



SALON LANSON

LUNCH MENU

SALON LANSON

Lunch Menu

ENJOY A SOUL-SATISFYING LUNCH TO FUEL
THE DAY AHEAD IN AN ELEGANT SANCTUARY FLOODED
WITH NATURAL DAYLIGHT.

SALON LANSON LUNCH MENU
(12:00 PM - 2:30 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.

Set Menu

SET LUNCH

Excludes The Grill & Asian Specialties

Two Courses & Coffee or Tea	380
Starters or Soups & Mains	
Mains & Desserts	

Three Courses & Coffee or Tea	490
Starters or Soups & Mains & Desserts	

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

- SUPER SALAD**   135
Hydroponic Leaves, Avocado, Kale, Cherry Tomatoes,
Toasted Almonds, Dried Cranberries, Sherry Vinaigrette
- CAESAR SALAD** 150
(Choice of Chicken, Prawns, or Home-Smoked Salmon)
Hydroponic Romaine Lettuce, Pancetta,
Shaved Parmesan, Croutons
- BRAISED WAGYU OXTAIL** 155
Parsnip Purée, Roasted Green Cauliflower, Veal Jus
- GRILLED RED PRAWN SALAD** 155
Grilled Baby Cabbage, Red Radish, Pomegranate Reduction,
Roasted White Sesame Dressing

Soups

- BABY SPINACH VELOUTÉ**  115
Crispy Bacon, Crumbled Feta Cheese,
Lemon Zest, Toasted Almonds
- LOBSTER BISQUE** 155
Grilled Red Prawn, Crème Fraîche, Chive



Vegetarian



Contains Nuts

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.

Sandwiches

Served with a side of French Fries or Garden Salad

CLUB SANDWICH 205

Grilled Chicken, Streaky Bacon, Avocado,
Fried Cage-Free Egg, Tomato, Cucumber, Lettuce

AUSTRALIAN WAGYU BEEF BURGER 230

Crispy Bacon, Sautéed Mushrooms, Gherkins, Tomato,
Lettuce, Gruyère Cheese

REUBEN SANDWICH 195

Pastrami, Sauerkraut, Swiss Cheese, Multigrain Sourdough

Mains

RICOTTA & SPINACH RAVIOLI 190

Grilled Porcini, Pesto Cream, Toasted Pine Nuts,
Shaved Parmigiano

CLASSIC CARBONARA 205

Fresh Spaghetti, Guanciale, Parmigiano-Reggiano

PAN-FRIED RED SNAPPER 245

Sliced Fennel, Carrots, Green Peas,
White Balsamic Tomato Salsa

GRILLED FREE-RANGE CHICKEN 235

Truffle Pomme Purée, Roasted Provencal Vegetables,
Rosemary Jus

CLASSIC BEEF BOURGUIGNON 350

Pancetta, Glazed Baby Carrots, Sautéed Mushroom,
Pomme Purée

 Vegetarian  Contains Nuts

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.

From the Grill

KING PRAWNS 360

Grilled Vegetables, Rosemary Potatoes, Garlic Butter

US NATURAL BEEF FLAP STEAK 365

Grilled Vegetables, Rosemary Potatoes,
Green Peppercorn Sauce

Asian Signatures

HAINAN CHICKEN RICE 265

Seasoned Rice, Steamed Choy Sum, Pickles, Supreme Broth

VIETNAMESE PHỞ 210

Herb Poached Beef Brisket, Raw Onion, Thai Basil, Mint,
Coriander, Chilli, Bean Sprouts, Rice Noodles

MALAYSIAN CURRY LAKSA 230

Shredded Chicken, Prawn, Scallop, Fish Balls, Bean Sprouts,
Boiled Cage-Free Egg, Rice Noodles



Contains Nuts

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.

SALON LANSON LUNCH MENU
(12:00 PM - 2:30 PM)

Desserts

RED BEAN SOUP Lily Bulb, 15-Year Aged Tangerine Peel	95
CLASSIC FRENCH CRÈME CARAMEL Raisin Infused Citrus Syrup	90
PASSION FRUIT AND WHITE CHOCOLATE CHEESECAKE Honeycomb, Lemon Sorbet	95
DOUBLE SCOOP ITALIAN ICE CREAM Vanilla, Chocolate, or Gelato Stracciatella	85

Sides

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

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Alternative diets are available; please advise our team of any dietary requirements.

