



LANSON PLACE

CAUSEWAY BAY
HONG KONG

MENU

From 26 Jun 2022

Halal food, gluten-friendly and kid's menu are available upon request. If you have any question regarding the meal arrangement, please contact lphksales.coordinator@lansonplace.com.

我們亦提供清真、麩質友好及兒童菜單。如果您對用餐安排有任何疑問，歡迎電郵查詢 lphksales.coordinator@lansonplace.com。

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	BREAKFAST 早餐				LUNCH 午餐				DINNER 晚餐			
	7:00am – 8:30am 上午7時至上午8時30分				12:00nn – 1:30pm 中午12時至下午1時30分				6:00pm – 7:30pm 下午6時至晚上7時30分			
	International Breakfast 環球早餐	Asian Breakfast 亞洲早餐	Vegetarian Breakfast 素食早餐	Continental Breakfast 歐陸式早餐	International Lunch 環球午餐	Asian Lunch 亞洲午餐	Vegetarian Lunch 素食午餐	Light Lunch 輕盈午餐	International Dinner 環球晚餐	Asian Dinner 亞洲晚餐	Vegetarian Dinner 素食晚餐	Light Dinner 輕盈晚餐
(Sun)	Seasonal Fruit Cup 時令生果杯 Ham and Cheese Soufflé with Veal Sausage, Sautéed Mushroom, Baked Beans and Roasted Tomato 火腿芝士焗蛋 配牛仔腸、炒菇、 焗豆及烤蕃茄	Seasonal Fruit Cup 時令生果杯 Pumpkin Minced Pork Congee served with Scallion Bun, Pork & Chive Dumpling and Siu Mai 豬肉南瓜粥 配香蔥花卷及豬肉韭 菜餃及燒賣	Seasonal Fruit Cup 時令生果杯 Braised Seitan and Vegetables with Noodles, Sweet Corn and Pumpkin Congee 上素燴麵及粟米南瓜粥	Corn Flake, Fresh Milk, Croissant, Danish, Jam, Butter, Yoghurt & Seasonal Whole Fruit 粟米片、鮮牛奶、 牛角包、丹麥酥、 果醬、牛油、 乳酪及時令生果	Grilled Beef Tenderloin with Café De Paris Butter, Potato, Roasted Vegetables 烤牛柳 配香草牛油、薯仔及 燒雜菜	Lotus Root & Pork Patty, Braised Duck with Chestnuts, Steamed Rice & Seasonal Greens 蓮藕豬肉餅、 栗子炆鴨、 白飯及時菜	Eggplant & Mushroom In Sweet Bean Sauce, Steamed Rice & Seasonal Greens 麵醬汁炆茄子、 香菇、白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cauliflower Cream Soup 椰菜花忌廉湯 Waldorf Salad with Pineapple 菠蘿華多夫沙律	Roasted Salmon with Korma, Vegetable Rice Pilaf & Seasonal Greens 奶油咖喱燒三文魚、 印式雜菜飯及時菜 Banana Cheese Cake 香蕉芝士蛋糕	Singapore Hokkien Mee & Seasonal Greens 新加坡福建麵 及時菜 Banana Cheese Cake 香蕉芝士蛋糕	Mixed Mushroom, Zucchini with Bean Curd Puff, Stir-fried Plant Based Meat in Thai Style, Steamed Rice & Seasonal Greens 雜菇翠肉瓜燴豆腐卜、 泰式鍋炒素牛肉、 白飯及時菜 Banana Cheese Cake 香蕉芝士蛋糕	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉磨菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律 Banana Cheese Cake 香蕉芝士蛋糕
