

The Kitchen

Executive Lunch 行政午餐

\$430.00 per person

Appetizers 頭盤

Selection of Salads from our Salad Bar

自選沙律吧

or 或

Caldo Verde (A Portuguese Classic)

葡式青菜湯

Main Course 主菜

Korean Style U.S. Boneless Short Rib

韓式美國去骨牛肋脊肉

or 或

Charcoal Grilled Spring Chicken

碳燒春雞

or 或

Grilled Norwegian Salmon Fillet

扒挪威三文魚柳

or 或

Tiger Prawns with Sauternes Sauce

扒虎蝦配法國甜白酒汁

or 或

U.S.D.A. Prime Sirloin

美國特級西冷

(Supplement 需附加\$100)

or 或

Charcoal Grilled Japanese Black Pork collar steak

炭燒日本黑豚豬梅肉

(Supplement 需附加\$100)

or 或

Assorted “Nigiri” Sushi

雜錦壽司

(Supplement 需附加\$100)

Surf & Turf 海陸雙拼

Charcoal Grilled Hokkaido Scallop and U.S.D.A Tenderloin

炭燒北海道帶子拼美國牛柳

(Supplement 需附加\$200)

or 或

Charcoal Grilled Giant River Prawn and Australian M7 Wagyu Sirloin

炭燒長臂大頭蝦拼澳洲七級和牛西冷

(Supplement 需附加\$200)

or 或

Charcoal Grilled Boston Lobster and Beef Hanging Tender

炭燒波士頓龍蝦拼封門牛柳

(Supplement 需附加\$200)

All main courses are accompanied with two vegetables of your choices

Sautéed Brussels Sprouts, Glazed Carrots,

Sautéed Broccoli, Creamed Corn, Sautéed Asparagus

Mashed Potato, French Fries or Baked Idaho Potato

所有主菜均可配以上兩款薯菜

炒小椰菜, 燴甘荀, 炒西蘭花, 忌廉粟米, 炒蘆筍

幼滑薯蓉, 薯條或精選焗薯

All Executive Lunch Sets are accompanied with

所有行政午餐均附送

Intense Chocolate Mousse or Coffee Jelly

法式黑朱古力慕絲或咖啡啫喱

Coffee or Tea

咖啡或茶