lobby lounge

SET LUNCH 午市套餐 港幣 HK$288 元

Daily 每日: 12nn to 2.30pm

Appetiser or Daily Soup 前菜 或 是日餐湯 SET 1

California quinoa and avocado salad
加州藜麥牛油果沙律
or 或
Hungarian beef goulash soup with crusty bread
匈牙利牛肉湯配麵包
or 或
Lotus root, green beans, and dried oysters soup
蓮藕綠豆蠔豉湯

Western Hits 西式主菜

Daily roast carving
精選烤肉
or 或
Roasted chicken breast, truffle, broccolini, potato puree, and jus
烤雞胸肉配松露、西蘭花、薯蓉及肉汁
or 或
Seabass fillet, tomatoes, olives, potatoes, fennel, and basil
鱸魚配番茄、橄欖、馬鈴薯、茴香及羅勒
or 或
Sweet potato, spinach, and feta frittata with garden salad
蕃薯菠菜菲達芝士蛋餅配田園沙律
or 或

Asian Hits 中式主菜

Sweet and sour tofu
甜酸豆腐
or 或
Braised eggplant, salty fish, and minced pork
魚香茄子
or 或
Hainanese chicken rice
海南雞飯

Desserts 甜品

Seasonal fruit platter
時令鮮果盤
or 或
Berliner
柏林冬甩 *(+港幣 HK$36 元)*

Inclusive of coffee or tea 奉送咖啡或茶
Additional HK$60 for a glass of house wine or fresh fruit juice
每位另加港幣 60 元可享精選紅白酒或鮮果汁乙杯

All prices are subject to a 10% service charge 所有價目另設加一服務費
We use only cage-free eggs — a responsible and wholesome choice
本餐廳只採用放養雞蛋—更人道且健康之選

Contains nuts 含堅果 | Gluten-free 無麩質 | Vegetarian 素食 | Signature dish 招牌菜 | Contains pork 含豬肉

Please do alert our staff of any potential food allergies 如有任何喜好或食物敏感，請與我們的服務員聯絡

lobby lounge

SET LUNCH 午市套餐 港幣 HK$288 元

Daily 每日: 12nn to 2.30pm

Appetiser or Daily Soup 前菜 或 是日餐湯 SET 2

Beetroot and feta salad
紅菜頭菲達芝士沙律
or 或
Creamy tomato soup with garlic bread
番茄忌廉湯配蒜蓉包
or 或
Oxtail, carrots, and green radish soup
青紅蘿蔔牛尾湯

Western Hits 西式主菜

Daily roast carving
精選烤肉
or 或
Beef goulash with potato puree
匈牙利牛肉配薯蓉
or 或
Butter-roasted snapper with creamy Dijon sauce
牛油烤鯛魚配忌廉芥末汁
or 或
Crispy eggplant parmigiana with garden salad
意式焗千層茄子配田園沙律
or 或

Asian Hits 中式主菜

Sautéed prawns and broccoli
西蘭花炒蝦
or 或
Char kway teow, shrimp, Chinese sausage, eggs, and bean sprouts
炒貴刁
or 或
Hainanese chicken rice
海南雞飯

Desserts 甜品

Seasonal fruit platter
時令鮮果盤
or 或
Berliner
柏林冬甩 *(+港幣 HK$36 元)*

Inclusive of coffee or tea 奉送咖啡或茶
Additional HK$60 for a glass of house wine or fresh fruit juice
每位另加港幣 60 元可享精選紅白酒或鮮果汁乙杯

All prices are subject to a 10% service charge 所有價目另設加一服務費
We use only cage-free eggs — a responsible and wholesome choice
本餐廳只採用放養雞蛋—更人道且健康之選

Contains nuts 含堅果 | Gluten-free 無麩質 | Vegetarian 素食 | Signature dish 招牌菜 | Contains pork 含豬肉