SALON LANSON

午市菜單

在日光流淌、優雅靜逸的環境中，細味一頓精緻滋味的午餐，
為新一天傾注源源活力。

SALON LANSON LUNCH MENU
(12:00 PM - 2:30 PM)

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

午市套餐
燒烤及亞洲美食除外

兩道菜配咖啡或茶	380
頭盤或湯配主菜	
主菜配甜品	

三道菜配咖啡或茶	490
頭盤或湯配主菜及甜品	

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

- 健康素食沙律   135
水耕葉、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
- 凱撒沙律 150
(可選擇雞肉、蝦、手工煙燻三文魚)
水耕長葉生菜、煙燻豬腩、巴馬臣芝士、烤麵包粒
- 燴和牛牛尾 155
白甘荀泥、烤綠椰菜花、肉汁
- 香烤紅蝦沙律 155
烤嫩捲心菜、紅蘿蔔、石榴醬、烤白芝麻汁

湯品

- 嫩菠菜忌廉湯  115
香脆煙肉、希臘菲達乳酪芝士及檸檬香皮、烤杏仁
- 法式龍蝦濃湯 155
烤紅蝦、鮮奶油、法蔥

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

主菜

菠菜瑞可塔芝士意大利雲吞  	190
烤牛肝菌、香草忌廉、烤松子、巴馬臣芝士薄片	
經典卡邦尼意粉	205
手工製意大利麵、風乾豬面頰肉、巴馬臣芝士	
法式香煎鮫魚	245
甜茴香、甘筍、青豆、番茄莎莎醬	
香烤放養嫩雞	235
松露薯蓉、普羅旺斯烤蔬菜、迷迭香燒肉汁	
法式紅酒燴牛肉	350
慢煮牛小排、甘筍、炒蘑菇、薯蓉	

 素食  含有堅果類

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燒烤

扒大蝦	360
烤蔬菜、迷迭香馬鈴薯、蒜蓉牛油醬	
美國牛肩胛	365
烤蔬菜、迷迭香馬鈴薯、青胡椒醬	

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、帶子、魚蛋、芽菜、烱蛋、米線	



含有堅果類

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甜品

陳皮紅豆沙 鮮百合、15年陳皮	95
法式焦糖布丁 葡萄乾浸漬柑橘糖漿	90
百香果白朱古力芝士蛋糕 蜂巢脆餅、檸檬雪葩	95
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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SALON LANSON

DINNER MENU

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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.

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.

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

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

Soups

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

 Vegetarian  Contains Nuts

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Sandwiches

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

CLUB SANDWICH 205

Grilled Chicken, Streaky Bacon, Avocado,
Fried Cage-Free Egg, Tomato, Cucumber, Lettuce

AUSTRALIAN WAGYU BEEF BURGER 230

Crispy Bacon, Sautéed Mushrooms, Gherkins,
Tomato, Lettuce, Gruyère Cheese

REUBEN SANDWICH 195

Pastrami, Sauerkraut, Swiss Cheese, Multigrain Sourdough

Mains

RICOTTA & SPINACH RAVIOLI 190

Grilled Porcini, Pesto Cream, Toasted Pine Nuts,
Shaved Parmigiano

JUMBO LUMP CRAB SPAGHETTI 290

Crab Bisque, Ginger, Garlic, Chilli, Coriander

GREMOLATA & MACADAMIA CRUSTED GRILLED KING SALMON 310

Wilted Kale, Glazed Beets, Mustard Seed & Dill Cream Sauce

HONEY GLAZED PORK PLUMA 305

Roasted Provencal Vegetables, Homemade Apple Sauce

CLASSIC BEEF BOURGUIGNON 350

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)*

AUSTRALIAN WAGYU BEEF (280G)	
RIBEYE STEAK	540
STRIPLOIN STEAK	560
Choice of Sauce:	
Café de Paris Sauce, Green Peppercorn Sauce, Red Wine Jus	

HERB CRUSTED AUSTRALIAN HALF RACK OF LAMB	420
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Asian Signatures

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



Contains Nuts

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Alternative diets are available; please advise our team of any dietary requirements.

Desserts

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

Sides

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



Contains Nuts

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SALON LANSO

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。

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

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

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

主菜

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

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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

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、烱蛋、米線

 素食  含有堅果類

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。

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



素食



含有堅果類

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。