



THE LUXE MANOR

Established 2006

EXTRAORDINARY DINING 超乎想像的餐飲體驗

SIGNATURE LUNCH SET 特色午宴套餐

SALMON IN SIX WAYS | 三文魚驚喜六重奏

*Cold-Smoked, Seared, Mousse,
Pickled, Gravad Lax, Smoked Roe*

冷燻、輕煎、慕絲、醃製、紅菜頭漬、煙燻三文魚籽

or

CREAM OF BROCCOLI | 西蘭花忌廉湯

*Finnish Shrimp & Avocado Capes Sauce
on Rye Bread*

芬蘭蝦肉及牛油果酸豆醬伴黑麥包

TARRAGON-ROASTED SEABASS | 龍蒿烤爐魚

Fresh Boneless Seabass Filet (160g) 新鮮無骨海爐魚柳 (160克)

Roasted Cauliflower, Creamed Spinach, Smoked Trout Roe Sauce

烤椰菜花、忌廉菠菜苗、煙燻鱒魚子醬

or

ROASTED PORK RACK | 香烤豬鞍扒

Canadian Natural Pork Rack 加拿大天然豬鞍扒

Mashed Potatoes, Seasonal Vegetables, Crushed Wild Lingonberries, Cognac Gravy

薯蓉、時令蔬菜、野生越橘莓醬、干邑燒肉汁

or

GRILLED RIB-EYE STEAK | 香燒肉眼牛扒

USDA Prime Steak (6oz.) 美國頂級牛排 (6安士)

Black Truffle Fries, French Bean, Red Wine Sauce

黑松露薯條、法邊豆、紅酒汁

'DAIM' PARFAIT | DAIM 芭菲

Meringue, Almond, Caramel, Chocolate 蛋白脆餅、杏仁、焦糖、朱古力

Inspired by Swedish 'DAIM' Candy Bar 靈感源自瑞典傳統朱古力品牌 DAIM

GOURMET COFFEE OR TEA | 咖啡或紅茶

STANDARD DRINK | 餐飲

House Red or White Wine / Beer / Soft Drinks / Orange Juice

紅或白餐酒 / 啤酒 / 汽水 / 橙汁

每位 \$450 per person

Remarks 條款細則:

Advance reservation and a minimum guarantee of 6 persons is required 只接受預訂·最少6位起

All prices are in Hong Kong dollars & subject to 10% service charge 所有款項以港幣計算並另收加一服務費

Menu is subject to change without further notice due to seasonality of ingredients

菜單或因應食材的季節性而有所更改·恕不另行通知



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EXTRAORDINARY DINING 超乎想像的餐飲體驗

SIGNATURE DINNER SET 特色晚宴套餐

CHILLY TOMATO SHOT | 辣椒番茄杯

Bacon Bits 煙肉碎

GRILLED GREEN ASPARAGUS | 香燒青蘆筍

with Poached Egg with Black Truffle 伴黑松露水波蛋

Smoked Trout Roe, Tarragon Hollandaise

燻鱈魚籽、龍蒿荷蘭醬

SALMON IN SIX WAYS | 挪威三文魚驚喜六重奏

Cold-Smoked, Seared, Mousse, Pickled, Gravad Lax, Smoked Roe

冷燻、輕煎、慕絲、醃製、紅菜頭漬、煙燻三文魚籽

PORCINI & YELLOW FOOT CHANTERELLE SOUP | 牛肝菌雞油菌湯

Fried Root Artichokes 炒雅枝竹

HOUSE-SMOKED SALMON FILLET | 自家煙燻三文魚柳

Norwegian Salmon 挪威三文魚

Fingerling Potatoes, Creamed Morel Mushrooms, Dill Sauce

手指薯仔、忌廉羊肚菌、刁草汁

or

SLOW-ROASTED VENISON TENDERLOIN | 慢烤黃麋柳

Venison Tenderloin (120g) 黃麋柳 (120克)

Porcini & Barley 'Risotto', White Carrots, Black Currant Sauce

牛肝菌珍珠麥意大利燴飯、白蘿蔔、黑加侖子汁

'DAIM' PARFAIT | DAIM 芭菲

Meringue, Almond, Caramel, Chocolate 蛋白脆餅、杏仁、焦糖、朱古力

Inspired by Swedish 'DAIM' Candy Bar 靈感源自瑞典傳統朱古力品牌 DAIM

GOURMET COFFEE OR TEA | 咖啡或紅茶

STANDARD DRINK | 餐飲

House Red or White Wine / Beer / Soft Drinks / Orange Juice

紅或白餐酒 / 啤酒 / 汽水 / 橙汁

每位 \$850 per person

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