Please do alert our staff of any potential food allergies 如有任何喜好或食物敏感，請與我們的服務員聯絡

lobby lounge

SET LUNCH 午市套餐 — 港幣 HK$288 元

Daily 每日: 12nn to 2.30pm

Appetiser or Daily Soup 前菜 或 是日餐湯 — SET 3

Tomato, pomelo, and avocado salad
番茄柚子牛油果沙律
or 或
Seafood chowder, crispy bacon, and chives
海鮮周打湯
or 或
Kudzu root and adzuki beans soup with pork spareribs
粉葛赤小豆排骨湯

Western Hits 西式主菜

Daily roast carving
精選烤肉
or 或
Oven-baked pork chop, caramelized apple, with Pommery sauce
焗豬扒配焦糖蘋果及芥末汁
or 或
Roasted herb-crusted halibut fillet with fondant potato and asparagus
香草焗比目魚配方旦薯及蘆筍
or 或
Spinach filo parcel, feta, polenta cake, and pesto cream
菠菜菲達芝士盒及意式玉米餅配香草青醬
or 或

Asian Hits 中式主菜

Scrambled egg, barbecued pork, bean sprouts, and chives
韭黃銀芽叉燒炒蛋
or 或
Stir-fried flat noodles, scallops, with black pepper sauce
黑椒帶子炒河粉
or 或
Hainanese chicken rice
海南雞飯

Desserts 甜品

Seasonal fruit platter
時令鮮果盤
or 或
Berliner
柏林冬甩 *(+港幣 HK$36 元)*

Inclusive of coffee or tea 奉送咖啡或茶
Additional HK$60 for a glass of house wine or fresh fruit juice
每位另加港幣 60 元可享精選紅白酒或鮮果汁乙杯

All prices are subject to a 10% service charge 所有價目另設加一服務費
We use only cage-free eggs — a responsible and wholesome choice
本餐廳只採用放養雞蛋—更人道且健康之選

Contains nuts 含堅果 · Gluten-free 無麩質 · Vegetarian 素食 · Signature dish 招牌菜 · Contains pork 含豬肉

Please do alert our staff of any potential food allergies 如有任何喜好或食物敏感，請與我們的服務員聯絡

lobby lounge

SET LUNCH 午市套餐 港幣 HK$288 元

Daily 每日: 12nn to 2.30pm

Appetiser or Daily Soup 前菜 或 是日餐湯 SET 4

Caprese salad with balsamic glaze
意式番茄水牛芝士沙律
or 或
Creamy porcini mushroom soup with herb croutons
牛肝菌忌廉湯配香草麵包粒
or 或
Ching po leung soup
清補涼湯

Western Hits 西式主菜

Daily roast carving
精選烤肉
or 或
Veal scallopini piccata, capers, lemon juice, with white wine and butter sauce
香煎牛仔薄片配檸檬牛油汁
or 或
Baked salmon, leek parcel, and new potatoes
焗三文魚配大蒜及新薯
or 或
Baked vegetable lasagna with tomato sauce
番茄醬焗蔬菜千層麵
or 或

Asian Hits 中式主菜

Wok-fried sole fillet with sweet corn sauce
粟米魚柳
or 或
Sweet and sour pork
甜酸咕嚕肉
or 或
Hainanese chicken rice
海南雞飯

Desserts 甜品

Seasonal fruit platter
時令鮮果盤
or 或
Berliner
柏林冬甩 *(+港幣 HK$36 元)*

Inclusive of coffee or tea 奉送咖啡或茶
Additional HK$60 for a glass of house wine or fresh fruit juice
每位另加港幣 60 元可享精選紅白酒或鮮果汁乙杯

All prices are subject to a 10% service charge 所有價目另設加一服務費
We use only cage-free eggs — a responsible and wholesome choice
本餐廳只採用放養雞蛋—更人道且健康之選

Contains nuts 含堅果 | Gluten-free 無麩質 | Vegetarian 素食 | Signature dish 招牌菜 | Contains pork 含豬肉

