

Set Lunch Menu on 22 Apr 2024 (Mon)

二零二四年四月二十二日 (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>

Cream of Sweet Corn and Miced Chicken
粟米雞蓉忌廉湯

Apple, Yam, Grosvenor Momordica Fruit and Pork Ribs Soup
蘋果淮山羅漢果豬骨湯
(潤肺、健脾止瀉)



Main Course 主菜

Pan-fried Snapper and Shrimp in Cajun with Clam and Butter Sauce
香煎卡真鱸魚、蝦配大蜆牛油汁 - \$158

Teriyaki Sliced Beef tossed Teriyaki Sauce
served with Lettuce, Tomato, Ginger Pickle on Burger Bun
照燒汁煮牛肉片漢堡配蕃茄生菜酸薑 - \$128

Lemongrass Pork Chop with Rice, Vietmanese Style
(with Pan-fried Shrimps and Fried Egg)
越式香茅豬扒飯 (併煎蝦及煎蛋) - \$128

Stir-fried Rice Noodle with Barbecued Pork
乾炒叉燒河 - \$128

Fried Rice with Minced Beef and Lettuce
生炒牛肉飯 - \$108



Dessert 甜品

Ice-cream or Taro and Sago Sweet Soup with Coconut Milk
雪糕 或 凍香芋椰汁西米露



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

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

22 Apr (C)

Set Lunch Menu on 23 Apr 2024 (Tue)

二零二四年四月二十三日 (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>

Sweet Potato and Minced Carrot Soup

甜薯甘筍蓉湯

White Gourd, Semen Coicis and Pork Rib Soup

冬瓜薏米豬骨湯
(消暑利水、美白消脂)



Main Course 主菜

Pan-fried Ling Fish Fillet with Dill and Cream Sauce

香煎鱈魚柳配刁草忌廉汁 - \$138

Caesar Salad with Pan-fried Chicken Breast

香煎雞胸凱撒沙律 - \$108

Honey Herbs Pork Rack with Mustard Seed Sauce

蜜糖香草豬鞍架配芥末籽汁 - \$128

Stewed Prawn in Broth with E-fu Noodle

上湯大蝦燴伊麵 - \$128

Egg Foo Young with Rice

芙蓉蛋配飯 - \$108



Dessert 甜品

Ice-cream or Steamed Snow Fungus with Rock Sugar and Papaya

雪糕 或 凍冰糖木瓜燉雪耳



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

23 Apr (D)

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

Set Lunch Menu on 24 Apr 2024 (Wed)

二零二四年四月二十四日 (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>

American Vegetable Soup
美式雜菜湯

Seafood and Bean Curd Broth
海鮮豆腐羹
(滋潤肌膚、降低血脂)

Main Course 主菜

Pan-fried Barramundi with Beet Root Pickle Dressing
香煎鱈魚配酸紅菜頭 - \$138

Chicken Roulade with Ham, Egg and Herbs Mousse in Thyme Gravy
香草火腿雞蛋雞卷配百里香燒汁 - \$108

Baked Rice with Spinach, Avocado and Shrimp in Cheese Cream Sauce
芝士白汁菠菜牛油果蝦球焗飯 - \$128

Stir-fried Rice Noodle with Shredded Chicken with Shacha Sauce
乾炒沙茶雞絲河粉 - \$108

Fried Rice with Preserved Olive, Minced Pork and Green Bean
欖菜肉碎四季豆炒飯 - \$108

Dessert 甜品

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

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

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

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24 Apr (E)

Set Lunch Menu on 25 Apr 2024 (Thu)

二零二四年四月二十五日 (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>

Chicken Consomme

雞清湯

Poplar Mushroom and Pork Ribs Soup

茶樹菇豬骨湯
(健脾補腎、滲濕利尿)



Main Course 主菜

Citrus Honey Glazed Salmon

柚子蜜糖三文魚 - \$198

Braised Pork Spare Ribs in Thyme Balsamic Apple Vinegar

意大利黑醋燜香草排骨 - \$188

Grilled Ox Tongue with Russian Salad

扒鹹牛脷配俄羅斯沙律 - \$138

Braised Rice with Abalone, Diced Chicken and Shrimps

原隻鮑魚雞粒蝦仁燴飯 - \$128

Udon Noodle with Sliced Beef in Soup, Japanese Style

日式肥牛湯烏冬 - \$128



Dessert 甜品

Ice-cream or Chilled Red Bean Soup with Tangerine Peel

雪糕 或 凍陳皮紅豆沙



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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25 Apr (F)

Set Lunch Menu on 26 Apr 2024 (Fri)

二零二四年四月二十六日 (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>

Vegetable and Potato Soup

雜菜薯仔湯

Papaya, Snow Fungus, Apricot Kernels and Pork Ribs Soup

木瓜雪耳南北杏豬骨湯
(止咳平喘、潤肺)



Main Course 主菜

Fish and Chips

炸魚薯條 - \$138

Pan-fried Duck Breast served with Baked Potato with Black Cherry Sauce

香煎鴨胸伴焗薯配黑車厘子汁 - \$118

Miso Glazed Pork Chop

味噌燒豬扒 - \$118

Japanese Fried Rice with Unagi

日式鰻魚炒飯 - \$128

Tossed Noodle with Ginger and Scallion

薑蔥叉燒撈麵 - \$128



Dessert 甜品

Ice-cream or Split Pea Pudding

雪糕 或 馬豆糕



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

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

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26 Apr (G)

Set Lunch Menu on 27 Apr 2024 (Sat)

二零二四年四月二十七日 (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>

Tomato and Assorted Gourds Soup

蕃茄雜瓜湯

Sea Coconut, Corn on the Cob, Carrot and Pork Ribs Soup

海底椰粟米紅蘿蔔豬骨湯
(清熱潤肺、止咳化痰)



Main Course 主菜

Pan-fried Barramundi Fillet with White Wine Sauce

香煎盲鱧配白酒汁 - \$138

Chicken Margherita

芝士蕃茄焗雞胸 - \$118

Baked Rice with Shrimp, Spinach and Avocado

菠菜牛油果鮮蝦焗飯 - \$128

Crispy Fried Noodle with Sliced Beef, Black Bean and Pepper

豉椒牛肉炒麵 - \$108

Japanese Fried Rice with Salmon

日式三文魚炒飯 - \$128



Dessert 甜品

Ice-cream or Sweet Potato and Sago Sweet Soup with Coconut Milk

雪糕 或 凍椰汁甜薯西米露



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

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

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27 Apr

Set Lunch Menu on 28 Apr 2024 (Sun)

二零二四年四月二十八日(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>

Minestrone
義大利雜菜湯

Hairy Gourd, Carrot and Pork Rib Soup
節瓜紅蘿蔔豬骨湯
(滋潤肌膚、降低血脂)



Main Course 主菜

Pan-fried Barramundi Fillet with White Wine Sauce
香煎盲鱧配白酒汁 - \$138

Chicken Margherita
芝士蕃茄焗雞胸 - \$118

Baked Rice with Shrimp, Spinach and Avocado
菠菜牛油果鮮蝦焗飯 - \$128

Crispy Fried Noodle with Sliced Beef, Black Bean and Pepper
豉椒牛肉炒麵 - \$108

Japanese Fried Rice with Salmon
日式三文魚炒飯 - \$128



Dessert 甜品

Ice-cream or Mango Pudding
雪糕 或 芒果布甸



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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28 Apr