

Our Monthly Luncheon

To Start

A soup of roasted tomatoes and red pepper finished with pistou
番茄红椒汤配蒜味罗勒酱

Pressed terrine of lamb shank,
cornichons and pearl onions on summer leaves
with a grainy mustard vinaigrette
羊胛骨肉陶罐配蔬菜色拉, 小黄瓜及洋葱

Ceviche of kingfish with a fennel, mint and red grapefruit salad
柠檬汁渍皇帝鱼片配茴香菜, 薄荷及西柚

Braised artichokes with currants, pine nuts rocket and mint
topped with pecorino shavings
焖洋蓍, 葡萄干, 松仁和薄荷配芝士

Sautéed chicken livers
served on toasted brioche with salsa verde
香炒鸡肝配黄油面包

all starters rmb 58.00

Mains

Duck leg confit served on a salad of curly endive,
crispy lardons and a poached happy egg
油浸鸭腿配菊苣叶, 烤培根及水煮蛋

Char-grilled squid, tiny tomatoes, fresh herbs,
rocket leaves and hot chili tossed with black fettuccine
墨汁意面配炭烤鱿鱼, 番茄, 芝麻菜及辣椒

Pumpkin and olive tagine served on scented couscous
中东小米配慢炖南瓜及橄榄

Salmon Kedgerie ~ An Anglo Indian dish
of lightly curried rice, smoked fish and boiled eggs
印度三文鱼咖喱饭

Pan fried pork escalope
with sautéed spinach and grilled peaches in sweet sherry sauce
香煎猪排配炒菠菜, 桃子及雪梨沙司

all mains rmb 128.00

To Finish

The last Governor's trifle ~
layers of custard, sponge, fruit and cream
千层水果奶油蛋糕

Flourless chocolate cake served with a scoop of mint ice cream
巧克力蛋糕配薄荷冰淇淋

Jonina's Hungarian mocha and almond cake
摩卡杏仁蛋糕

all desserts rmb 48.00