



# SALON LANSON

DINNER MENU

# SALON LANSON

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## *Dinner Menu*

AS NIGHT FALLS, UNWIND FROM THE DAY'S ACTIVITIES  
WITH A TRANQUIL INTERLUDE AND HEARTILY CRAFTED  
CREATIONS SPOTLIGHTING SOME ALL-TIME FAVOURITES.

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SALON LANSON DINNER MENU  
(6:00 PM - 10:00 PM)

IN OUR ONGOING EFFORTS TO PROMOTE SUSTAINABILITY, WE ARE PROUD TO INTRODUCE THE NORDAQ WATER SYSTEM, PROVIDING YOU WITH FILTERED WATER OF EXCEPTIONAL PURITY WHILE REDUCING OUR CARBON FOOTPRINT. ENJOY PREMIUM STILL, SPARKLING, AND HOT WATER FOR HKD28 PER PERSON.

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## Set Menu

**TO SHARE FOR TWO**

**1,450**

*Excludes The Grill & Asian Specialties*

Two Starters or Soups  
Three Mains  
Two Desserts  
Coffee or Tea

All prices are in Hong Kong Dollars and are subject to 10% service charge.  
Alternative diets are available; please advise our team of any dietary requirements.

## Starters

<b>CLASSIC PANZANELLA SALAD</b> 	<b>145</b>
Heirloom Tomatoes, Chunky Ciabatta, Capers, Kalamata Olives, Basil, Red Wine Vinegar Dressing	
<b>CAESAR SALAD</b>	<b>150</b>
(Choice of Chicken, Prawns, or Home-Smoked Salmon) Hydroponic Romaine Lettuce, Pancetta, Shaved Parmesan, Croutons	
<b>THAI BEEF SALAD</b> 	<b>150</b>
Roasted Flap Steak, Pomelo, Thai Mango, Cucumber, Chilli, Coriander, Peanuts, Spicy Lime Dressing	
<b>GRILLED HOKKAIDO SCALLOP</b>	<b>155</b>
Kombu Broth, Honey Bean, Steamed Leek, Trout Roe	
<b>CRAB CROQUETTE</b>	<b>155</b>
Panko Crumbed Jumbo Lump Crab Meat, Chilli, Coriander, Lemon Aioli	

## Soups

<b>LOBSTER BISQUE</b>	<b>155</b>
Grilled Red Prawn, Crème Fraîche, Chive	
<b>CLASSIC FRENCH ONION SOUP</b>	<b>125</b>
Gratin Aged Gruyère Cheese, French Baguette	



Vegetarian



Contains Nuts

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## Sandwiches

*(Served with a side of French Fries or Garden Salad)*

<b>CLUB SANDWICH</b>	<b>205</b>
Grilled Chicken, Streaky Bacon, Avocado, Fried Cage-Free Egg, Tomato, Cucumber, Lettuce	
<b>AUSTRALIAN WAGYU BEEF BURGER</b>	<b>230</b>
Crispy Bacon, Sautéed Mushrooms, Gherkins, Tomato, Lettuce, Gruyère Cheese	
<b>REUBEN SANDWICH</b>	<b>195</b>
Pastrami, Sauerkraut, Swiss Cheese, Multigrain Sourdough	

## Mains

<b>RICOTTA &amp; SPINACH RAVIOLI</b>  	<b>190</b>
Grilled Porcini, Pesto Cream, Toasted Pine Nuts, Shaved Parmigiano	
<b>JUMBO LUMP CRAB SPAGHETTI</b>	<b>290</b>
Crab Bisque, Ginger, Garlic, Chilli, Coriander	
<b>GREMOLATA &amp; MACADAMIA CRUSTED GRILLED KING SALMON</b> 	<b>310</b>
Wilted Kale, Glazed Beets, Mustard Seed & Dill Cream Sauce	
<b>HONEY GLAZED PORK PLUMA</b>	<b>305</b>
Roasted Provencal Vegetables, Homemade Apple Sauce	
<b>CLASSIC BEEF BOURGUIGNON</b>	<b>350</b>
Pancetta, Glazed Baby Carrot, Sautéed Mushroom, Pomme Purée	

 Vegetarian  Contains Nuts

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*From the Grill*  
*Served with Roasted Vegetables &  
Unlimited French Fries)*

<b>AUSTRALIAN WAGYU BEEF (280G)</b>	
<b>RIBEYE STEAK</b>	<b>540</b>
<b>STRIPLOIN STEAK</b>	<b>560</b>
Choice of Sauce: Café de Paris Sauce, Green Peppercorn Sauce, Red Wine Jus	
<b>HERB CRUSTED AUSTRALIAN HALF RACK OF LAMB</b>	<b>420</b>

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*Asian Signatures*

<b>HAINAN CHICKEN RICE</b>	<b>265</b>
Seasoned Rice, Steamed Choy Sum, Pickles, Supreme Broth	
<b>VIETNAMESE PHỞ</b>	<b>210</b>
Herb Poached Beef Brisket, Raw Onions, Thai Basil, Mint, Coriander, Chilli, Bean Sprouts, Rice Noodles	
<b>MALAYSIAN CURRY LAKSA</b> 	<b>230</b>
Shredded Chicken, Prawns, Bean Sprouts, Fish Balls, Scallops, Boiled Cage-Free Egg, Rice Noodles	




