

SALON LANSON

RESTAURANT WEEK LUNCH MENU

HKD 248 per person

Starter

YOUR CHOICE OF ONE 請選擇一款

SUPER SALAD

Hydroponic Leaves, Avocado, Kale, Heirloom Cherry Tomatoes,
Toasted Almonds, Dried Cranberries, Sherry Vinaigrette

健康素食沙律

水耕菜、牛油果、羽衣甘藍、原種小番茄、香烤杏仁、
蔓越莓乾、雪莉酒油醋汁

GOAT CHEESE & HEIRLOOM TOMATO SALAD

Crushed Pistachios, Mixed Greens,
Balsamic Reduction, Fig Sourdough Bread

番茄沙律配羊奶芝士

開心果碎、沙律菜、意大利黑醋醬、無花果酸種麵包

ROASTED PEACH & PROSCIUTTO SALAD

Creamy Burrata Cheese, Arugula, Peach Granita,
Honey Balsamic Dressing

烤蜜桃風乾意大利火腿沙律

流心布拉塔芝士、火箭菜、蜜桃雪葩、蜂蜜黑醋汁

WILD MUSHROOM VELOUTÉ

Parmesan Crisp, Chive

野菌忌廉濃湯

巴馬臣芝士脆片、法蔥

Main

YOUR CHOICE OF ONE 請選擇一款

RED WINE BRAISED BEEF CHEEK

Pomme Pureé, Glazed Root Vegetables

紅酒燉牛面頰

法式薯蓉、蜜汁根莖蔬菜

CAPRESE PESTO PASTA

Cavatelli Pasta, Semi-Dried Cherry Tomato, Mozzarella,
Toasted Pine Nuts, Basil Pesto

卡布里青醬意大利麵

扭紋粉、半風乾櫻桃小番茄、莫扎瑞拉芝士、烘烤松子仁、羅勒青醬

PAN-FRIED SEA BREAM

Roasted Radish, Sautéed Broccolini, Onion & Diced Rosemary Potato,
Calamansi Cream Sauce

香煎鯛魚

烤櫻桃蘿蔔、炒西蘭花苗、洋蔥及迷迭香馬鈴薯粒、金桔忌廉汁

GRILLED FREE-RANGE CHICKEN

Truffle Pomme Puree, Roasted Provencal Vegetables, Rosemary Jus

香烤放養嫩雞

松露薯蓉、普羅旺斯烤蔬菜、迷迭香燒肉汁

Dessert

YOUR CHOICE OF ONE 請選擇一款

CRÈME BRÛLÉE

Sablé, Fresh Berries

焦糖嫩蛋

牛油脆餅、鮮雜莓

RED BEAN SOUP

Lily Bulb, 15 Years Tangerine Peel

陳皮紅豆沙

鮮百合、15年陳皮

VANILLA PANNA COTTA

Pomegranate Jelly, Fresh Berries

雲呢拿奶凍

石榴啫喱、新鮮莓果

DOUBLE SCOOP ITALIAN ICE CREAM

Choice of Vanilla, Chocolate, or Gelato Stracciatella

意大利雪糕

可選擇雲呢拿、朱古力或牛奶朱古力脆片

SALON LANSON

RESTAURANT WEEK DINNER MENU

HKD 498 per person

Starter

YOUR CHOICE OF ONE 請選擇一款

LOBSTER SALAD

Hydroponic Leaves, Creamy Avocado, Mango Cubes,
Heirloom Cherry Tomatoes, Yuzu & Honey Mustard Dressing

龍蝦沙律

水耕菜、牛油果、芒果粒、原種小番茄、柚子蜜糖芥末醬

AIR-DRIED DUCK BREAST

Arugula, Caramelised Figs, Toasted Hazelnuts, Mango Salsa

風乾鴨胸

火箭菜、焦糖無花果、烘烤榛子、芒果莎莎醬

BEEF TARTARE

Capers, Cornichons, Shallots, Dijon Mustard, 63°C Sous Vide Egg Yolk,
Toasted Brioche Bread

牛肉他他

西瓜柳、法國酸瓜、紅蔥頭、法式芥末醬、
63°C 低溫慢煮蛋黃、法式多士

SWEET CORN & CRAB BISQUE

Hokkaido Sweet Corn, Crab Meat, Sherry, Fresh Chives

蟹肉粟米濃湯

北海道甜粟米、蟹肉、雪莉酒、法蔥

Main

YOUR CHOICE OF ONE 請選擇一款

LOBSTER THERMIDOR

Semi-Dried Cherry Tomato, Sautéed Broccolini, Mac & Cheese

法式芝士忌廉焗龍蝦

半風乾櫻桃小番茄、炒西蘭花苗、芝士焗通粉

PAN-FRIED DRY AGED THREADFIN FILLET
Sautéed Broccolini, Golden Onion & Diced Potato,
Brown Butter Lemon Caper Sauce

香煎熟成馬友魚柳
炒西蘭花苗、金黃洋蔥及馬鈴薯粒、
焦香牛油檸檬酸豆汁

PISTACHIO HERB CRUSTED AUSTRALIAN LAMB LOIN
Semi-Dried Cherry Tomato, Sautéed French Beans, Golden Onion & Diced
Potato, Au Jus

開心果香草脆皮澳洲羊鞍扒
半風乾櫻桃小番茄、炒法邊豆、金黃洋蔥及馬鈴薯粒、燒肉汁

WAGYU STRIPLOIN STEAK
Semi-Dried Cherry Tomato, Sautéed French Beans, Golden Onion & Diced
Potato, Au Jus

和牛西冷扒
半風乾櫻桃小番茄、炒法邊豆、金黃洋蔥及馬鈴薯粒、燒肉汁

Dessert

YOUR CHOICE OF ONE 請選擇一款

BLACK SESAME PUDDING

Toasted Sesame Brittle

黑芝麻布甸
烤芝麻脆糖

PASSION FRUIT AND WHITE CHOCOLATE CHEESECAKE

Honeycomb, Lemon Sorbet

百香果白朱古力芝士蛋糕
蜂巢脆餅、檸檬雪葩

EARL GREY PANNA COTTA

Chocolate Crumbles

伯爵茶意式奶凍
朱古力金寶

DOUBLE SCOOP ITALIAN ICE CREAM

Choice of Vanilla, Chocolate, or Gelato Stracciatella

意大利雪糕
可選擇雲呢拿、朱古力或牛奶朱古力脆片