# CLIPPER LOUNGE

## Set Lunch Menu

***Cauliflower Velouté***
*Scallop, Nutmeg, Truffle Oil, Parsley*
帶子椰菜花濃湯

*or*

***Pan-seared Crab and Shrimp Cake***
*Thai Green Mango Salad, Sweet Chilli Sauce*
香煎鮮蝦蟹肉餅配泰式青芒果沙律伴甜辣醬

*or*

***Caprese Salad***
*Tomato, Mozzarella, Basil, Pesto, Extra Virgin Olive Oil*
意大利番茄水牛芝士沙律伴橄欖油香草醬

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***Veal Tenderloin***
*Roasted, Sautéed Green Asparagus, Creamy Whisky Mushroom Sauce*
烤牛仔柳配青蘆筍伴威士忌蘑菇忌廉汁

*or*

***Pan-seared Salmon Fillet***
*Crab Roe, White Cabbage, Wasabi Mash, Teriyaki Sauce*
香煎三文魚柳配椰菜及山葵薯蓉伴日式燒汁

*or*

***Lemon Chicken***
*Lime Leaves, Powder, Sesame, Steamed Rice*
西檸軟雞配香苗白飯

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***Mille-feuille***
*Vanilla Sauce*
法式拿破崙千層酥伴雲呢拿醬

*or*

***Chocolate Bavarois***
*Raspberry Compote*
朱古力慕絲配燴紅桑子

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***Coffee, Tea or Soft Drink***

*2-Course $438 per person*
*3-Course $538 per person*

***Prices are in Hong Kong Dollars and subject to 10% service charge.***