

la TABLE

French Brasserie

Foodie Retreat

「享·饗」住宿禮遇

1 November 2021 to 31 March 2022

Lunch Menu

午膳菜譜

Coconut, Sweet Corn Velouté

椰香粟米忌廉湯

Sautéed scallops

香煎帶子

Roast Herbs Spring Chicken

香草烤焗春雞

Creamy mashed potato, confit vegetables, natural jus

忌廉薯蓉、油封時蔬、燒汁

or 或

Roast King Prawn

烤焗大蝦

Mussel risotto, saffron butter sauce

青口燉飯、番紅花牛油汁

Chocolate Brownies

朱古力布朗尼餅

Coffee or Tea

咖啡或茶

如您對任何食物有過敏反應，請通知服務員相關資料。
Please advise our associates if you have any food allergies.

The menu is not available on 24, 31 December 2021; 31 January and 14 February 2022

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Festive Lunch Menu

節日午膳菜譜

Coco Bean and Leek Soup

可可豆大蒜湯

Crispy chorizo

香脆辣肉腸

Pan-seared Beef Rib Eye

香煎牛肉肉眼

Romanesco, carrot, red wine sauce

寶塔菜、甘筍、紅酒燒汁

or 或

Oven-roast French Spring chicken

烤焗法國春雞

Seasonal vegetables, natural jus

時令蔬菜、燒汁

Strawberry Pistachio Tart

士多啤梨開心果撻

Coffee or Tea

咖啡或茶

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Foodie Retreat
「享·饗」住宿禮遇

Valentine's Day Lunch Menu
情人節午膳菜譜

Wild Mushroom Consommé, Lobster Ravioli
野菌清湯、龍蝦雲吞

Slow-cooked Wagyu Beef Striploin
慢煮和牛西冷
Asparagus, mashed blue potato, zucchini and carrot "Parpadelle"
蘆筍、藍薯蓉、翠肉瓜甘筍闊麵

Orange Chocolate Mousse cake
香橙朱古力慕絲蛋糕

Coffee or Tea
咖啡或茶

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The menu is available on 14 February 2022