

LUNCH & DINNER SPECIALS

午餐及晚餐精選

2-16 JANUARY 2026

STARTER

Butternut Squash Velouté

Shrimp, Seeds, Pumpkin Confit, Chive, Green Curry

南瓜忌廉湯伴青咖喱泡沫

Or

Salad Lyonnaise

Poached Egg, Crispy Pancetta, Romaine Lettuce,

St. Maure Goat Cheese, Garlic Croutons, Dijon Dressing

法式里昂沙律配芥末醬

Or

Baked Cajun Chicken & Mango Salad 🍗 🥥

Mixed Greens, Cucumber, Walnut Dressing

香辣烤雞芒果沙律配核桃油醋醬

MAIN

Beef Stroganof 🍷

Argentinian, Tenderloin, Brandy, Pickled Gherkins,

Onion, Sour Cream, Steamed Rice

俄羅斯牛柳飯

Or

Seared Red Snapper Fil 🍷 🥬

Brussels Sprouts, Pancetta, Creamy Garlic Sauce

香煎紅鯛魚柳伴椰菜仔意式煙肉配蒜香忌廉汁

Or

Stir-fried Broccoli & Scallop 🥬

Cashew Nuts, Crab Roe, Egg White, X.O. Sauce, Steamed Rice

X.O.醬腰果炒西蘭花帶子配香苗白飯

DESSERT

Lemon Trifle 🍋

Blueberry Compote, Honey Ice Cream

檸檬鬆糕伴藍莓果醬配蜜糖雪糕

Or

Jasmine Tea Chocolate Cake 🍫

Mandarin Jelly, Yoghurt Ice Cream

茉莉花茶朱古力蛋糕伴柑橘果凍配乳酪雪糕

Coffee, Tea or Soft Drink

咖啡、茶或汽水

🥛 Dairy Free

🌾 Gluten Free

🥜 Nut Free

🐷 Halal

🥚 Cage Free Egg

🌿 Vegetarian

🌱 Vegan

🌿 Organic

🥗 Healthy

🥛 Lactose Free

2-COURSE SET 488 | 3-COURSE SET 588

Please inform your server of any food-related allergies.

Prices are in Hong Kong dollars and subject 10% service charge.

如對任何食物有過敏反應，請與餐廳款待員聯絡。價格以港幣計算，另加一服務費。