

# Set Lunch Menu on 30 Jun 2025 (Mon)

## 二零二五年六月三十日 (一) 午餐推介



### Green Salad 田園沙律 / Soup of the Day 是日餐湯

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬: 蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

### White Mushroom and Minced Chicken Cream Soup

白菌雞蓉忌廉湯

### White Gourd, Semen Coicis and Pork Rib Soup

冬瓜薏米豬骨湯  
(消暑利水、美白消脂)

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### Main Course 主菜

#### Pork Chop with Cheese and Mustard Seed with Onion Sauce, French Style

芝士芥末籽豬扒配法式洋蔥汁 - \$148

#### Risotto with Spinach, Chicken and Assorted Mushrooms

菠菜雞肉雜菌意大利飯 - \$138

#### Tilapia Fillet with Garlic and Cheese served with

Couscous Salad and Mashed Potato

香蒜芝士鯛魚柳配古斯米沙律菜伴薯蓉 - \$158

#### Fried Rice with Salted Fish, Minced Pork and Shrimp

鹹魚肉碎蝦仁炒飯 - \$138

#### Stir-fried Rice Noodle with Shredded Chicken in Teriyaki sauce

日式照燒汁乾炒雞絲河粉 - \$138

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### Dessert 甜品

#### Ice-cream or Pistachio Strawberry Macaron

雪糕 或 開心果草莓泡芙

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### Coffee or Tea 咖啡或茶



Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

All prices are subject to 10% service charge | 另加 10% 服務費

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30 Jun (K)

May change to  
Fantasy Rocky Road  
with additional \$18  
另加\$18可轉繽紛石板街



# Set Lunch Menu on 01 Jul 2025 (Tue)

## 二零二五年七月一日 (二) 午餐推介



### Green Salad 田園沙律 / Soup of the Day 是日餐湯

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬: 蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

### Tomato and Seafood Soup 蕃茄海鮮湯

### Minced Beef and Egg White Broth 西湖牛肉羹 (補中益氣、強健筋骨)

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### Main Course 主菜

Braised Baby Pork Leg with Balsamic Vinegar with Sweet and Sour Sauce  
意大利黑陳醋糖醋豬仔脾 - \$138

Braised Thick Sliced Ox Tongue with Japanese and Korean Sauce  
日韓醬炆厚切牛脷 - \$138

Braised Duck with Red Wine  
紅酒燴米鴨 - \$178

Hokkien Prawn Noodle  
福建蝦麵 - \$148

Hainanese Chicken with Plum Sauce with Turmeric Rice  
海南冰梅雞配黃薑飯 - \$148

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### Dessert 甜品

Ice-cream or Baked Sago Pudding with Lotus Seed Paste  
雪糕 或 焗蓮蓉西米布甸

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### Coffee or Tea 咖啡或茶



Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

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# Set Lunch Menu on 02 Jul 2025 (Wed) 二零二五年七月二日 (三) 午餐推介



## Green Salad 田園沙律 / Soup of the Day 是日餐湯

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬:蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

## Purée of Corn and Pumpkin Soup

粟米南瓜蓉湯

## Fig, Pear and Pork Rib Soup

無花果雪梨豬骨湯  
(健脾、滋陰潤肺)

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## Main Course 主菜

### Rosemary Chicken Steak with Shallot White Mushroom Cream Sauce

露絲瑪莉雞扒配乾蔥白菌汁 - \$138

### Braised Beef Rib Fingers with Red Wine Sauce

紅酒燴牛肋條 - \$138

### Pan-fried Red Snapper Fillet with Capers Butter Cream Sauce

香煎紅鱈魚柳配水瓜柳牛油忌廉汁 - \$158

### Stir-fried Rice Vermicelli with Ham and Shredded Chicken in Sweet and Sour Sauce

甜酸火腿雞絲炒米粉 - \$138

### Dried Shrimps and Minced Pork with Shanghai Vegetable Rice

蝦米肉碎上海菜飯 - \$138

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## Dessert 甜品

Ice-cream or Fig Oolong Tea Macaron  
雪糕或 無花果烏龍茶馬卡龍

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## Coffee or Tea 咖啡或茶



Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

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02 Jul (L)

# Set Lunch Menu on 03 Jul 2025 (Thu)

## 二零二五年七月三日 (四) 午餐推介



### Green Salad 田園沙律 / Soup of the Day 是日餐湯

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬: 蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

### Herbs, Tomato Puree and Chickpea Soup

香草茄蓉雞心豆湯

### Corn on the Cob, Burdock, Carrot and Pork Rib Soup

粟米牛蒡甘筍豬骨湯  
(降膽固醇、降血糖、降血脂)

