SALON LANSON

PROMOTIONAL LUNCH MENU

HKD 248 per person

Starter

YOUR CHOICE OF ONE 請選擇一款

BAKED WATERMELON SALAD

Feta Cheese, Mint, Balsamic Reduction, Toasted Pine Nuts

烘烤西瓜沙律

菲達乳酪、薄荷、意大利黑醋醬、烘烤松子仁

VITELLO TONNATO

Slow-cooked Italian Veal Eye Round, Sucrine Lettuce,
Tuna & Egg Emulsion, Capers

意式吞拿魚醬小牛肉

意小牛肉、迷你羅文芯生菜、吞拿魚蛋黃醬、水瓜柳

POTAGE PARMENTIER

Crème Fraîche, Chive Oil, Croutons

法式馬鈴薯大蔥濃湯

法式鮮奶油、香蔥油、麵包粒

COUSCOUS ALLA TRAPANESE (+ HKD 40)

Red Prawn, Squid, Octopus, Saffron, Tomatoes, Bell Peppers, Raisins

北非小米西西里魚介 (+ 港幣 40 元)

紅蝦、魷魚、八爪魚、藏紅花、番茄、甜椒、葡萄乾

Main

YOUR CHOICE OF ONE 請選擇一款

HOKKAIDO SCALLOP AND ASPARAGUS RISOTTO

Aged Parmigiano Reggiano, Lemon Zest

北海道帶子蘆筍意大利飯

熟成帕爾馬芝士、檸檬皮

Vegetarian 素食 Contains Nuts 含有堅果類

BROILED HALIBUT FILLET
White Wine, Lemon, Butter, Paprika, Capers, Pearl Couscous Pilaf, Garlic Broccolini, Cherry Tomato
炙燒比目魚
白酒、檸檬、牛油、紅椒粉、水瓜柳、珍珠北非小米、蒜香西蘭花、車厘茄

FRENCH YELLOW CHICKEN SCHNITZEL
Roasted Tomatoes, Rocket, Shaved Parmesan, Lemon
維也納炸雞排
烤番茄、火箭菜、巴馬臣芝士片、檸檬

GRILLED AUSTRALIAN WAGYU INSIDE SKIRT (+ HKD 80)
Smokey Cucumber Chimichurri, Grilled Asparagus, Cherry Tomatoes, Roasted Garlic Mash
炭烤澳洲和牛腹心肉 (+ 港幣 80 元)
煙燻青瓜阿根廷青醬、烤露筍、車厘茄、烤蒜香馬鈴薯蓉

Dessert

YOUR CHOICE OF ONE 請選擇一款

CRÈME BRÛLÉE
Sablé, Fresh Berries
焦糖燉蛋
牛油脆餅、鮮雜莓

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

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

Subject to 10% service charge. Alternative diets are available; please advise our team of any dietary requirements.
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。

SALON LANSON

PROMOTIONAL DINNER MENU

HKD 498 per person

Starter

YOUR CHOICE OF ONE 請選擇一款

LOBSTER SALAD

Hydroponic Leaves, Avocado, Mango,
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

TARTARE DI SCAMPI

Fresh Scampi Tartare, Crispy Quinoa, Finger Lime, Lemon Zest,
Baeri Caviar

鮮鰲蝦他他

鮮鰲蝦他他、酥脆藜麥、手指檸檬、檸檬皮、鱘魚子醬

HOKKAIDO SWEET CORN & CRAB BISQUE

Sherry, Fresh Chives

北海道蟹肉粟米濃湯

雪莉酒、法蔥

Main

YOUR CHOICE OF ONE 請選擇一款

SPAGHETTI AI GAMBERI CRISTALLO

Crystal Blue Prawns, Prawn Bisque, Garlic, Chili, Fresh Herbs

水晶藍蝦番茄意大利麵

水晶藍蝦、法式大蝦濃湯、蒜、辣椒、新鮮香草

Contains Nuts 含有堅果類

CRISPY AUSTRALIAN BARRAMUNDI
Chilled Ajo Blanco, Grape Tartare, Tomato Oil, Dill Oil, Salmon Roe
香脆澳洲盲曹魚
冰鎮白杏仁大蒜冷湯、 葡萄他他、番茄油、刁草油、三文魚籽

PISTACHIO HERB CRUSTED AUSTRALIAN LAMB LOIN
Garlic Broccolini, Grilled Pattypan Squash, Potato Gratin, Jus
開心果香草脆皮澳洲羊鞍扒
蒜香青花筍、烤飛碟瓜、法式千層焗薯、燒肉汁

SOUS VIDE SRF BLACK RIBEYE (+ HKD 80)
Garlic Broccolini, Grilled Pattypan Squash, Potato Gratin,
Green Peppercorn Jus
慢煮極黑和牛黑標肉眼 (+ 港幣 80 元)
蒜香青花筍、烤飛碟瓜、法式千層焗薯、青胡椒汁

Dessert

YOUR CHOICE OF ONE 請選擇一款

CHOCOLATE MOUSSE
Vanilla Ice Cream, Grated 72% Dark Chocolate
朱古力慕絲
雲呢拿雪糕、72%黑巧克力碎

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

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SALON LANSON

536 HKD for Two

Afternoon Set

TRUFFLE EGG CUSTARD & CRAB

and

SAVOURIES TRIO
Mini Croque Monsieur, Foie Gras Gougère,
Home Smoked Salmon with Horseradish Crème Fraîche

and

COFFEE ACADEMICS x SALON LANSON
DESSERT CHOICE OF TWO

Beverage

PROSECCO / SAICHO SPARKLING TEA (GLASS)

or

COFFEE ACADEMICS x SALON LANSON
COCKTAIL / MOCKTAIL

or

COFFEE / TWG TEA

All prices are subject to 10% service charge.
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