

## Mother's Day Set Lunch Menu

## Amuse-Bouche 餐前小食

**Chef's Selection of the Day** 廚師是日精選

## Appetizer 前菜

## Crab Meat with Vegetable Salad

with cashews and herbs mousse 蟹肉蔬菜沙律配腰果及香草慕斯 or 或

## White Asparagus "Lasagna" with Australian King Prawn

with salmon roe & herb sauce 白蘆筍千層配澳洲大蝦、三文魚子及香草醬

### Soup 湯

#### Asparagus Cream Soup

蘆筍忌廉湯

# Main Course 主菜 (Any 1 item 四選一)

## Pan-roasted Chicken Roll

with salsiccia and seasonal vegetables 香烤雞肉捲配意大利肉腸及時令蔬菜

#### Grilled U.S. Beef Tenderloin

with seasonal vegetables 香烤美國牛柳配時令蔬菜

or 或

#### Pan-seared Halibut Fillet

on Mediterranean style 香煎地中海式比目魚柳

## Mushroom Tortellini

served with mixed vegetables and truffle cream sauce 意大利蘑菇雲吞配松露忌廉汁及蔬菜

## Dessert 甜品

#### Strawberry Vanilla Cheesecake

士多啤梨香草芝士蛋糕

#### Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

HK\$ 628 per person 每位

An additional 1.5 hours free-flow package at HK\$200

另加 \$200 享用 1.5 小時無限量暢飲套餐-

All prices are subject to 10% service charge

須按原價另收加一服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering.

若閣下對某種食物有過敏反應,請於點菜時通知服務員,以便作出妥善安排。