



SET LUNCH MENU 午市套餐 C

Appetiser 頭盤

Fritto Misto with Balsamic Reduction 🌱🌿🌱

香脆魷魚及蝦配意式香醋汁

Or 或

Mixed Mushroom Tart with Arugula, 🌱🌿🌱

Black Garlic and Balsamic Sauce

蘑菇酥皮撻配芝麻菜、黑蒜及意式香醋汁

Soup 湯

Classic Tuscan Vegetable Soup 🌱🌿🌱🌿

經典意大利菜湯

Or 或

Roasted Tomatoes Velouté with 🌱🌿🌱

Basil Extra Oliver Oil

蕃茄湯配羅勤特級橄欖油

Mains 主菜

(Additional Pasta or Risotto Supplement to 額外意粉及意式燴飯另加 HK\$48)

Risotto with Prawns, Roasted Eggplants, 🌱🌿

Spinach, Pine Nuts and Pesto

香草炒鮮蝦配燴飯、烤茄子、菠菜、松子仁及香草醬

Or 或

Fettuccine with Pork Shank, Piquillo Pepper and 🌱🌿🌱

Tomato Sauce

意式豬小腿肉寬條麵配皮奎洛椒及蕃茄汁

Or 或

Organic Mushroom Gnocchi with Asparagus, 🌱🌿🌱🌿

Mascarpone Cheese and Toasted Pistachio

有機蘑菇炒馬鈴薯糰子配蘆筍、乳酪芝士及開心果仁

Or 或

Crispy Amadai Fish with Curry Pumpkin Sauce 🌱

脆皮金馬頭魚配咖喱南瓜汁

Dessert 甜品

Cake of the Day

是日蛋糕

(Additional Supplement to 另加HK\$38)

Coffee or Tea 咖啡或茶

2-course set lunch 兩道菜午市套餐
(appetiser or soup & main 頭盤或湯及主菜)

每位 **HK\$258** | ☺️ **549** per person

3-course set lunch 三道菜午市套餐
(appetiser, soup & main 頭盤、湯及主菜)

每位 **HK\$318** | ☺️ **677** per person

4-course set lunch 四道菜午市套餐
(appetiser, soup, main & dessert 頭盤、湯、主菜及甜品)

每位 **HK\$338** | ☺️ **720** 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符合道德採購來源之可持續食材，在菜單中以豌豆標識 🌱 作為辨識，為客人提供更優質的美食。



Gluten-Free
不含麩質



Dairy-Free
不含乳製品



Vegetarian
素食



Contains Pork
含有豬肉



Contains Nuts
含有堅果



Contains Egg
含有雞蛋

All menu items are subject to change according to seasonality. Please advise our associates if you have any food allergies. 菜譜上的食材供應有可能受季節影響，如對任何食物有過敏反應，請與我們的服務員聯絡。

Subject to 10% service charge 另加一服務費