(Mon)	Seasonal Fruit Cup 時令生果杯 Croissant with Tomato, Rocket Lettuce, Ham & Cheese 蕃茄火箭菜 火腿芝士牛角包	Seasonal Fruit Cup 時令生果杯 Pork & Shrimp Wonton Noodles and Seasonal Greens 餛飩麵及時菜	Seasonal Fruit Cup 時令生果杯 Croissant with Tomato, Rocket Lettuce, Vegetarian Chicken & Avocado Puree 蕃茄火箭菜素雞牛角包 配牛油果醬	Corn Flake, Fresh Milk, Croissant, Muffin, Jam, Butter, Yoghurt & Seasonal Whole Fruit 粟米片、鮮牛奶、 牛角包、鬆餅、 果醬、牛油、 乳酪及時令生果	Roasted Half Chicken with Morel Mushroom Sauce, Green Pea Mashed Potato & Roasted Carrot 半份烤雞 配羊肚菌醬、 青豆薯蓉及燒甘筍	Steamed Fish with Fungus, Hong Kong Style Beef Curry, Steamed Rice & Seasonal Greens 豉油蒸魚、 港式咖喱牛肉、 白飯及時菜	Plant Based Burgers with Cannellini Vegetable Casserole, Mashed Potato & Roasted Vegetables 素漢堡 配白腰豆雜菜砂鍋、 薯蓉及燒雜菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Italian Minestrone Soup 意大利雜菜湯 Tempeh, Mixed Vegetables & Beans with Bean Curd Salad 天貝雜菜雜豆 豆腐乾沙律	Chili Con Carne with Steamed Rice 墨西哥辣肉醬 配白飯 Chocolate Fondant 朱古力心太軟	XO Sauce Scallop & Prawns, BBQ Pork, Steamed Rice & Seasonal Greens XO醬帶子及大蝦、 叉燒、白飯及時菜 Chocolate Fondant 朱古力心太軟	Spiced Chickpeas, Tomato Rice & Mixed Vegetables 五香鷹嘴豆、蕃茄飯 及雜菜 Chocolate Fondant 朱古力心太軟	Daily Bread Roll (with butter) 是日麵包 (配牛油) Green Pea & Mint Soup 青豆薄荷湯 Roasted Baby Corn, Boiled Egg, Pomegranate & Bulgur Salad 燒粟米芯、焗蛋、 番石榴及布格麥沙律 Chocolate Fondant 朱古力心太軟
(Tue)	Seasonal Fruit Cup 時令生果杯 Boiled Egg, Bacon, Avocado, Tomato & Sour Dough 焗蛋、煙肉、 牛油果、 蕃茄及酸種麵包	Seasonal Fruit Cup 時令生果杯 Dried Fish with Chicken Congee served with BBQ Pork Bun & Chinese Fritters 柴魚雞粥 配叉燒包及油條	Seasonal Fruit Cup 時令生果杯 Fried Vegetarian Noodles with Dried Bean Curd, served with Congee with Pak Choy and Sweet Corn 上素豉油皇麵 配白菜粟米粥	Corn Flake, Fresh Milk, Croissant, Danish, Jam, Butter, Yoghurt & Seasonal Whole Fruit 粟米片、鮮牛奶、 牛角包、丹麥酥、 果醬、牛油、 乳酪及時令生果	Bacon Cheese Burger with Potatoes 芝士煙肉漢堡及 手指薯	Seafood Laksa 海鮮叻沙	Mushroom & Bean Curd in Black Bean Sauce, Steamed Rice & Seasonal Greens 豆豉汁炆磨菇豆腐、 白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Chinese Hot & Sour Soup 酸辣湯 Caramelized Pumpkin, Sundried Tomato, Cheese, Kale Wild Rice Salad with Honey Mustard Yoghurt Dressing 焦糖南瓜加乾芝士 羽衣甘藍野米沙律 配蜜糖芥末乳酪醬	Grilled Prawns with Lobster Cream Sauce, Fettuccine & Mixed Vegetables 烤大蝦 配龍蝦忌廉汁 寬意粉及雜菜 Cherry Almond Cake 車厘子杏仁蛋糕	Braised Abalone, Duck with Beancurd Sauce, Steamed Rice & Seasonal Greens 古法炆鮑魚、 南乳醬鴨肉、 白飯及時菜 Cherry Almond Cake 車厘子杏仁蛋糕	Spiced Pumpkin Green Bean Masala, Dal Makani with Pulao Rice & Naan 南瓜青豆勿沙拿、 黑扁豆咖喱、 印式長米及印式薄餅 Cherry Almond Cake 車厘子杏仁蛋糕	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Tomato 忌廉蕃茄湯 Tomato Mozzarella 水牛芝士伴蕃茄 Cherry Almond Cake 車厘子杏仁蛋糕

