



# 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. Braised Holland Octopus, Sweet Paprika, Preserved Lemon and Virgin Olive Oil

慢煮荷蘭八爪魚

2. Australian Beef Tartare, 70°C Quail Egg and Mustard Sauce

澳洲牛肉韃靼

3. Avocado, Tomato, Mozzarella Cheese and Basil Salad with Balsamic

牛油果番茄芝士沙律

4. Fresh Tomato Bisque, Basil Cream and Garlic Croutons

鮮番茄濃湯

5. Chinese Soup of the Day

精選中式湯

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### Choice of Main Course 自選主菜

1. Margherita Pizza, Buffalo Cheese, Basil and Rich Tomato Sauce

香草芝士番茄薄餅

\$138

2. Spaghetti Carbonara, Pancetta, Shaved Parmesan, Mushroom and Egg Yolk

忌廉煙肉磨菇煮意大利粉

\$148

3. Seared Norwegian Salmon Fillet with Tomato and Mussel Cream Sauce

香煎挪威三文魚柳

\$168

4. Indian Chicken Masala with Papadam and Basmati Rice

印度馬沙拉雞咖喱

\$168

5. Grilled Australian Lamb Chop with Chickpea Mash, Baby Spinach and Feta Cheese

烤澳洲羊扒

\$188

6. Seared USDA Beef Fillet Steak with Asparagus, Confit Tomato and Garlic Purée

香煎美國熟成牛柳

\$238

7. Grilled or Steamed Boston Lobster with Asparagus and Mashed Potato

烤或蒸波士頓龍蝦

\$328

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## Menu B

### Choice of Appetizer 自選前菜

1. Hokkaido Scallop Ceviche on Cucumber and Port Wine Sauce

青檸醃北海道帶子片

2. Seared French Duck Foie Gras with Mango Coulis and Mustard Sauce

香煎法國鴨肝

3. Homemade Salmon Gravlax with Fennel, Dill and Honey Mustard Sauce

香橙蒔蘿三文魚

4. Cream of Wild Mushroom Soup and Truffle Oil

野菌忌廉湯

5. Chinese Soup of the Day

精選中式湯

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### Choice of Main Course 自選主菜

1. Baked Aubergine with Feta Cheese and Tomato Sauce

羊奶芝士焗茄子

\$138

2. Italian Beef Bolognese with Pappardelle Pasta

意式肉醬闊條麵

\$148

3. Roasted New Zealand Leg of Lamb with Green Lentil and Baby Carrot

燒紐西蘭羊肚

\$168

4. Tendoori Ling Fish Skewer with Cucumber Yoghurt and Roti

印度天多利烤魚串燒

\$168

5. Grilled Kurobuta Pork Loin Steak with Caramelized Apple and French Bean

烤美國極黑豬鞍扒

\$188

6. Seared USDA Beef Sirloin Steak with Grilled Vegetables and New Potato

香煎美國熟成西冷牛扒

\$238

7. Grilled or Steamed Boston Lobster with Asparagus and Mashed Potato

烤或蒸波士頓龍蝦

\$328

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## Menu C

### Choice of Appetizer 自選前菜

1. Australian Beef Tenderloin Carpaccio with Parmesan Cheese and Balsamic

意式生牛肉薄片

2. Salmon, Tuna and Avocado Feuille with Orange Sauce

三文魚, 吞拿魚, 牛油果千層

3. Poached Dutch Green Asparagus with Black Truffle and Hollandaise

浸荷蘭青露筍

4. Lobster Bisque and Cognac

干邑龍蝦濃湯

5. Chinese Soup of the Day

精選中式湯

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### Choice of Main Course 自選主菜

