

# Set Lunch Menu on 15 Apr 2024 (Mon)

## 二零二四年四月十五日 (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>

**Fresh Dill and Sweet Corn Soup**

鮮刁草粟米蓉湯

**Apple, Pear, Snow Fungus and Pork Ribs Soup**

蘋果雪梨雪耳豬骨湯  
(健脾補腎、祛濕潤腸)



### Main Course 主菜

**Chilled Roasted Sliced Beef with Japanese Potato Salad**

凍燒牛肉配日式薯仔沙律 - \$158

**Risotto with Pineapple, Chicken and Assorted Mushrooms**

菠菜雞肉雜菌意大利飯 - \$108

**Baked Spaghetti with Tuna Fish in Cheese and White Sauce**

芝士白汁焗吞拿魚意粉 - \$138

**Rice with White Gourd and Duck Leg in Soup**

冬瓜鴨腿湯飯 - \$108

**Fried Rice with Beef in Fresh Tomato Sauce and Shrimps in Cream Sauce**

太極鴛鴦飯 (鮮茄牛肉及粟米蝦球) - \$138



### Dessert 甜品

**Ice-cream or Crème Brulee**

雪糕 或 焦糖燉蛋



### 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

Green Salad, soup and dessert are for consumption in restaurant only and not to be taken away | 田園沙律、餐湯及甜品只供堂食, 不設攜走, 敬請原諒

15 Apr (K)

# Set Lunch Menu on 16 Apr 2024 (Tue)

## 二零二四年四月十六日 (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>

**Seafood Chowder**  
海鮮周打湯

**Chayote, Sweet Dates and Pork Ribs Soup**  
佛手瓜蜜棗豬骨湯  
(利尿祛濕、養心安神)



**Main Course 主菜**

**Roasted Baby Pork Spare Rib, U.S. Style**  
美式烤排骨 - \$198

**Braised Beef Brisket with Red Wine**  
紅酒燴牛腩 - \$158

**Pan-fried Whole Sole with Capers Butter Cream Sauce**  
香煎原條龍脷配水瓜柳牛油忌廉汁 - \$138

**Stir-fried Silver Needle Noodle with Ham, Shrimp and Dried Mushroom**  
火腿蝦仁冬菇炒銀針粉 - \$108

**Crispy Fried Pork Chop with Vegetable Rice**  
酥炸豬扒配菜飯 - \$108



**Dessert 甜品**

**Ice-cream or Matcha Cake Roll**  
雪糕或抹茶卷



**Coffee or Tea 咖啡或茶**



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16 Apr (L)

