Kudos

Set Lunch 午餐

Monday to Sunday 星期一至日
12:00nn – 2:30pm
Rotates every week 每星期更換

Menu A

Choice of Appetizer 自選前菜
1. Japanese Sushi Platter 日式壽司碟

2. Smoked Salmon with Rocket Salad 煙三文魚火箭菜沙律

3. Traditional Caesar Salad 凱撒沙律

4. Fresh Fruit Salad with Avocado 鮮果沙律伴牛油果

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Choice of Soup 自選湯品
1. Cream of Wild Mushroom 野菌忌廉湯

2. Minestrone 意式雜菜湯

3. Chinese Soup of the Day 是日中式靚湯

Choice of Main Course 自選主菜
1. Seared US Angus Beef Sirloin, French Beans and New Potato with Green Pepper Corn Sauce
香煎美國安格斯西冷牛扒伴法國邊豆及新薯配青胡椒汁

2. Baked Pistachio Crusted Norwegian Salmon Fillet, Confit Cherry Tomato and Mashed Potato with White Wine Sauce
開心果仁焗挪威三文魚柳
伴橄欖油浸櫻桃茄及薯蓉配白酒忌廉汁

3. Indian Chicken Masala Curry with Papadum and Madras Rice
印式馬沙拉雞咖喱伴薄脆及印度香飯

4. Sweet and Sour Prawns with Wok-fried Garlic Choy Sum and Steamed Rice
咕嚕蝦伴香蒜炒菜心及絲苗白飯

5. Spaghetti Carbonara
芝士忌廉煙肉蘑菇意大利粉

6. Margherita Pizza
香草芝士番茄薄餅

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Choice of Dessert 自選甜品
1. New York Cheesecake with Wild Berry Coulis
紐約芝士餅配野莓醬

2. Tiramisu 意大利咖啡芝士餅

3. Dark Chocolate Mousse Cake 特濃朱古力慕絲蛋糕

4. Raisin Bread Pudding with Vanilla Ice-cream
葡萄麵包布甸伴雲呢拿雪糕

Menu B

Choice of Appetizer 自選前菜
1. Japanese Sashimi Platter 日式刺身碟

2. Grilled Shrimps and Avocado Salad 烤蝦牛油果沙律

3. Parma Ham with Sweet Melon 意大利火腿伴甜瓜

4. Grilled Portobello Mushroom and Feta Cheese Salad
烤大蘑菇芝士沙律

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Choice of Soup 自選湯品
1. Seafood Chowder with Cracker 海鮮周打忌廉湯

2. Fresh Tomato Bisque with Basil 鮮番茄香草濃湯

3. Chinese Soup of the Day 是日中式靚湯

Choice of Main Course 自選主菜
1. Seared Australian Lamb Chop, Baby Spinach, Wild Mushroom and Mashed Potato with Rosemary Gravy
香煎澳洲羊扒伴菠菜苗及炒野菌配薯蓉及香草燒汁

2. Slow-cooked Chicken Breast Caramelized Walnut and New Potato with Balsamic Syrup
慢烹雞胸伴焦糖合桃及新薯配葡萄醋糖漿

3. Steamed Daily Catch Fish with Soy Bean Sauce with Wok-fried Chinese Lettuce and Steamed Rice
清蒸海上鮮伴清炒生菜及絲苗白飯

4. US Angus Beef Burger
Lettuce, Tomato, Onion and Cheddar Cheese
美國安格斯牛肉芝士漢堡

5. Seafood and Chicken Laksa
海鮮雞肉叻沙湯米線

6. Indian Vegetable Curry with Papadum and Madras Rice
印式雜菜咖喱伴薄脆及印度香飯

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Choice of Dessert 自選甜品
1. Crème Brûlée
法式焦糖燉蛋

2. Chocolate Banana Pudding with Vanilla Ice-cream
朱古力香蕉布甸伴雲呢拿雪糕

3. White Chocolate Mousse with Wild Berry Coulis
白朱古力慕絲配野莓醬

4. Mango Napoleon 芒果拿破崙

Menu C

Choice of Appetizer 自選前菜
1. Tuna Tataki Salad with Pomelo Sauce
輕煎吞拿魚沙律配柚子汁

2. Crispy Calamari Ring Salad with Tzatziki Sauce and Greek Salad 香脆魷魚圈伴希臘沙律

3. Mozzarella and Tomato Salad 水牛芝士番茄沙律

4. Thai Beef Salad 泰式牛肉沙律

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Choice of Soup 自選湯品
1. Beef Goulash Soup 匈牙利紅椒牛肉湯

2. Leek and Potato Soup 大蒜薯仔湯

3. Chinese Soup of the Day 是日中式靚湯

Choice of Main Course 自選主菜
1. Australian Beef Tenderloin and Capsicum Skewer, Braised Beetroot and Sweet Potato Fries with Black Pepper Sauce
烤澳洲牛柳甜椒串伴燴紅菜頭及炸甜薯薯配黑椒汁

2. Teriyaki Halibut Fillet with Grilled Asparagus, Shimeji Mushrooms and Miso Cream Sauce
日式燒比目魚柳伴烤蘆筍及本菇配味噌忌廉汁

3. Pork Cordon Bleu with Sautéed Vegetables and Herbed Butter Sauce
香脆火腿芝士豬扒伴炒雜菜配香草牛油醬

4. Nasi Goreng
Beef, Fried Egg, Tiger Prawn, Chicken Satay, Sambal Paste and Shrimp Crackers
印尼炒飯

5. Herbs and White Wine Steamed Black Mussels with Garlic Bread
香草白酒煮黑青口伴香蒜多士

6. Ciabatta with Grilled Vegetables
Mozzarella Cheese, Capsicum, Eggplants, Zucchini, Olives and Tomato Salsa
烤雜菜伴意大利軟包

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Choice of Dessert 自選甜品
1. Apple Pie with Vanilla Ice-cream
蘋果批伴雲喱拿雪糕

2. English Tea Panna Cotta 英式紅茶奶凍

3. Chocolate Opera 朱古力歌劇蛋糕

4. Mango Dome Cake 香芒忌廉蛋糕

2-Course 兩道菜式 HK$138 / 3-Course 三道菜式 HK$168 / 4-Course 四道菜式 HK$198

Freshly Brewed Coffee or Tea 咖啡或茶 HK$10
Soft Drinks, Fruit Juice or Beer 汽水、果汁或啤酒 HK$38
House Red or White Wine 紅酒或白酒 HK$68

All prices are subject to 10% service charge which is based on original prices 所有價錢需另收取以原價計算之加一服務費