

GREEN AMBROSIAL WEEKEND 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]

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

Unlimited Beach Glass Pacific Oyster and Parma Ham with Melon (Additional \$188)

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

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)

FREE-FLOW BEVERAGE

Sparkling Wine, White Wine, Red Wine, Soft Drinks,

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

(Additional \$68)

[A] – Contains Alcohol
[N] – Contains Nuts

[B] – Contains Beef
[P] – Contains Pork

[D] – Contains Dairy Products
[V] – Vegetarian

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

GREEN 美饌盛宴週末午餐

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]

野生西伯利亞鱈魚子醬配俄羅斯小圓餅 (10 克) (另加 \$98)

無限享用 海琉璃太平洋生蠔、意大利巴馬火腿配蜜瓜 (另加 \$188)

湯

是日精選餐湯 (升級至龍蝦湯 另加 \$48)

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)

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)

無限添飲餐飲

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) (另加 \$68)

[A] - 含酒精

[B] - 含牛肉

[D] - 含奶製品

[N] - 含乾果

[P] - 含豬肉

[V] - 素菜

價目以港幣計算及需另收加一服務費 (WE-A)