



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 \$418 PER PERSON

(APPETISER/MIDDLE + MAIN COURSE)

兩道菜菜單 每位 \$418
(頭盤/第二道菜+主菜)

3-COURSE MENU AT \$488 PER PERSON

(APPETISER/ MIDDLE + MAIN COURSE + DESSERT)

三道菜菜單 每位 \$488
(頭盤/第二道菜+主菜+甜品)

APPETISER 頭盤

CRAB CAKE (C) (SS)
Jumbo Lump Crab, Curry Sauce,
Crab Roe, Coriander
蟹餅 (C) (SS)
珍寶蟹肉、咖喱汁、蟹籽、芫荽

THAI BEEF SALAD (D)(N)
Thai Papaya, Grilled Beef, Peanut, Cucumber,
Thai Herb Chili Salad
泰式牛肉沙律(D)(N)
泰式青木瓜、烤牛肉、花生、青瓜、
泰式香草辣椒沙律

GREEK SALAD (V)(G)
Mixed Greens, Cucumber, Feta Cheese,
Tomato, Kalamata, Mint Lemon Dressing
希臘沙律 (V)(G)
蔬菜、青瓜、羊奶芝士、番茄、黑橄欖、
薄荷檸檬醬

MIDDLE 第二道菜

DOUBLE BOILED SILKY CHICKEN (D)(C)
Sea Conch, Bamboo Pith and Morel Mushrooms

燉海螺烏雞湯 (D) (C)
竹笙及羊肚菌

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 SALMON RED CURRY (G)(SS)
Baby Eggplant, Thai Peas,
Coconut and Galangal Rice
泰式紅咖喱三文魚 (G)(SS)
迷你茄子、泰國豌豆、椰子、南薑飯

TOM YUM SEAFOOD FRIED RICE (N)(C)(SS)
Tomato, Thai Chili, Fried Shallots, Dried Fish, Peanut,
Seafood, Lime and Coriander
冬陰海鮮炒飯 (N) (C)(SS)
蕃茄、泰式辣椒、炒乾蔥、魚乾、花生、海鮮、青檸及芫荽

ORZO RICE (V)
Yunnan Mixed Mushroom & Truffle
米型麵 (V)
雲南野菌及黑松露

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。