



Executive Lunch Set 中午行政套餐

Monday to Friday 星期一至五

12:00nn – 2:30pm

Rotates every week 每星期更換

Menu A

Choice of Appetizer 自選前菜

1. DIY Salad Bar
自助沙律吧
2. Apple Cranberry Salad with Walnut
青蘋果小紅梅合桃沙律
3. Roasted Honey Garlic Chicken with Arugula Salad
香蜜蒜燒雞配火箭菜沙律
4. Seafood and Tomato Salad with Basil in Italian Dressing
海鮮番茄沙律伴意大利醬汁
5. Soup of the Day (Chinese or Western)
是日精選餐湯 (中式或西式)

Choice of Main Course 自選主菜

1. Spaghetti Carbonara, Pancetta, Shaved Parmesan, Mushroom and Egg Yolk
忌廉煙肉磨菇意大利粉 \$168
2. Boneless Kurobuta Pork Loin with Potato Fries in Port Wine Sauce
美國極黑豚軟扒伴砵酒汁配薯條 \$188
3. Seared Norwegian Salmon Fillet with Confit Tomato in Mussel Cream Sauce
香煎挪威三文魚柳伴青口忌廉汁配番茄 \$198
4. Grilled Australian Lamb Chop with Mashed Potato and Baby Spinach
烤澳洲羊扒配薯蓉及菠菜仔 \$208
5. Seared USDA Beef Fillet Steak with Asparagus and Confit Tomato in Gravy
香煎美國熟成牛柳伴燒汁配蘆筍及番茄 \$268
6. Grilled or Steamed Whole Boston Lobster with Asparagus and Mashed Potato
烤或蒸原隻波士頓龍蝦配蘆筍及薯蓉 \$348

Menu B

Choice of Appetizer 自選前菜

1. DIY Salad Bar
自助沙律吧
2. Grilled Eggplant, Ricotta Cheese and Baby Spinach Roll
煎茄子芝士菠菜卷
3. Blackened Shrimp with Avocado Salad
香煎蝦配牛油果沙律
4. Salmon Sashimi Salad with Salmon Roe and Orange Vinaigrette
三文魚刺身魚子沙律伴橙醋汁
5. Soup of the Day (Chinese or Western)
是日精選餐湯 (中式或西式)

Choice of Main Course 自選主菜

1. Fettuccine Bolognese
意式牛肉醬闊扁麵 \$168
2. Tandoori Ling Fish Skewer with Cucumber Yoghurt and Roti
印式天多利烤魚串燒伴青瓜乳酪配烤餅 \$188
3. Grilled Chicken with Maple Dijon and Mashed Potato
楓蜜芥末燒雞配薯蓉 \$198
4. Grilled Tiger King Prawn with Mashed Potato in Lobster Butter Sauce
烤虎蝦伴龍蝦牛油汁配薯蓉 \$208
5. Seared US Beef Sirloin Steak with New Potato and Vegetables
香煎美國西冷牛扒配新薯及蔬菜 \$258
6. Grilled or Steamed Whole Boston Lobster with Asparagus and Mashed Potato
烤或蒸原隻波士頓龍蝦配蘆筍及薯蓉 \$348

Menu C

Choice of Appetizer 自選前菜

1. DIY Salad Bar
自助沙律吧
2. Caesar Salad, Crispy Bacons, Anchovies, Shaved Parmesan and Croutons
凱撒沙律
3. Seared Scallops with Guacamole and Red Bell Pepper Puree
煎帶子伴牛油果醬及紅甜椒蓉
4. Smoked Salmon and Cucumber with Horseradish Cream
青瓜煙三文魚伴辣根汁
5. Soup of the Day (Chinese or Western)
是日精選餐湯 (中式或西式)

Choice of Main Course 自選主菜

1. Seafood Neapolitan Penne Pasta with Shaved Parmesan
海鮮番茄芝士長通粉 \$168
2. Pan-fried Parmesan Crusted Chicken in Bacon Cream Sauce
香煎芝士雞伴煙肉忌廉汁 \$188
3. Pan-fried Halibut Fillet with Spinach in Lemon Butter Sauce
香煎比目魚柳伴檸檬牛油汁配菠菜 \$198
4. Spanish-style Lamb Shank Casserole with New Potato and French Bean
西班牙式燉羊小腿配新薯及法邊豆 \$208
5. Grilled US Angus Rib Eye Steak with New Potato and French Bean
烤美國安格斯牛肉眼扒配新薯及法邊豆 \$258
6. Grilled or Steamed Whole Boston Lobster with Asparagus and Mashed Potato
烤或蒸原隻波士頓龍蝦配蘆筍及薯蓉 \$348

Menu D

Choice of Appetizer 自選前菜

1. DIY Salad Bar
自助沙律吧
2. Caesar Salad, Crispy Bacons, Anchovies, Shaved Parmesan and Croutons
凱撒沙律
3. Blackened Shrimp with Avocado Salad
香煎蝦配牛油果沙律
4. Salmon Sashimi Salad with Salmon Roe and Orange Vinaigrette
三文魚刺身魚子沙律伴橙醋汁
5. Soup of the Day (Chinese or Western)
是日精選餐湯 (中式或西式)

Choice of Main Course 自選主菜

1. Fettuccine Bolognese
意式牛肉醬闊扁麵 \$168
2. Grilled Chicken with Maple Dijon and Mashed Potato
楓蜜芥末燒雞配薯蓉 \$198
3. Pan-fried Halibut Fillet with Spinach in Lemon Butter Sauce
香煎比目魚柳伴檸檬牛油汁配菠菜 \$198
4. Grilled Australian Lamb Chop with Mashed Potato and Baby Spinach
烤澳洲羊扒配薯蓉及菠菜仔 \$208
5. Grilled US Angus Rib Eye Steak with New Potato and French Bean
烤美國安格斯牛肉眼扒配新薯及法邊豆 \$258
6. Grilled or Steamed Whole Boston Lobster with Asparagus and Mashed Potato
烤或蒸原隻波士頓龍蝦配蘆筍及薯蓉 \$348

Coffee or Tea
咖啡或茶

Add \$40 for Selection of Dessert Table
另加\$40 可享自助甜品

Subject to 10% service charge based on original prices 另收取以原價計算之加一服務費