

# Hong Kong Restaurant Week Three Course Set Lunch Menu 香港餐廳周三道菜午市套餐



31 Jul - 7 Sep 2025

#### - APPETISER 頭盤 -

Caesar Salad 🌑

凱撒沙律

Romaine Lettuce, Crouton, Anchovies, Parmesan Cheese 羅馬生菜、麵包粒、銀魚柳、巴馬臣芝士

Or 或

Baby Gem Salad 🛭 🖋 🧇 🤮

羅馬生菜沙律

Fine Herbs, Hazelnut Oil, Dijon Mustard Dressing 香草、榛子油、芥末醬汁

Or 或

Mushroom "Cappuccino" 🛭 🍃 😂 泡沫蘑菇湯

Truffle Essence, Mushroom Powder, Fresh Cream 松露油、蘑菇粉、鮮忌廉

## - MAIN 主菜ー

King Prawn Linguine Pasta 🗣 🥸 蕃茄大蝦意大利扁意粉

Tomato Sauce, Parsley, Chili Flakes 蕃茄醬、番茜、辣椒粉

Or 或

Wild Mushroom Risotto 🗞 🤛 🥸 野生蘑菇燴飯

Parmesan Cheese, Chervil 巴馬臣芝士、香葉芹

Or 或

Club Sandwich 🐧 🖚 公司三文治

Chicken Breast, Bacon, Tomato, Egg, Cheddar Cheese, Mayonnaise 雞胸肉、煙肉、蕃茄、雞蛋、車打芝士、蛋黃醬

# — DESSERT 甜品 —

Dark Chocolate Éclair 🌻 🛭 🧆 🤮

黑朱古力閃電泡芙

Vanilla Sauce 雲呢拿醬

Or 或

Vanilla Panna Cotta 🛭 🧇 🥸

雲呢拿意式奶凍

Fresh Berries 新鮮雜莓

Including a cup of coffee or tea 包括咖啡或茶乙杯

### 每位 HK\$198 per person

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings. It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus. Diners can identify Rooted in Nature menu items by spotting the pea shoot logo 🛂 beside the dish description.

香格里拉集團的「自然天成」可持續餐飲計劃強調旗下酒店及度假村均選用當地市場生產及附合道德採購來源之可持續食材,在菜單中以豌豆標籤 🗹 作為辨識,為客人提供更優質的美食。





















Prices are in Hong Kong Dollar and subject to a 10% service charge. 所有價目以港幣計算另加一服務費。

Serving Hour 供應時間: 12-2:30 p.m.