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## Desserts

<b>GRANNY SMITH APPLE GALETTE</b>	<b>95</b>
Vanilla Ice Cream	
<b>VANILLA PANNA COTTA</b>	<b>85</b>
Pomegranate Jelly, Fresh Berries	
<b>CLASSIC CRÊPES SUZETTE</b>	<b>95</b>
Caramelised Orange Zest, Grand Marnier, Vanilla Ice Cream	
<b>CHEESE BOARD</b> 	<b>145</b>
Blue Cheese, Aged Comté, Brie Cheese, Morbier, Fig Chutney, Dried Fruits & Nuts	
<b>DOUBLE SCOOP ITALIAN ICE CREAM</b>	<b>85</b>
Vanilla, Chocolate, or Gelato Stracciatella	

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## Sides

<b>HYDROPONIC GREEN SALAD</b>	<b>60</b>
<b>FRENCH FRIES WITH WINTER TRUFFLE AIOLI</b>	<b>80</b>
<b>SAUTÉED WILD MUSHROOM</b>	<b>85</b>
<b>SAUTÉED BROCCOLINI WITH GARLIC</b>	<b>85</b>
<b>STEAMED GREEN ASPARAGUS</b>	<b>95</b>
<b>STEAMED JASMINE RICE</b>	<b>40</b>

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## 晚市菜單

隨著夜幕降臨，忘卻白天的忙碌，細細品嚐匠心烹製的經典美饌，  
靜度休閒的的美好時光。

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作為我們推動永續發展的重要一環，我們特意採用  
NORDAQ 濾水系統，在為您提供優質飲用水之同時，  
減少碳足跡的產生。純淨水、氣泡水和熱水  
每位港幣 28 元。

## 套餐菜單



適合分享  
燒烤及亞洲美食除外

1,450

兩道頭盤或湯  
三道主菜  
兩道甜品  
咖啡或茶

所有價格均以港幣計算，另設加一服務費。如有任何特別的餐飲需求或食物過敏，請通知我們的職員。

## 前菜

- 經典意大利原種番茄麵包沙律  145  
原種番茄、烤麵包、脆炸酸豆、橄欖、羅勒、紅酒醋汁
- 凱撒沙律 150  
(可選擇雞肉、蝦、自製燻製三文魚)  
水耕長葉生菜、煙燻豬腩、巴馬臣芝士、烤麵包粒
- 泰式牛肉沙律  150  
燒牛肩胛肉、柚子、青芒果、青瓜、辣椒及芫荽、花生、香辣青檸醬
- 香煎北海道帶子 155  
昆布湯、蜜糖豆、蒸大蔥、鱈魚籽
- 珍寶蟹肉餅 155  
蟹肉、辣椒、芫荽、檸檬蛋黃醬

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## 湯品

- 法式龍蝦濃湯 155  
烤紅蝦、鮮奶油、法蔥
- 經典法式洋蔥湯 125  
熟成格魯耶爾芝士、法式長麵包

 素食  含有堅果類




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## 三文治及漢堡

配菜可選薯條或田園沙律

公司三文治 烤雞、煙肉、牛油果、香煎非籠飼雞蛋、番茄、青瓜、生菜	205
澳洲和牛漢堡 脆煙肉、炒蘑菇、青瓜、番茄、生菜、格魯耶爾芝士	230
魯賓三明治 煙燻牛肉、德國酸椰菜、瑞士芝士、全麥酸種麵包	195

## 主菜

菠菜瑞可塔芝士意大利雲吞   烤牛肝菌、香草忌廉、烤松子、巴馬臣芝士薄片	190
珍寶蟹肉意大利麵 蟹肉濃湯、薑、蒜、辣椒、芫荽	290
香烤紐西蘭亞卡羅亞帝王三文魚柳  夏威夷果仁脆面、羽衣甘藍、蜜汁紅菜頭、時蘿芥末醬	310
蜜汁伊比利豬肋肉 普羅旺斯烤蔬菜、自家製蘋果醬	305
法式紅酒燴牛肉 慢煮牛小排、甘筍、炒蘑菇、薯蓉	350

 素食  含有堅果類

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## 燒烤

烤時蔬, 無限量供應薯條

澳洲家族農場和牛280克

肉眼扒 540

西冷扒 560

可選擇醬汁: 巴黎牛油、青胡椒醬、紅酒汁

香草澳洲羊架 (半份) 420

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## 亞洲美食

海南雞飯 265

油飯、菜心、醃菜、清雞湯

越式牛肉湯河粉 210

香草燉牛腩、生洋葱圈、泰國羅勒、薄荷、芫荽、辣椒、芽菜、河粉


馬來西亞咖哩叻沙  230

雞絲、蝦、豆芽、魚蛋、帶子、炆蛋、米線

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## 甜品

法式田園風青蘋果批 雲呢拿雪糕	95
雲呢拿奶凍 石榴啫喱、新鮮莓果	85
經典法式橙酒班戟 焦糖橙皮、法國香橙干邑甜酒、雲呢拿雪糕	95
芝士拼盤  藍芝士、熟成甘地芝士、布里芝士、莫爾比耶芝士、無花果醬、 水果乾、堅果	145
雙球意大利雪糕 可選擇雲呢拿、朱古力或牛奶朱古力脆片	85

## 配菜

水耕蔬菜沙律	60
松露薯條	80
炒蘑菇	85
香蒜炒西蘭花	85
清蒸青蘆筍	95
茉莉香米飯	40

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