

Set Lunch Menu on 15 January 2024 (Mon)

二零二四年一月十五日 (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>

Seafood Chowder

海鮮周打湯

Apple, Pear, Snow Fungus and Pork Ribs Soup

蘋果雪梨雪耳豬骨湯

(健脾補腎)



Main Course 主菜

**Pan-fried Barramundi Fillet
with Roasted Red Bell Pepper and Coriander Dressing**

香煎盲鱧配香草紅燈籠椒醬 - \$138

Pan-fried Pork Chop with Mushroom Gravy

香煎豬扒配蘑菇燒汁 - \$118

Penne with Chorizo in Tomato Cream Sauce

西班牙辣腸蕃茄忌廉汁長通粉 - \$118

Noodle with Chicken in Tomato Broth

蕃茄雞湯麵 - \$118

Fried Rice with Assorted Mushroom, Pork Floss and Egg

雜菌肉鬆蛋炒飯 - \$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

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 Jan

Set Lunch Menu on 16 January 2024 (Tue)

二零二四年一月十六日 (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>

Tomato Soup with Mixed Vegetable

蕃茄雜菜湯

Black Bean, Peanut, Chicken Feet and Pork Ribs Soup

黑豆花生雞腳豬骨湯
(明目烏髮, 活血補益)

Main Course 主菜

Braised Beef Brisket with Red Wine

紅酒燴牛腩 - \$158

Japanese Grilled Mackerel with Salt

日式鹽燒鯖魚 - \$128

Stir-fried Spaghetti with Wild Mushroom and Shrimp in White Sauce

白汁野菌蝦炒意粉 - \$128

Fried Rice with Shrimp Paste, Thai Style

泰式蝦醬炒飯 - \$128

Poached Chicken with Vegetables, Mushroom and Noodles in Broth

砂窩雞湯麵 - \$118

Dessert 甜品

Ice-cream or Matcha Cake Roll

雪糕 或 抹茶卷

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

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

16 Jan (B)

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 17 January 2024 (Wed)

二零二四年一月十七日 (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>

OX Tail Soup

牛尾湯

Hairy Fig, Sea Coconut, Apple and Pork Rib Soup

五指毛桃海底椰蘋果豬骨湯
(健脾補肺, 行氣利濕, 舒筋活絡)

Main Course 主菜

Pan-fried Halibut with Paris Butter

香煎比目魚配巴黎牛油 - \$158

Pan-fried Pork Chop with Gravy

香煎豬扒配燒汁 - \$118

Corned Ox Tongue with Mushroom Cream Sauce

鹹牛脷配蘑菇忌廉汁 - \$148

Stir-fried Rice Noodles with Beef, Sichuan Style

川味乾炒牛河 - \$128

Fried Rice with Salted Fish and Diced Chicken

鹹魚雞粒炒飯 - \$108

Dessert 甜品

Ice-cream or Mini Fruit Tart

雪糕 或 迷你果撻

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

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

17 Jan (C)

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 18 January 2024 (Thu)

二零二四年一月十八日 (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>

Cream of Mushroom

蘑菇忌廉湯

Lotus Root, Pear, Chicken Feet and Pork Rib Soup

蓮藕雪梨雞腳豬骨湯
(健脾, 補肺益腎)



Main Course 主菜

Pan-fried Tilapia Fillet with White Mushroom cream Sauce

香煎羅非魚柳配白菌忌廉汁 - \$138

Risotto with Porcini

牛肝菌意大利飯 - \$128

Roasted Chicken Steak, Thai Style with Rice

泰式香燒雞扒配飯 - \$108

Steamed Pork Ribs with Black Bean Sauce Pot Rice

豉汁排骨盅頭飯 - \$108

Braised Rice Vermicelli with Preserved Vegetables and Shredded Pork

雪菜肉絲炆米 - \$108



Dessert 甜品

Ice-cream or Fruit Crepe

雪糕 或 雜果班戟



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

18 Jan (D)

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

Set Lunch Menu on 19 January 2024 (Fri)

二零二四年一月十九日 (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

Hericium Mushroom, Yam and Pork Ribs Soup

猴頭菇淮山豬骨湯

(補虛, 幫助消化)



Main Course 主菜

Pan-fried Ling Fish Fillet with Tomato Sauce

香煎鱈魚柳配蕃茄汁 - \$158

Pan-fried Chicken Steak with Garlic Sauce

香煎雞扒配蒜蓉汁 - \$108

Baked Spaghetti with Shrimps in Cheese White Sauce

芝士白汁蝦球焗意粉 - \$128

Udon Noodle with Barbecued Pork in Soup

叉燒湯烏冬 - \$128

Fried Rice with Black Pepper, Diced Chicken, Ham and Diced Shrimp

黑椒煙肉雞粒蝦粒炒飯 - \$118



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

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

19 Jan

Set Lunch Menu on 20 January 2024 (Sat)

二零二四年一月二十日 (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>

German Green Pea Soup
德國青豆湯

Octopus, Peanut Black-Eyed Pea and Pork Ribs Soup
鱈魚花生眉豆豬骨湯
(祛濕, 益氣養血)

Main Course 主菜

Pan-fried Ling Fish Fillet with Tomato Sauce
香煎鱈魚柳配蕃茄汁 - \$158

Pan-fried Chicken Steak with Garlic Sauce
香煎雞扒配蒜蓉汁 - \$108

Baked Spaghetti with Shrimps in Cheese White Sauce
芝士白汁蝦球焗意粉 - \$128

Udon Noodle with Barbecued Pork in Soup
叉燒湯烏冬 - \$128

Fried Rice with Black Pepper, Diced Chicken, Ham and Diced Shrimp
黑椒煙肉雞粒蝦粒炒飯 - \$118

Dessert 甜品

Ice-cream or Pan-fried Water Chestnut Cake
雪糕 或 煎馬蹄糕

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

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

20 Jan

Set Lunch Menu on 21 January 2024 (Sun)

二零二四年一月二十一日 (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

Papaya, Peanut, Corn, Carrot and Pork Ribs Soup

木瓜花生粟米甘筍豬骨湯
(祛濕潤腸、抗衰老)



Main Course 主菜

Pan-fried American Angus Beef Sirloin with Blackm Pepper Sauce

香煎美國安格斯西冷配黑椒汁 - \$238

Pan-fried Halibut Fillet with Butter Lemon Cream Sauce

香煎比目魚配牛油檸檬忌廉汁 - \$158

Roasted Duck Breast served with Beetroot Risotto

烤鴨胸配紅菜頭意大利飯 - \$118

Deep-fried Pork Chop with Vegetable Rice

酥炸豬扒配菜飯 - \$108

Stir-fried Rice Noodle with Shredded Chicken

乾炒雞絲金邊粉 - \$108



Dessert 甜品

Ice-cream or Chestnut Cake

雪糕 或 栗子蛋糕



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

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

21 Jan