



Wellness Set Lunch Menu

APPETIZER 前菜



MEDITERRANEAN SALAD

GRILLED CHICKEN BREAST, QUINOA, FETA CHEESE, MIXED GREENS, TOMATOES, CUCUMBER, RED ONION, BLACK OLIVES, LEMON DRESSING

地中海特色沙律

烤雞胸肉、藜麥、菲達芝士、雜錦沙律菜、番茄、
青瓜、紅洋蔥、黑橄欖、檸檬醬汁

OR 或



TOFU & EDAMAME SALAD

QUINOA, BABY SPINACH, PURPLE CABBAGE, SPRING ONION, AVOCADO, GINGER SESAME DRESSING
豆腐枝豆沙律

藜麥、菠菜、紫椰菜、青蔥、牛油果、薑味芝麻醬汁

MAIN COURSE 主菜



GRILLED MILK-FED VEAL PAILLARD

ASSORTED OLIVES, SEMI DRIED TOMATO, CAPERS, PISTACHIO, GOLDEN RAISINS, ARUGULA
炭烤小牛仔肉

橄欖、半乾番茄、木瓜柳、開心果、金提子乾、火箭菜

OR 或



PAN-SEARED MOUNTAIN CHAR

ROASTED SWEET PEPPER COULIS, BLACK TIGER PRAWN FARROTTO, PICKLED FENNEL
香煎高山紅點三文魚

烤甜椒濃汁、黑虎蝦義大利法羅米燉飯、醃製茴香

OR 或



ROASTED CAULIFLOWER

MAKHANI SAUCE, CHAR GRILLED BABY CARROTS, CHIMICHURRI PURÉE, POMEGRANATE SEEDS
烤椰菜花

印度瑪克尼醬汁、炭烤嫩胡蘿蔔、阿根廷青醬、紅石榴籽

DESSERT 甜品

(SUPPLEMENT HK\$98 / 另加港幣 HK\$98)



ORGANIC HONEY YUZU PARFAIT

MANDARIN CONFIT, GRANOLA, LOW SUGAR YOGURT GELATO
有機蜂蜜柚子芭菲

醃漬柑橘、燕麥脆片、低脂乳酪義大利冰淇淋

OR 或



SEASONAL FRUIT PLATTER

REGIONAL SELECTION CARVED FRUITS, CHIA SEED AND COCONUT CREAM
有機時令鮮果拼盤

切件水果配奇亞籽及椰漿

HK\$428 PER PERSON WITH A CUP OF COFFEE OR TEA

每位港幣\$428 元附送咖啡或茶一杯



= PORK 含豬肉



= GLUTEN-FREE 無麸質



= CONTAIN NUTS 含果仁



= VEGETARIAN 素食



= SUSTAINABLE PRODUCT 可持續發展產品



= EGG 雞蛋



= FISH 魚



= DAIRY 乳製品



= SHELLFISH 貝類



= SOYA 黃豆



= SPICY 辛辣



= VEGAN 純素

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE INFORM YOUR SERVER BEFORE ORDERING

如閣下對任何食物有敏感或要求，請於點單時告知您的服務員

ALL PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE

所有價目以港元計算另加壹服務費