

SET LUNCH

午市套餐



S E R V I N G T I M E

供應時間

12:00 - 14:30

UniQue



We support food waste reduction, please cherish our food and avoid wastage.
We reserve the right to charge for food waste.

Photos are for reference only.

我們全力支持惜食行動。請珍惜食物，減少浪費，本店保留對浪費食物收費的權利。

相片只供參考

Soup 湯品



Seafood Chowder

周打海鮮濃湯

OR 或

Russian Vegetable Soup

俄羅斯素菜湯

Salad Bar 沙律自助餐

Main Course 主菜

Oven-Baked Kurobuta Pork Burger

with Barbecue Sauce and Ito Kezuri

醬烤黑豚漢堡伴木魚

HK\$178

OR 或

Sautéed Spicy Eggplant and Ling Fillet with Steamed Rice

香辣京燒茄子鯖魚

HK\$148

OR 或

Tossed Spaghetti with Bolognaise and Frankfurter Sausage

肉沫法蘭克福腸意大利麵

HK\$128

OR 或



Sweet & Sour Veggie Chicken Nugget with Steamed Rice

甜酸素雞伴絲苗白飯

HK\$128

OR 或

Pho Thai Sliced Rib Eye Noodle in "Vietnam Style"

越式生牛肉湯粉

HK\$118



Salad Bar with Soup

沙律自助餐及湯品

HK\$98

Complimentary Dessert Bar & Coffee / Tea

免費甜品自助餐及咖啡 / 茶



Vegetarian Choice 素食之選



Oven-Baked Kurobuta Pork Burger
with Barbecue Sauce and Ito Kezuri
醬烤黑豚漢堡伴木魚

Soup 湯品

✔ Pumpkin Veloute with Parmesan Cheese
芝士南瓜濃湯

OR 或

Russian Borscht with Beef
俄羅斯牛肉雜菜湯

Salad Bar 沙律自助吧

Main Course 主菜

Braised Lamb in Mushroom and Truffle with Steamed Rice
黑松露野菌燴羊肉配絲苗白飯 HK\$178

OR 或

✔ Baked Sweet Potato with Truffle and Emmentaler Cheese
黑松露芝士焗甜薯 HK\$158

OR 或

Steamed Sole Fillet with Almond & Beurre Blanc
蒸龍脷柳配杏仁牛油汁 HK\$128

OR 或

Wok-fried X.O. Pork Jowl with Steamed Rice
翡翠X.O.豬頸肉伴絲苗白飯 HK\$128

OR 或

Braised Duck and Rice in Sun-Dried Tangerine Soup
in "Old Hong Kong Style"
港式老餐館陳皮鴨湯飯 HK\$118

✔ Salad Bar with Soup
沙律自助吧及湯品 HK\$98

Complimentary Dessert Bar & Coffee / Tea
免費甜品自助吧及咖啡 / 茶



Baked Sweet Potato with Truffle
and Emmentaler Cheese
黑松露芝士焗甜薯

Soup 湯品 / Appetizer 前菜

- Carrot Soup with Pine Seed
松籽甘筍濃湯
- OR 或
- Russian Borscht with Beef
俄羅斯牛肉雜菜湯

Salad Bar 沙律自助吧

Main Course 主菜

- Grilled New Zealand Lamb Chop with Rosemary Garlic Sauce
烤新西蘭羊扒配蒜子迷迭香汁 HK\$188
 - OR 或
 - Pasta Jambalaya with Spicy Tomato Creole Sauce
香辣番茄蓉汁燴意大利麵 HK\$158
 - OR 或
 - Braised Pork Chuck with Vegetables
and Steamed Rice in "Shanghai Style"
上海滷肉菜飯 HK\$128
 - OR 或
 - Braised Spicy Bean Curd and Seaweed with Steamed Rice
麻辣珊瑚草豆腐配絲苗白飯 HK\$128
 - OR 或
 - Dan Dan Noodle with Minced Pork in "Sichuan Style"
肉沫四川担担麵 HK\$118
- Salad Bar with Soup
沙律自助吧及湯品 HK\$98

Complimentary Dessert Bar & Coffee / Tea 免費甜品自助吧及咖啡 / 茶

Vegetarian Choice 素食之選



Grilled New Zealand Lamb Chop
with Rosemary Garlic Sauce
烤新西蘭羊扒配蒜子迷迭香汁

Soup 湯品

Traditional Lentil Soup with Bacon Bits

蘭度豆湯配煙肉碎

OR 或

Russian Borscht with Beef

俄羅斯牛肉雜菜湯

Salad Bar 沙律自助吧

Main Course 主菜

Spaghetti with Seafood and Mushroom Ragout in Mild Curry

淡咖喱海鮮蘑菇意粉意大利麵

HK\$158

OR 或

Sautéed Spicy Eggplant and Ling Fillet with Steamed Rice

香辣京燒茄子鯖魚配絲苗白飯

HK\$148

OR 或

Pan-Fried Duck Breast with Burgundy Jus and Vegetables

香煎鴨胸肉配紅汁

HK\$128

OR 或

✓ Avocado and Vegetable Cutlet with Tomato Coulis

牛油果雜菜吉列伴番茄蓉

HK\$128

OR 或

Wonton Noodle in Superior Broth

鮮蝦雲吞湯麵

HK\$118

✓ Salad Bar with Soup

沙律自助吧及湯品

HK\$98

Complimentary Dessert Bar & Coffee / Tea

免費甜品自助吧及咖啡 / 茶



Wonton Noodle in Superior Broth
鮮蝦雲吞湯麵