

Event Set Menu(A)

Starter

Caesar Salad with Grilled Chicken Breast
香煎法式雞胸凱撒沙律

Soup

Cream of Chickpea Soup
雞心茸忌廉湯

Entree

Braised Lamb Shank with Red Wine
served with Mashed Potatoes & Grilled Vegetables
意式燴羊仔膝伴薯茸及扒雜菜

OR

Pan-fried Sea Bass Fillet with Mango Salas
served with Asparagus & Diced Potatoes
香煎鱸魚柳配芒果莎莎伴蘆筍及薯仔粒

OR

Risotto with Quinoa & Mixed Vegetables
雜菜藜麥意大利飯

Dessert

Mable Cheese Cake
雲石芝士蛋糕

Beverage

Tea or Coffee
精選熱茶或咖啡

Event Set Menu (B)

Starter

Smoked Salmon with Cream Cheese Ball
煙三文魚忌廉芝士波

Soup

Wild Mushroom Soup with Black Truffle
野菌黑松露忌廉湯

Entree

Slow-cooked Pork Rack with Butter White Wine Sauce
served with Sautéed Mixed Vegetables & Diced Potatoes with Onion
慢煮有骨豬架配白酒牛油汁伴意式炒雜菜及洋蔥薯仔粒

OR

Grilled Ribeye with Pumpkin Puree
served with Wild Mushroom with Butter
香煎肉眼配南瓜茸伴牛油野菌

OR

Risotto with Seafood in Lobster Sauce
龍蝦汁海鮮意大利飯

Dessert

Italian Cheese Cake
意大利芝士餅

Beverage

Tea or Coffee
精選熱茶或咖啡

Event Set Menu (C)

Starter

Parma Ham with Melon
煙鴨胸伴芒果果凍

Salad

Crab Meat & Avocado Salad
牛油果藍蟹肉沙律

Soup

Lobster Bisque with Cognac Cream
龍蝦湯伴干邑忌廉

Entree

US Prime Sirloin with Wild Mushroom in Butter Sauce
served with Baked Potato & Grilled Vegetables
美國頂級西冷配野菌牛油伴焗美國薯仔及扒菜

OR

Pan-fried Cod Fish with Tomato Salsa in Saffron Cream Sauce
served with Sautéed New Potatoes & French Beans
香煎鱈魚柳配蕃茄莎莎, 紅花忌廉汁伴炒新薯及法邊豆

OR

Vegetables Ratatouille
法式千層雜菜餅

Dessert

Blueberry Cheese Cake
藍莓芝士蛋餅

Beverage

Tea or Coffee
精選熱茶或咖啡