

# Spring

**Friday May 3, 2024**  
**25 – 30 guests**

## **Appetizer**

Creamy Risotto, Red Prawns, Lemon Jam, Pistachio Oil

## **Main Course**

Classic Tournedos Rossini, Beef Filet, Crouton, Foie Gras, Truffle, Madeira Demi-Glace, Chateau Potato

**Or**

Roasted Cod Filet, Lemon-Dill Beurre Blanc, Courgette Parisienne, Chateau Potato

## **Dessert Course**

Chocolate Cake, Strawberries, Vanilla Ice Cream

*Coffee or Tea*

**\$150**

# Lunch Menu

6 - 10 May 2024

**Mon**  
**6/5**

**Closed**

**Tue**  
**7/5**

**Baked Seafood Rice with Seasonal Green**

海鮮焗飯

**\$64**

**Wed**  
**8/5**

**Parmesan-Crusted Seabass Fillet and Prawns with  
Pak Choi, Steamed Rice and Creamy Corn Sauce**

香草芝士鱸魚柳配大蝦及白菜、香苗

**\$64**

**Thu**  
**9/5**

**Braised Beef Rib *or* Pork Cutlet  
with Root Vegetables and Rice Pilaf**

燴牛肋條 *或* 吉列豬扒 配香料飯

**\$55**

**Fri**  
**10/5**

**Closed**

**\$5 Surcharge for Regular Beverage**

**Food take away containers will be \$2.00 each**

**Drink take away containers will be \$1.00 each**

# Lunch Menu

13 - 17 May 2024

**Mon**  
**13/5**

**Closed**

**Tue**  
**14/5**

**Fish and Chips with Mixed Green  
Salad and Tartar Sauce**

炸魚薯條配沙律

**\$64**

**Wed**  
**15/5**

**Closed**

**Thu**  
**16/5**

**Closed**

**Fri**  
**17/5**

**Closed**

**\$5 Surcharge for Regular Beverage**

**Food take away containers will be \$2.00 each**

**Drink take away containers will be \$1.00 each**

# Lunch Menu

20 - 24 May 2024

**Mon**  
**20/5**

**Closed**

**Tue**  
**21/5**

**Seared NZ Beef Tenderloin with Roasted  
Vegetables, French Fries and Red Wine Sauce**

香煎紐西蘭牛柳紅酒汁配焗菜及薯條

**\$75**

**Wed**  
**22/5**

**Baked Brioche-Crusted Salmon Fillet with Tomato  
Gratin, Boiled Potato and Herb butter sauce**

焗法式牛油麵包三文魚柳牛油香草汁配焗芝士蕃茄  
及新薯

**\$64**

**Thu**  
**23/5**

**Closed**

**Fri**  
**24/5**

**Closed**

**\$5 Surcharge for Regular Beverage**

**Food take away containers will be \$2.00 each**

**Drink take away containers will be \$1.00 each**