Please do alert our staff of any potential food allergies 如有任何喜好或食物敏感，請與我們的服務員聯絡

lobby lounge

SET LUNCH 午市套餐 — 港幣 HK$288 元

Daily 每日: 12nn to 2.30pm

Appetiser or Daily Soup 前菜 或 是日餐湯 — SET 5

Waldorf salad with smoked duck breast
華爾道夫沙律配煙鴨胸
or 或
Creamy cannellini bean soup with garlic croutons
意式白豆湯配蒜蓉麵包粒
or 或
Pumpkin and barley soup with pork ribs
南瓜薏米排骨湯

Western Hits 西式主菜

Daily roast carving
精選烤肉
or 或
Chicken piccata with butter spaghetti and tomato coulis
香煎意式雞片配番茄醬牛油意大利粉
or 或
Pan-fried barramundi fillet with lemon garlic butter
香煎盲鱔配檸檬蒜蓉牛油
or 或
Fried mixed vegetable cutlet with bell pepper coulis
炸雜菜薯餅配甜椒汁
or 或

Asian Hits 中式主菜

Stir-fried fish cake, celery, and cashew nut
西芹腰果炒魚鬆
or 或
Stir-fried flat noodles with beef and soy sauce
乾炒牛河
or 或
Hainanese chicken rice
海南雞飯

Desserts 甜品

Seasonal fruit platter
時令鮮果盤
or 或
Berliner
柏林冬甩 *(+港幣 HK$36 元)*

Inclusive of coffee or tea 奉送咖啡或茶
Additional HK$60 for a glass of house wine or fresh fruit juice
每位另加港幣 60 元可享精選紅白酒或鮮果汁乙杯

All prices are subject to a 10% service charge 所有價目另設加一服務費
We use only cage-free eggs — a responsible and wholesome choice
本餐廳只採用放養雞蛋—更人道且健康之選

Contains nuts 含堅果 | Gluten-free 無麩質 | Vegetarian 素食 | Signature dish 招牌菜 | Contains pork 含豬肉

Please do alert our staff of any potential food allergies 如有任何喜好或食物敏感，請與我們的服務員聯絡

lobby lounge

SET LUNCH 午市套餐 — 港幣 HK$288 元

Daily 每日: 12nn to 2.30pm

Appetiser or Daily Soup 前菜 或 是日餐湯 — SET 6

Caesar salad with grilled chicken
烤雞凱撒沙律
or 或
Minestrone soup with garlic bread
意式雜菜湯配蒜蓉包
or 或
Peanuts and black-eyed beans soup with pork ribs
花生眉豆豬骨湯

Western Hits 西式主菜

Daily roast carving
精選烤肉
or 或
Beef Stroganoff with butter fettuccine
俄羅斯牛柳寬條麵
or 或
Sole piccata, capers, with lemon butter sauce
香煎龍脷柳配酸豆及檸檬牛油汁
or 或
Roasted cauliflower steak with red pepper puree
烤椰菜花扒配紅椒蓉
or 或

Asian Hits 中式主菜

Braised satay beef and enoki mushroom
沙爹金菇牛肉
or 或
Braised E-fu noodles with Chinese mushrooms
香菇炆伊麵
or 或
Hainanese chicken rice
海南雞飯

Desserts 甜品

Seasonal fruit platter
時令鮮果盤
or 或
Berliner
柏林冬甩 *(+港幣 HK$36 元)*

Inclusive of coffee or tea 奉送咖啡或茶
Additional HK$60 for a glass of house wine or fresh fruit juice
每位另加港幣 60 元可享精選紅白酒或鮮果汁乙杯

All prices are subject to a 10% service charge 所有價目另設加一服務費
We use only cage-free eggs — a responsible and wholesome choice
本餐廳只採用放養雞蛋—更人道且健康之選

Contains nuts 含堅果 | Gluten-free 無麩質 | Vegetarian 素食 | Signature dish 招牌菜 | Contains pork 含豬肉

Please do alert our staff of any potential food allergies 如有任何喜好或食物敏感，請與我們的服務員聯絡