

CHRISTMAS MENU

FOR STAYCATION PACKAGES

FROM 12 NOON - 2 PM 19/12/2022 - 02/01/2023 SET LUNCH MENU

STARTER · MAIN COURSE · DRINK · DESSERT INCLUDED

節日午市套餐包括頭盤 · 主菜 · 餐飲 · 甜品

STARTER

OPTION 1.

Cream of Pumpkin Soup with Bread Stick
南瓜忌廉湯配法式麵包棒


OPTION 2.

Buffalo Mozzarella Cheese and Tomato Salad
水牛芝士蕃茄沙律

MAIN COURSE

 Pan-seared foie gras and U.S. Angus Sirloin Steak served with Zucchini in Red Wine Gravy
香煎鵝肝配美國安格斯西冷牛扒伴紅酒汁

Foie gras, U.S. Angus Sirloin Steak, new potato, zucchini, vine tomato, red wine gravy

 12-Hour Sous Vide Lamb Rump
with Roasted Zucchini in Rosemary Sauce
慢煮12小時羊腩肉配薯蓉及伴露絲馬利汁

Lamb rump, potato, zucchini, baby carrot, rosemary gravy

Pan-seared Black Cod Fish with Lentil Beans in Capsicum Sauce
香煎銀鱈魚配蘭度豆伴甜椒汁

Black cod fish fillet, lentil beans, capsicum sauce

 Pan-grilled Half Boston Lobster Pasta
香煎波士頓龍蝦意大利天使麵

Half Boston lobster, capellini pasta, baby spinach, tomato sauce

 Pan-seared Scallop Risotto with Lobster Sauce
香煎帶子配龍蝦汁意大利飯

Risotto, scallop, parmesan cheese, butter, lobster sauce

Roasted French Spring Chicken with Sage Sauce
法式燒春雞伴西子燒汁

(Whole 原隻 / Half 半隻)

Spring chicken, potato, seasonal veggies, sage gravy

Roasted Rack of Pork with Haricot Beans
in Pommery Mustard Gravy

香燒豬鞍配芥末籽汁

Rack of pork, potato, haricot beans, Pommery mustard gravy

Crab and Avocado Salad 牛油果蟹肉沙律
Crab meat, avocado, cucumber, tomato, olive oil

Pumpkin and Kale Risotto 羽衣甘藍南瓜意大利飯
Risotto, kale, butter, parmesan cheese, purple tomato, pumpkin puree

ADD ON

+\$10 Garlic Bread (2 pcs) 蒜蓉包兩件

DESSERT

Mixed Berry Mousse Cake 雜莓慕斯蛋糕

DRINK

Coffee / Tea / Hot Peach Tea
咖啡 / 茶 / 熱蜜桃茶



Chef's Recommendations 廚師推介

The prices are subject to 10% service charge | Photos are for reference only
This menu and early bird promotion cannot be enjoyed in conjunction with other promotions and offers
以上價格須另收加一服務費 | 圖片只供參考 | 午市套餐及早鳥優惠不能與其他優惠同時使用