# Set Lunch Menu on 17 Apr 2024 (Wed)

## 二零二四年四月十七日 (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>

**Tomato Soup with Mixed Vegetable**  
蕃茄雜菜湯

**Chicken and Sweet Corn Broth**  
芫荽雞蓉粟米羹  
(開胃、抗衰老)



### Main Course 主菜

**Pan-fried Tilapia Fillet with Black Truffle White Mushrooms Cream Sauce**  
香煎羅非魚柳配黑松露白菌忌廉汁 - \$158

**Ham and Pork Chop with Cheddar Cheese in Ciabatta**  
火腿豬扒車打芝士意式三文治 - \$148

**Baked Rice with Chicken Steak with Cheese and Tomato Sauce**  
芝士茄汁焗雞扒飯 - \$118

**Rice Vermicelli with Tomato, Beef and Egg Drop Soup**  
蕃茄牛肉蛋花湯米粉 - \$108

**Rice with Coriander, Preserved Egg, Bean Curd and Minced Pork in Soup**  
芫茜皮蛋豆腐肉碎湯飯 - \$98



### Dessert 甜品

**Ice-cream or Purple Sweet Potato and Sago Sweet Soup**  
雪糕 或 凍紫薯西米露



### 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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17 Apr (M)

# Set Lunch Menu on 18 Apr 2024 (Thu)

## 二零二四年四月十八日 (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>

**Celery, Cabbage and Beef Consomme**  
西芹椰菜牛肉清湯

**Ginkgo, Carrot, Corn on the Cob, Water Chestnut and Pork Ribs Soup**  
銀杏粟米甘筍馬蹄豬骨湯  
(清熱潤肺、舒肝明目)



### Main Course 主菜

**Escalope of Chicken with Tarragon Butter Sauce**  
薄雞扒配他力根牛油汁 - \$108

**Baked Cilantro Mackerel with Garlic served with Spaghetti Scallion**  
焗香蒜芫荽鯖魚配西西里意粉 - \$118

**Crispy Chicken Steak with Honey Mustard Sauce**  
香煎豬扒配露絲瑪莉燒汁 - \$118

**E-fu Noodle with Shrimps and Chives in Soup**  
韭黃蝦球湯伊麵 - \$128

**Fried Rice with Minced Pork and String Bean with Thai Spicy Paste**  
泰國辣椒膏肉碎豆角炒飯 - \$108



### Dessert 甜品

**Ice-cream or Mandarin Orange Tart**  
雪糕 或 橘子撻



### 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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18 Apr (A)

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# Set Lunch Menu on 19 Apr 2024 (Fri)

## 二零二四年四月十九日 (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>

**Cream of Basil and Tomato**

羅勒蕃茄忌廉湯

**Pumpkin, Potato, Apricot Kernel, Black-Eyed Pea and Pork Rib Soup**

南瓜薯仔南北杏眉豆豬骨湯  
(潤肺益氣、止咳化痰、解毒消腫)



**Main Course 主菜**

**Salmon En Croute**

酥皮焗菠菜三文魚 - \$208

**Braised Beef Brisket with Lemon Grass and Tomato served with Garlic Bread**

香茅蕃茄燴牛腩配蒜蓉包 - \$138

**Pan-fried Pork Loin with Thyme and Garlic Sauce**

百里香豬柳配香蒜汁 - \$118

**Congee with Fresh Chicken served with Stir-fried Noodles in Soy Sauce**

鮮雞粥配豉油王炒麵 - \$108

**Braised Chicken Fillet with White Gourd, Salted Egg and Preserved Egg with Rice in Soup**

金銀蛋冬瓜雞柳湯飯 - \$108



**Dessert 甜品**

**Ice-cream or Milk Pudding with Egg White**

雪糕 或 蛋白燉鮮奶



**Coffee or Tea 咖啡或茶**



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19 Apr (B)

# Set Lunch Menu on 20 Apr 2024 (Sat)

## 二零二四年四月二十日 (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>

**Onion and Minced Carrot Soup**

洋蔥甘筍蓉湯

**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)



**Main Course 主菜**

**Roasted Pork Tenderloin Wrap with Bacon**

煙肉烤豬柳卷 - \$158

**Salmon Meuniere with Dill and New Potatoes**

法式三文魚配刁草新薯 - \$198

**Baked Chicken Steak with Onion and Cheese, French Style**

法式洋蔥芝士雞扒 - \$118

**Crispy Fried Noodle with Chicken Fillet and Black Bean and Pepper**

豉椒雞柳炒麵 - \$108

**Fried Rice with Salted Fish and Diced Chicken**

鹹魚雞粒炒飯 - \$108



**Dessert 甜品**

**Ice-cream or Black Forest Cake**

雪糕 或 黑森林蛋糕



**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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20 Apr

# Set Lunch Menu on 21 Apr 2024 (Sun)

## 二零二四年四月二十一日(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>

**Chicken Broth with Lemongrass and Vegetable**

香茅雞雜菜湯

**Bitter Melon, Carrot, Soy Bean and Pork Ribs Soup**

涼瓜甘筍黃豆豬骨湯  
(清熱、利尿祛濕)



### Main Course 主菜

**Roasted Pork Tenderloin Wrap with Bacon**

煙肉烤豬柳卷 - \$158

**Salmon Meuniere with Dill and New Potatoes**

法式三文魚配刁草新薯 - \$198

**Baked Chicken Steak with Onion and Cheese, French Style**

法式洋蔥芝士雞扒 - \$118

**Crispy Fried Noodle with Chicken Fillet and Black Bean and Pepper**

豉椒雞柳炒麵 - \$108

**Fried Rice with Salted Fish and Diced Chicken**

鹹魚雞粒炒飯 - \$108



### Dessert 甜品

**Ice-cream or Coffee Cake Roll**

雪糕或咖啡卷



### 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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21 Apr