







## 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

-   Spinach salad, watermelon, mint, feta cheese, and avocado  
菠菜沙律配西瓜、薄荷、羊奶芝士及牛油果  
or 或
-  Minestrone, croutons and pesto  
意式雜菜湯配麵包粒及香草醬  
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  
Pork piccata, fettuccine, and lemon caper sauce  
香煎意式豬柳配闊條麵及檸檬酸豆汁  
or 或  
Pan-fried barramundi, fondant potatoes, and saffron cream sauce  
香煎盲鱈魚柳配田園蔬菜、方旦薯伴紅花忌廉汁  
or 或
-  Mixed vegetable cutlet, French beans, and bell pepper coulis  
炸雜菜薯餅配法邊豆伴甜椒汁  
or 或

### Asian Hits 中式主菜

-  Hokkien fried rice  
福建炒飯  
or 或  
Scrambled eggs, sautéed prawns, and chives  
韭黃滑蛋炒蝦球  
or 或
-  Hainanese chicken rice  
海南雞飯

### Desserts 甜品

-  Seasonal fruit platter  
時令鮮果盤  
or 或
-  Daily cake  
是日精選蛋糕 (+港幣 HK\$38 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






## 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 salad, fennel, and citrus  
紅菜頭茴香柑橘沙律  
or 或  
Clam chowder  
蜆肉周打湯  
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  
Roasted chicken breast, potatoes au gratin, and truffle sauce  
香燒雞胸配芝士焗薯、雜菜伴松露汁  
or 或  
Shrimp spaghetti, garlic, and white wine tomato sauce  
鮮蝦香蒜白酒番茄汁意大利粉  
or 或
-  Pan-fried bean curd, mushrooms, asparagus, and pesto sauce  
扒豆腐配森林菌、蘆筍伴青醬  
or 或

### Asian Hits 中式主菜

- Stir-fried instant noodle, shredded pork, and soya sauce  
豉油王肉絲炒公仔麵  
or 或  
Sautéed scallops, nuts, and local greens  
翡翠果仁炒帶子  
or 或
-  Hainanese chicken rice  
海南雞飯

### Desserts 甜品

-  Seasonal fruit platter  
時令鮮果盤  
or 或
-  Daily cake  
是日精選蛋糕 (+港幣 HK\$38 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



## 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



Caprese salad with balsamic glaze

意式番茄水牛芝士沙律

or 或

French onion soup with cheese croutons

法式洋蔥湯配芝士麵包粒

or 或

Kudzu root and adzuki beans soup with pork spare ribs

粉葛赤小豆排骨湯

### Western Hits 西式主菜



Daily roast carving

精選烤肉

or 或

Creamy lemon chicken with Ben's original butter rice

香檸忌廉燴雞配牛油飯

or 或

Herb-crusted salmon, potatoes, fennel, and dill cream sauce

香草焗三文魚柳配馬鈴薯、炒茴香及香草忌廉汁

or 或



Forest mushroom cannelloni with tomato coulis

雜野菌粉卷配番茄汁

or 或

### Asian Hits 中式主菜

Sweet and sour pork

甜酸咕嚕肉

or 或

Stir-fried fish fillet, ginger, and spring onions

薑蔥炒魚柳

or 或



Hainanese chicken rice

海南雞飯

### Desserts 甜品



Seasonal fruit platter

時令鮮果盤

or 或



Daily cake

是日精選蛋糕 (+港幣 HK\$38 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







## 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

-   Spinach salad, pomegranate, feta cheese, tomatoes, and Italian dressing  
菠菜苗沙律配石榴籽、羊奶芝士、車厘茄伴意式醬汁  
or 或  
Chicken cream soup with truffle oil  
忌廉雞湯配松露油  
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 saltimbocca, roasted potatoes, vegetables, and sage butter  
香煎意式牛仔片配燒薯、炒雜菜及鼠尾草牛油汁  
or 或  
Steamed salmon, sole fillet roll, spinach, and dill cream sauce  
蒸龍腩卷釀三文魚慕斯配炒菠菜、煮馬鈴薯伴香草忌廉汁  
or 或
-  Frittata sandwich, arugula, pesto, and tomato sauce  
意式烘蛋三文治配火箭菜、青醬及番茄汁  
or 或

### Asian Hits 中式主菜

- Stir-fried beef short ribs, onion, and black pepper sauce  
黑椒洋蔥牛仔骨  
or 或  
Stir-fried cuttlefish, bitter melon, and mixed bell peppers  
涼瓜彩椒炒花枝  
or 或
-  Hainanese chicken rice  
海南雞飯

### Desserts 甜品

-  Seasonal fruit platter  
時令鮮果盤  
or 或
-  Daily cake  
是日精選蛋糕 (+港幣 HK\$38 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






## 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

-   Quinoa and avocado timbale with bell pepper salsa  
藜麥牛油果塔配甜椒莎莎醬  
or 或
- Crab bisque with cognac cream  
干邑忌廉蟹肉濃湯  
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 cordon bleu, French fries, and hollandaise sauce  
法式藍帶雞排配薯條伴荷蘭汁  
or 或
- Grilled seabass fillet, braised peas, and potatoes in saffron sauce  
香燒鱸魚柳配燴豆、烩薯伴紅花汁  
or 或
-  Wild mushroom risotto  
野菌意式燴飯  
or 或

### Asian Hits 中式主菜

- Pan-fried fish fillet with sweet corn sauce  
粟米魚塊  
or 或
- Braised pork belly and bean curd in shrimp paste  
蝦醬豆腐炆腩片  
or 或
-  Hainanese chicken rice  
海南雞飯

### Desserts 甜品

-  Seasonal fruit platter  
時令鮮果盤  
or 或
-  Daily cake  
是日精選蛋糕 (+港幣 HK\$38 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





## 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

-  Thai seafood and pomelo salad  
泰式海鮮柚子沙律  
or 或
-  Porcini mushroom cream soup with toasted French bread  
蘑菇忌廉湯配法式多士  
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 goulash with garlic mashed potatoes  
匈牙利燉牛肉配香蒜薯蓉  
or 或
- Pan-fried snapper, new potatoes, cauliflower purée, and dill sauce  
香煎鯛魚柳配新薯、椰菜花蓉伴刁草汁  
or 或
-  Baked penne, feta cheese, roasted pumpkin, and spinach  
焗意式通粉配羊奶芝士、燒南瓜及菠菜  
or 或

### Asian Hits 中式主菜

- Stir-fried scallops, century egg, salted egg, and spring onions  
金銀蛋蔥花炒帶子  
or 或
- Fried rice, kale, and roasted pork belly  
燒腩芥蘭炒香苗  
or 或
-  Hainanese chicken rice  
海南雞飯

### Desserts 甜品

-  Seasonal fruit platter  
時令鮮果盤  
or 或
-  Daily cake  
是日精選蛋糕 (+港幣 HK\$38 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