



GARDEN LOUNGE

# GARDEN LOUNGE SET LUNCH 午市套餐

Monday- Friday from 12 p.m. to 2:30p.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 \$428 PER PERSON

[APPETISER/MIDDLE + MAIN COURSE]

兩道菜菜單 每位 \$428  
[頭盤/第二道菜+主菜]

## 3-COURSE MENU AT \$498 PER PERSON

[APPETISER/MIDDLE + MAIN COURSE + DESSERT]

三道菜菜單 每位 \$498  
[頭盤/第二道菜+主菜+甜品]

## 4-COURSE MENU AT \$558 PER PERSON

[APPETISER + MIDDLE + MAIN COURSE + DESSERT]

四道菜菜單 每位 \$558  
[頭盤+第二道菜+主菜+甜品]

## STARTER 頭盤

CRAB CAKE [C][SS]  
Jumbo Lump Crab, Crab Roe,  
Lemongrass Lobster Sauce  
蟹餅 [C] [SS]  
珍寶蟹肉、蟹籽、香茅龍蝦汁

THAI BEEF SALAD [D][N]  
Thai Papaya, Grilled Beef, Cucumber,  
Peanut, Thai Herb Chili Sauce  
泰式牛肉沙律 [D][N]  
泰式青木瓜、烤牛肉、花生、青瓜、  
泰式香草辣椒汁

TUNA TATAKI [G][D]  
Ponzu, Salmon Roe, Sesame,  
Red Onion Confit & Garlic Chip  
火灸吞拿魚 [G][D]  
柚子醋、三文魚籽、芝麻、  
紅洋蔥及烤蒜片

GARDEN SALAD [V][N]  
Mixed Greens, Avocado, Roasted  
Kabocha Seed, Sesame Dressing  
花園沙律 [V][N]  
雜錦沙律菜、牛油果、烤南瓜籽、  
芝麻醬

## MIDDLE COURSE 第二道菜

### DOUBLE BOILED CHICKEN SOUP [D][C][SS]

Conch, Bamboo Pith & Cordycep

燉烏雞湯 [D][C][SS]

海螺、竹筴和蟲草花

### MUSHROOM CAPPUCCINO [V][SS]

Braised Yunnan Mushroom, Kaffir Lime Ricotta & Truffle

黑松露野菌湯 [V][SS]

雲南野菌、青檸、乳清芝士及松露

## 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

### HONG KONG STYLE

STEAMED SEABASS [D][SS]

Soy Sauce, Ginger, Spring Onion,  
Seasonal Vegetable

港式清蒸鱸魚 [D][SS]

醬油、薑、蔥、時令蔬菜

### BLACK PEPPER BEEF [D]

Wok Fried Angus Beef with Black Pepper,  
Shiitake, Ginger, Spring Onion &  
Steamed Jasmine Rice

黑椒牛肉 [D]

安格斯牛肉、黑胡椒、香菇、薑、蔥及泰國香米

### THAI VEGETABLE RED CURRY

Baby Eggplant, Cherry Tomato, Lychee,  
Coconut and Galangal, Steamed Jasmine Rice

泰式蔬菜紅咖喱

迷你茄子、櫻桃番茄、荔枝、椰子、南薑、泰國香米

With Roasted Salmon 烤三文魚 [Supplement 另加\$80]

With Angus Beef Sirloin 安格斯西冷 [Supplement 另加\$100]

### THE MURRAY HAINANESE CHICKEN [M][D]

Served with Rich Chicken Soup, Oil Rice,  
Ginger and Soy Sauce

美利海南雞 [M][D]

配香濃雞湯、油飯、薑蓉、醬油

## DESSERT 甜點

### MANGO RICE PUDDING [G][D]

Caramelised Coconut Rice, Mango, Kaffir Lime, Mango Sorbet

芒果米布丁 [G][D]

焦糖椰子飯、芒果、青檸、芒果雪葩

### PANDAN COCONUT DELIGHT

Coconut Mousse, Vanilla Cream, Pandan Sponge, Coconut Ice Cream

斑蘭椰子樂園

椰子慕斯、雲呢拿忌廉、斑蘭海綿蛋糕、椰子雪糕

[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。