



## SET LUNCH

### APPETIZER OR SOUP

Smoked Salmon and Asparagus Salad

Or

Baked Apples Salad

*with pecan, romaine lettuce and parmesan cheese*

Or

Pumpkin and Chestnut Soup

### MAIN COURSE

Char Grilled Pork Chop

*served with mashed potatoes, seasonal vegetables and pineapple jus*

Or

Roasted Chicken Breast

*on a roasted garlic and parsley penne pasta*

Or

Spicy Pan-seared Barramundi Fillet

*served with seasonal vegetables and potatoes*

Or

Braised Oxtail

*served with seasonal vegetables and potatoes*

Or

US Prime Grade Beef Sirloin (8 oz) *Add HK\$48*

*served with seasonal vegetables and potatoes*

### DESSERT

Donuts

Coffee or Tea

HK\$198 per person



## SET DINNER

### APPETIZER

Lobster Cocktail

Or

Grilled Octopus

*with roast potatoes and cherry tomatoes*

Or

Crispy Parma Ham and Asparagus Salad

### SOUP

Chicken Confetti Soup

### MAIN COURSE

Veal Schnitzel

*served with Kenya beans and creamy mushroom sauce*

Or

Baked Half Lobster with Garlic and Cheese

*served with roasted vegetables*

Or

Roasted Suckling Pig

*served with apple mashed potatoes, brussel sprouts and gravy*

Or

Grilled US Prime Grade Sirloin

*served Tagliata style with roasted potatoes, rocket and porcini jus*

### DESSERT

New York Cheese Cake

Coffee or Tea

HK\$498 per person



## BRUNCH

*Available during weekends and public holidays*

Mushroom, Cheese and Egg Pie



Prawns and Lychee Salad



Soup of the Day



Crispy Soft-Shell Crab Burger  
*with avocado mayonnaise*

Or

Beef Cheek Bourguignon  
*served with mashed potatoes*

Or

Miso Glazed Sea Bass  
*served with asparagus and mushrooms*

Or

Australian Herb Crusted Lamb Loin *Add HK\$78*  
*served with seasonal vegetables and potatoes*



Waffles with Mixed Berries

Coffee or Tea

HK\$268 per person