

SALON LANSON

SIGNATURE SET LUNCH MENU

HKD 520 per person

Starter

YOUR CHOICE OF ONE 請選擇一款

SUPER SALAD

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

健康素食沙律  

水耕葉、牛油果、羽衣甘藍、原種小番茄、香烤杏仁、蔓越莓乾、
雪莉油醋汁

CEASAR SALAD

(Choice of Chicken, Prawns, or Home-Smoked Salmon)

Hydroponic Romaine Lettuce, Pancetta, Shaved Parmesan, Croutons

凱撒沙律

(可選擇雞肉、蝦、自家製煙燻三文魚)

水耕長葉生菜、煙燻豬腩、巴馬臣芝士、烤麵包粒

BRAISED WAGYU OXTAIL

Parsnip Purée, Roasted Green Cauliflower, Veal Jus

燴和牛牛尾

白甘筍泥、烤青椰菜花、肉汁

LOBSTER BISQUE

Crème Fraîche, Chive

法式龍蝦濃湯

鮮奶油、法蔥

Main

YOUR CHOICE OF ONE 請選擇一款

RICOTTA & SPINACH RAVIOLI

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

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

PAN-FRIED SEA BREAM

Roasted Radish, Broccolini, Diced Onion Rosemary Potatoes,
Calamansi Cream Sauce

香煎海鯧魚

烤紅皮小蘿蔔、西蘭花苗、洋葱迷迭香薯粒、四季橘忌廉汁

GRILLED FREE-RANGE CHICKEN

Truffle Pomme Purée, 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

US NATURAL BEEF FLAP STEAK (+ HKD 60)

Grilled Vegetables, Rosemary Potatoes, Green Peppercorn Sauce

美國牛腰脊扒 (+ 港幣 60 元)

烤蔬菜、迷迭香薯仔、青胡椒汁

Dessert

YOUR CHOICE OF ONE 請選擇一款

RED BEAN SOUP

陳皮紅豆沙

CLASSIC FRENCH CRÈME CARAMEL

法式焦糖布丁

PASSION FRUIT AND WHITE CHOCOLATE CHEESECAKE

百香果白朱古力芝士蛋糕

DOUBLE SCOOP ITALIAN ICE CREAM

Vanilla, Chocolate or Gelato Stracciatella

雙球意大利雪糕

可選擇雲呢拿、朱古力或牛奶朱古力脆片

SALON LANSON

SIGNATURE DINNER MENU

HKD 880 per person

Starter

YOUR CHOICE OF ONE 請選擇一款

AIR DRIED DUCK BREAST

Arugula, Caramelised Figs, Toasted Hazelnuts, Mango Salsa

風乾法國鴨胸 

芝麻菜、焦糖無花果、烤榛果、芒果莎莎醬

CRAB CROQUETTE

Panko Crumbed Jumbo Lump Crab Meat, Chilli, Coriander, Lemon Aioli

忌廉蟹肉餅

蟹肉、辣椒、芫荽、檸檬蛋黃醬

GRILLED HOKKAIDO SCALLOP

Kombu Broth, Honey Bean, Steamed Leek, Trout Roe

香煎北海道帶子

昆布湯、蜜糖豆、蒸大蔥、鱒魚籽

LOBSTER BISQUE

Crème Fraîche, Chive

法式龍蝦濃湯

鮮奶油、法蔥

Main

YOUR CHOICE OF ONE 請選擇一款

JUMBO LUMP CRAB SPAGHETTI

Crab Bisque, Ginger, Garlic, Chilli, Coriander

珍寶蟹肉意大利麵

蟹肉濃湯、薑、蒜、辣椒、芫荽



Contains Nuts 含有堅果類

GREMOLATA & MACADAMIA CRUSTED GRILLED KING SALMON

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

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、蒔蘿芥末醬

GRILLED KING PRAWNS

Semi-Dried Cherry Tomato, French Beans, Diced Golden Onion Potato, Garlic Butter

香烤大蝦

油浸風乾蕃茄、法邊豆、迷迭洋蔥香煎馬鈴薯、蒜蓉牛油汁

PISTACHIO CRUSTED SOUS VIDE AUSTRALIAN LAMB LOIN

Semi-Dried Cherry Tomato, French Beans, Diced Golden Onion Potato,

Au Jus

開心果脆皮慢煮澳洲羊柳

油浸風乾蕃茄、法邊豆、迷迭洋蔥香煎馬鈴薯、肉汁

GRILLED AUSTRALIAN WAGYU BEEF STRIPLOIN STEAK

Semi-Dried Cherry Tomato, French Beans, Diced Golden Onion Potato,

Au Jus

澳洲和牛西冷扒

油浸風乾蕃茄、法邊豆、迷迭洋蔥香煎馬鈴薯、肉汁

Dessert

YOUR CHOICE OF ONE 請選擇一款

GRANNY SMITH GREEN APPLE GALETTE

法式田園風青蘋果批

VANILLA PANNA COTTA

雲呢拿奶凍

CRÈME BRÛLÉE

焦糖燉蛋

DOUBLE SCOOP ITALIAN ICE CREAM

Vanilla, Chocolate or Gelato Stracciatella

雙球意大利雪糕

可選擇雲呢拿、朱古力或牛奶朱古力脆片