



GARDEN LOUNGE

GARDEN LOUNGE SET LUNCH 午市套餐

Monday to Friday from 12 n.n. to 2:30 p.m.
供應時間由星期一至星期五下午 12:00 - 下午 2:30

2-COURSE MENU AT \$388 PER PERSON

(APPETISER/MIDDLE + MAIN COURSE)

兩道菜菜單 每位 \$388
(頭盤/第二道菜+主菜)

3-COURSE MENU AT \$458 PER PERSON

(APPETISER/ MIDDLE + MAIN COURSE + DESSERT)

三道菜菜單 每位 \$458
(頭盤/第二道菜+主菜+甜品)

APPETISER 頭盤

CRAB CAKE (C)(SS)

Jumbo Lump Crab, Rich Lobster Sauce,
Kafir Lime

蟹餅 (C) (SS)

珍寶蟹肉、龍蝦汁、青檸

SPICY PRAWNS & POMELO SALAD (C)(N)

Pomelo, Minced Pork, Prawns, Peanut,
Cucumber, Thai Herb Chili Sauce

香辣鮮蝦柚子沙律 (C)

柚子、豬肉碎、大蝦、花生、青瓜、
泰式香草辣椒汁

QUINOA SALAD

Avocado, Cucumber, Red Onion, Cherry
Tomato, Kalamata Olive, Mint Lemon Dressing

藜麥沙律

牛油果、青瓜、紅洋蔥、櫻桃蕃茄、
黑橄欖、薄荷檸檬醬

With Choice of Chicken Or Feta Cheese
可選擇雞肉或菲達芝士

MIDDLE 第二道菜

SEAFOOD MISO SOUP (D)(C)(SS)

Clams, Cuttlefish, Lobster & Seaweed

海鮮味噌湯 (D)(C)(SS)

蜆、墨魚、龍蝦及海帶

TOMATO SOUP (V)

Dried Tomato, Lemon Scented Ricotta, Basil

蕃茄濃湯 (V)

乾蕃茄、檸檬乳清芝士、羅勒

MAIN COURSE 主菜

SEAFOOD LAKSA (C)(SS)

Prawn, Clam, Fish Ball, Fish Cake, Bean Curd,
Dried Shallot, Egg Noodle

海鮮喇沙 (C)(SS)

大蝦、蜆、魚蛋、魚餅、豆腐、乾蔥、鮮蛋麵

JAPANESE DEEP FRIED PORK CUTLET TERIYAKI

Assorted Japanese Pickles, Seaweed & Rice

日式吉列豬扒

照燒汁、日式酸瓜、紫菜、白飯

THAI RED CURRY DUCK LEG (D)

Baby Eggplant, Cherry Tomato, Litchi, Coconut,
Galangal, Rice

泰式紅咖喱鴨腿 (D)

迷你茄子、櫻桃蕃茄、荔枝、椰子、南薑、飯

STEAMED HONG KONG SEABASS (D)(SS)

Soy Sauce, Ginger, Spring Onion, Seasonal Vegetables

清蒸港式鱸魚 (D)(SS)

醬油、薑、蔥、時令蔬菜

ORZO RICE (V)

Asparagus, Watercress, Lemon & Ricotta

米型意粉 (V)

蘆筍、西洋菜、檸檬及乳清芝士

DESSERT CAKE TROLLEY 甜點蛋糕車

CHEF'S DAILY SPECIAL CAKE AND DESSERT

每日精選蛋糕及甜點

COFFEE OR TEA

包括咖啡或茶

[V] Vegetarian [G] Gluten Free

[D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans

Please let us know if you have any food allergies or special dietary requirements.

Prices are in HKD and subject to 10% service charge.

[V] 素食 [G] 不含麩質 [D] 無乳製品 [SS] 可持續食材 [N] 含有堅果 [C] 甲殼類

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。