1. Mexican Vegetarian Burrito, Corn Tortilla, Tomato Salsa and Green Chili Sauce

墨西哥素菜卷

\$138

2. Arrabiata Penne with Grilled Chicken Breast

烤雞胸香辣番茄醬長通粉

\$148

3. Pan-fried Barramundi Fillet with Ratatouille and Peperonata

香煎深海盲曹魚柳

\$168

4. Thai Red Curry Barbecue Duck with Shrimp Cracker and Coconut Rice

泰式紅咖喱燒鴨

\$168

5. Grilled US Angus Rib Eye Steak with New Potato and French Bean

烤美國安格斯牛肉眼扒

\$188

6. Dutch Veal Tenderloin with Herbed Cheese Crust and Root Vegetables

香草芝士焗荷蘭牛仔柳

\$238

7. Grilled or Steamed Boston Lobster with Asparagus and Mashed Potato

烤或蒸波士頓龍蝦

\$328

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## Menu D

### Choice of Appetizer 自選前菜

1. Iberico Hama, Melon and Fig

西班牙黑毛豬火腿伴甜瓜

2. Maryland Crab Cake, Mango Salsa and Chipotle Sauce

香煎馬里蘭蟹肉餅

3. Vietnamese Vegetarian Rice Paper Roll and Garlic Vinegar

越式香菜米紙卷

4. New England Clam Chowder

新英倫蜆周打忌廉湯

5. Chinese Soup of the Day

精選中式湯

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### Choice of Main Course 自選主菜

1. Grilled Tuna and Mozzarella Cheese Ciabatta

烤吞拿魚芝士意大利軟包

\$138

2. Teriyaki Chicken with Braised Daikon and Japanese Rice

日式照燒雞飯

\$148

3. Singapore Seafood Laksa

新加坡海鮮叻沙

\$168

4. Confit Salmon Fillet with Feta Cheese, Spinach Salad and Lemon Aioli

橄欖油浸三文魚柳

\$168

5. Roasted Australian Lamb Rump Steak with Potato Gratin and Buttered Carrot

燒澳洲羊霖扒

\$188

6. Grilled Australian Chuck Steak with New Potato and Asparagus

烤澳洲和牛肩胛扒

\$238

7. Grilled or Steamed Boston Lobster with Asparagus and Mashed Potato

烤或蒸波士頓龍蝦

\$328

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Add \$10 for Coffee or Tea

另加\$10 配咖啡或茶

Add \$50 for Selection of Salad Bar, Dessert Table, Ice-cream and Coffee or Tea

另加 \$50 選配沙律吧、甜品吧、雪糕、咖啡或茶

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



## Essence of Southern Europe Semi-buffet Dinner 南歐滋味半自助晚餐

Monday to Sunday 星期一至日  
6:00pm – 10:00pm

### Main Course Selections for Adult 成人主菜餐單

Spanish Lobster and Seafood Paella  
西班牙龍蝦海鮮飯

Baked Whole Boston Lobster in Manchego Cheese Sauce  
西班牙芝士焗原隻波士頓龍蝦

Peri Peri Grilled Lamb Chop  
香辣葡式烤羊扒

Italian Veal Osso Buco with Polenta  
意式燴牛仔膝配粟米蓉

Seared Whole Lemon Sole with Clarified Herb Butter  
香煎原條檸檬龍利魚配香草牛油

Grilled USDA Beef Sirloin with Pesto  
烤美國熟成西冷牛扒配意大利香草醬

Grilled USDA Beef Tenderloin with Rioja Sauce  
烤美國熟成牛柳配西班牙紅酒汁

### Main Course Selections for Children 小童主菜餐單

Fish and Chips  
炸魚薯條

Australian Wagyu Beef Burger  
澳洲和牛漢堡

Margherita Pizza  
香草芝士番茄薄餅

Pasta Neapolitan\*  
鮮番茄拿坡里

Pasta Carbonara\*  
芝士忌廉煙肉蘑菇

Pasta Bolognaise\*  
肉醬

\*Choice of Spaghetti, Fettuccine or Penne  
自選意大利粉、闊扁麵或長通粉

Sun to Thu  
星期日至四

Adult 成人 \$568 Child 小童 \$284

Fri, Sat, PH and Eve

星期五、六、公眾假期及前夕

Adult 成人 \$598 Child 小童 \$299