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### Main Course 主菜

#### Pan-fried Halibut Fillet with Black Truffle White Mushrooms Cream Sauce

香煎比目魚柳配黑松露白菌忌廉汁 - \$188

#### Pan-fried Australian Pork Sirloin with Black Pepper Fried Shallot Gravy

香煎澳洲豬西冷配黑椒炸乾蔥燒汁 - \$178

#### Baked Rice with Chicken Steak with Cheese and Tomato Puree, Italian Style

芝士意式茄蓉焗雞扒飯 - \$138

(Cooking time 20 minutes 烹調時間約20分鐘)

#### Rice Vermicelli with Tomato, Beef and Egg Drop Soup

蕃茄牛肉蛋花湯米粉 - \$128

#### Fried Rice with Shrimp in Curry

咖喱蝦球炒飯 - \$148

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### Dessert 甜品

#### Ice-cream or Basque Cheese Cake

雪糕 或 巴斯克芝士蛋糕

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### Coffee or Tea 咖啡或茶



Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

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03 Jul (M)



# Set Lunch Menu on 04 Jul 2025 (Fri) 二零二五年七月四日 (五) 午餐推介



**Green Salad 田園沙律 / Soup of the Day 是日餐湯**

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬: 蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

**Purée of Onion and Carrot Soup**  
洋蔥甘筍蓉湯

**Papaya, Snow Fungus and Pork Rib Soup**  
生木瓜雪耳豬骨湯  
(止咳潤肺、補脾開胃)

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## **Main Course 主菜**

**Pan-fried Chicken Breast served with Mashed Potato  
with Pineapple and Peach Salsa**  
香煎雞胸伴薯蓉配香菠蜜桃莎莎 - \$138

**Baked Mackerel with Garlic and Coriander served with Spaghetti, Sicilian Style**  
焗香蒜芫荽鯖魚配西西里意粉 - \$148

**Garlic Pork Chop with Pesto Cream Sauce**  
香蒜豬扒配意式青醬忌廉汁 - \$138

**E-fu Noodle with Shrimps and Chives in Soup**  
韭黃蝦球湯伊麵 - \$148

**Fried Rice with Minced Pork and String Bean with Thai Spicy Paste**  
泰國辣椒膏肉碎豆角炒飯 - \$128

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## **Dessert 甜品**

**Ice-cream or Mango Pudding**  
雪糕 或 芒果布甸

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## **Coffee or Tea 咖啡或茶**



Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

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04 Jul (A)



# Set Lunch Menu on 05 Jul 2025 (Sat) 二零二五年七月五日 (六) 午餐推介



**Green Salad 田園沙律 / Soup of the Day 是日餐湯**

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬: 蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

**Minced Chicken and Pearl Barley Soup**  
雞蓉薏米湯

**Apple, Snow Fungus and Pork Ribs Soup**  
蘋果雪耳豬骨湯  
(潤肺止咳)

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## **Main Course 主菜**

**Pan-fried Pork Chop with Black Pepper Onion Sauce**  
香煎豬扒配黑椒洋蔥汁 - \$148

**Salt and Pepper Mackerel Fillet with Ginger Gravy, Japanese Style**  
椒鹽鯖魚柳配日式生薑燒汁 - \$148

**Grilled Chicken Thigh with Garlic, White Mushroom and Tomato Sauce**  
烤大雞髀配香蒜白菌番茄汁 - \$148

**Beef Rib Fingers with Radish with Rice in Soup**  
蘿蔔牛肋條湯飯 - \$138

**Tossed Noodle with Pork Knuckle**  
豬手撈麵 - \$138

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## **Dessert 甜品**

**Ice-cream or Blueberry Cheese Cake**  
雪糕 或 藍莓芝士蛋糕

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**Coffee or Tea 咖啡或茶**



Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

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05 Jul

# Set Lunch Menu on 06 Jul 2025 (Sun)

## 二零二五年七月六日 (日) 午餐推介

**Green Salad 田園沙律 / Soup of the Day 是日餐湯**

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬: 蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

**Green Bean and Vegetable Soup**  
青豆雜菜湯

**Night Blooming Cereus and Pork Rib Soup**  
霸王花豬骨湯  
(清心潤肺、消暑解熱、除痰止咳)

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### Main Course 主菜

**Pan-fried Pork Chop with Black Pepper Onion Sauce**  
香煎豬扒配黑椒洋蔥汁 - \$148

**Salt and Pepper Mackerel Fillet with Ginger Gravy, Japanese Style**  
椒鹽鯖魚柳配日式生薑燒汁 - \$148

**Grilled Chicken Thigh with Garlic, White Mushroom and Tomato Sauce**  
烤大雞髀配香蒜白菌番茄汁 - \$148

**Beef Rib Fingers with Radish with Rice in Soup**  
蘿蔔牛肋條湯飯 - \$138

**Tossed Noodle with Pork Knuckle**  
豬手撈麵 - \$138

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### Dessert 甜品

**Ice-cream or Apple Crumble**  
雪糕 或 蘋果金寶

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**Coffee or Tea 咖啡或茶**



Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

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06 Jul