

# GREEN AMBROSIAL LUNCH

## 2-COURSE \$288 PER PERSON

1 Starter or 1 Soup or 1 Dessert + 1 Main Course + 1 Drink + Coffee or Tea

## 3-COURSE \$328 PER PERSON

1 Starter or 1 Soup + 1 Main Course + 1 Dessert + 1 Drink + Coffee or Tea

## 4-COURSE \$368 PER PERSON

1 Starter + 1 Soup + 1 Main Course + 1 Dessert + 1 Drink + Coffee or Tea

### STARTER

Seafood Salad [N]

Parma Ham with Watermelon and Feta Cheese [D]

Chef's Recommended Oyster with Pearl Caviar (3 pcs) [A] (Additional \$68)

Siberian Caviar with Blinis (10 g) (Additional \$98)

### SOUP

Soup of the Day (Additional \$48 for upgrade to Lobster Bisque) [D]

*Please ask your server for Today's Soup*

### MAIN COURSE

Grilled Grass-fed Sirloin Steak with Gravy Sauce [A] [B]

*Served with Seasonal Vegetables*

Grilled Grass-fed Lamb Rack with Rosemary Sauce [A] [D]

*Served with Seasonal Vegetables*

Lobster Tail All-day Breakfast (Additional \$98)

*Served with Smoked Salmon, Scrambled Egg with Black Truffle*

Grilled French Free-range Chicken Breast [A]

*Served with Seasonal Vegetables*

**ASIAN** Oven-baked Sea Bass in Tom Yum Sauce with Zucchini and Lime [A] [D] [N]



Sake-marinated Abalone with High-Protein Buckwheat Noodles in Korean Sauce [A] [D]

**LOW GI** Low-GI Truffle Risotto with Deep-fried Enoki [A] [D]

**LOW GI** Avocado and Cajun Corn Salad [V]

### DESSERT

Cake of the Day [D] [N]

Strawberry Soft Serve [D] (Additional \$40)

### DRINK

Sparkling Wine, White Wine, Red Wine

Coke, Coke Zero, Sprite

Juice of the Day (Orange, Grapefruit, Carrot, Watermelon, Apple)

[A] – Contains Alcohol

[B] – Contains Beef

[D] – Contains Dairy Products

[N] – Contains Nuts

[P] – Contains Pork

[V] – Vegetarian

Prices are in HKD and subject to 10% service charge (A)

# GREEN 美饌盛宴午餐

## 兩道菜 每位 \$288

1 頭盤 或 1 湯 或 1 甜品 + 1 主菜 + 1 飲品 + 咖啡 或 茶

## 三道菜 每位 \$328

1 頭盤 或 1 湯 + 1 主菜 + 1 甜品 + 1 飲品 + 咖啡 或 茶

## 四道菜 每位 \$368

1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 1 飲品 + 咖啡 或 茶

### 頭盤

海鮮沙律 [N]

巴馬火腿配西瓜及菲達芝士 [D]

主廚精選生蠔配魚子珍珠 (3 隻) [A] (另加 \$68)

野生西伯利亞鱈魚子醬配俄羅斯小圓餅 (10 克) (另加 \$98)

### 湯

是日精選餐湯 (升級至龍蝦湯 另加 \$48) [D]

### 主菜

烤草飼牛肉眼扒配燒汁 [A] [B]

烤草飼羊架配迷迭香汁 [A] [D]

龍蝦尾全日早餐 (另加 \$98)

烤法國散養雞胸肉 [A]

**ASIAN** 泰式冬蔭功醬焗鱸魚 [A] [D] [N]

 清酒鮑魚伴高蛋白蕎麥麵配韓式甜辣醬 [A] [D]

**LOW GI** 低升糖松露意大利飯配酥脆金菇 [A] [D]

**LOW GI** 牛油果卡津玉米沙律 [M]

### 甜品

是日精選甜品 [D] [N]

士多啤梨軟雪糕 [D] (另加 \$40)

### 飲品

氣泡酒、白酒、紅酒、可口可樂、零系可口可樂、雪碧  
是日精選果汁 (橙、西柚、紅蘿蔔、西瓜、蘋果)

[A] - 含酒精

[B] - 含牛肉

[D] - 含奶製品

[N] - 含乾果

[P] - 含豬肉

[M] - 素菜

價目以港幣計算及需另收加一服務費 (A)