

## SEASONAL SET LUNCH

## STARTER BUFFET

ENJOY OUR SEASONALLY SELECTED &amp; LOVINGLY PREPARED ANTIPASTI, DAILY SOUP &amp; SALAD BAR



## MAIN

PAN-SEARED GROUPEL



COCONUT TOM YUM LINGUINE

CHARCOAL-GRILLED SPRING CHICKEN  MASHED POTATOES AND RED PEPPER JUS

GRILLED PORK RACK



ROASTED ROOT VEG AND MUSHROOM JUS

PUMPKIN RISOTTO (V)



COMTE CHEESE, ARUGULA &amp; PINE NUTS

AUS 36 SOUTH GRAIN FED STRIPLIN  
(ADDITIONAL \$98)

ROASTED POTATOES, BEARNAISE &amp; RED WINE SAUCE

HERB-CRUSTED LAMB RACK  
(ADDITIONAL \$98)

POTATOES FONDANT RED WINE &amp; ROSEMARY JUS



## DESSERT

HOMEMADE DESSERT OF THE DAY WITH ICE CREAM 

SEASONAL FRESH FRUIT PLATTER

FARMHOUSE CHEESE SELECTION WITH TOASTED BREAD & QUINCE PASTE 

## 2 COURSE - 198

MAIN COURSE WITH STARTER

## 3 COURSE - 258

MAIN COURSE WITH STARTER & DESSERT &  
CHOICE OF COFFEE / TEA INCLUDEDOur approach  
to sustainability  
我們的可持續發展方針

THE ENCLAVE

ALL PRICES MENTIONED ARE IN HONG KONG DOLLARS &amp; 10% SERVICE CHARGE APPLIES

















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## MAIN

- MISO-GLAZED SALMON**    JAPANESE PUMPKIN PUREE AND TOMATO SALSA
- THAI-SPICED PORK NECK**     THAI FRIED RICE AND PAPAYA SALAD
- SPAGHETTI VOLCANO**   GRILLED PRAWNS AND SPICY SHRIMP SAUCE
- TOMATO MOZZARELLA RAVIOLI (V)**   MARINARA ELEGANCE & FRESH BASIL
- AUS 36 SOUTH GRAIN FED STRIPLAIN**    ROASTED POTATOES, BEARNAISE & RED WINE SAUCE  
(ADDITIONAL \$98)
- HERB-CRUSTED LAMB RACK**   POTATOES FONDANT RED WINE & ROSEMARY  
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 MAIN

- PAN-ROASTED HALIBUT**  SEAFOODS CHOWDER WITH LEEK & POTATO
- GRILLED RACK OF PORK**  MASH POTATOES & POMMERY MUSTARD SAUCE
- ABALONE CHICKEN FRIED RICE**  GINGER-SAND & TENDER CHICKEN
- SPINACH PESTO PASTA (V)**  GRILLED ARTICHOKE ,TOMATO AND GARLIC
- AUS 36 SOUTH GRAIN FED STRIPLAIN**  ROASTED POTATOES, BEARNAISE & RED WINE SAUCE  
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## MAIN

- COD FISH FLORENTINE**     CREAMY SPINACH SAUCE ,POTATO & POACHED EGG
- DUCK LEG CONFIT**    DUCK BREAST,GARLIC MASH & CABBAGE
- TAI O FRIED RICE**    LOCAL SHRIMP PASTE & CHICKEN AND PORK
- TORTELLINI PORCINI MUSHROOM(V)**   COMTE CHEESE AND SUN DRIED TOMATO SAUCE
- AUS 36 SOUTH GRAIN FED STRIPLOIN**    ROASTED POTATOES,BEARNAISE & RED WINE SAUCE  
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## MAIN

PAN-SEARED SEA BASS



CLAM RISOTTO AND X.O SAUCE SALAS

LAMB CURRY



MASALA &amp; NAAN BREAD AND RICE

TOM YUM SEAFOOD PASTA



TOSSED PRAWNS, MUSSELS AND SQUID

TRUFFLE GNOCCHI (V)



WILD MUSHROOM &amp; WALNUT CRUNCH

AUS 36 SOUTH GRAIN FED STRIPLOIN  
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