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	International Breakfast 環球早餐	Asian Breakfast 亞洲早餐	Vegetarian Breakfast 素食早餐	Continental Breakfast 歐陸式早餐	International Lunch 環球午餐	Asian Lunch 亞洲午餐	Vegetarian Lunch 素食午餐	Light Lunch 輕盈午餐	International Dinner 環球晚餐	Asian Dinner 亞洲晚餐	Vegetarian Dinner 素食晚餐	Light Dinner 輕盈晚餐
(Wed)	Seasonal Fruit Cup 時令生果杯 French Toast with Mango Compote, Greek Yoghurt with Blueberry and Mixed Nuts Granola 法式多士 配芒果、藍莓玉桂 果仁麥片希臘乳酪	Seasonal Fruit Cup 時令生果杯 Chinese Style Minced Pork Noodles and Seasonal Greens 炸醬肉絲麵及時菜	Seasonal Fruit Cup 時令生果杯 Zucchini Basil Frittata with Sautéed Mushroom & Hash Brown 青意瓜紫蘇菜焗蛋 配炒菇及薯餅	Corn Flake, Fresh Milk, Croissant, Muffin, Jam, Butter, Yoghurt & Seasonal Whole Fruit 粟米片、鮮牛奶、 牛角包、鬆餅、 果醬、牛油、 乳酪及時令生果	Sous Vide Lamb Rack with Natural Jus, Horseradish Mashed Potato & Roasted Vegetables 慢煮羊架、 辣根薯蓉及燒雜菜	Steamed Halibut with Asian Preserved Olives, Braised Duck Leg with Wild Pepper Oil & Chu Hou Sauce, Steamed Rice & Seasonal Greens 橫菜蒸比目魚、 柱侯醬 花椒扣鴨脾、 白飯及時菜	Braised Veggie Chicken, Stir-fried Vegetables, Steamed Rice & Seasonal Greens 燴素雞、炒雜菜、 白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Classic Onion Soup 經典洋葱湯 Mustard Dill Potatoes, French Bean and Cannellini Bean Salad 檸檬刁草薯仔法邊豆 白腰豆沙律	Mexican Pork Goulash, Tomato Rice & Mixed Vegetables 墨西哥燉豬肉、 蕃茄飯及雜菜 Caramel Chocolate Tart 焦糖朱古力撻	Wok-fried Prawns with Green Chili, Braised Beef in Korean Style, Steamed Rice & Seasonal Greens 青辣椒炒大蝦、 韓式燴牛肉、 白飯及時菜 Caramel Chocolate Tart 焦糖朱古力撻	Thai Green Curry Vegetable & Plant Based Pork, Coconut Rice & Seasonal Greens 泰式青咖喱雜菜 及素豬肉、 椰汁飯及時菜 Caramel Chocolate Tart 焦糖朱古力撻	Daily Bread Roll (with butter) 是日麵包 (配牛油) Pumpkin, Carrot & Quinoa Soup 南瓜甘筍藜麥湯 Roasted Mixed Vegetable & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律 配蜂蜜乳酪醬 Caramel Chocolate Tart 焦糖朱古力撻
(Thu)	Seasonal Fruit Cup 時令生果杯 Spinach Egg Soufflé with Roasted Chicken, Back Bacon, Lincolnshire Sausage, Hash Brown, Sautéed Mixed Mushrooms and Tomato 菠菜焗蛋、燒雞、 煙肉、林肯郡豬肉腸、 薯餅、炒雜菇及蕃茄	Seasonal Fruit Cup 時令生果杯 Congee with Minced Pork and Shiitake Mushroom, Japanese Pork Dumplings and Turnip Cake 香菇肉碎粥 配日式豬肉餃子 及蘿蔔糕	Seasonal Fruit Cup 時令生果杯 Sour Dough with Herb Ricotta, Avocado, Tomato & Rocket Lettuce 牛油果車厘茄 火箭菜芝士 配酸種麵包	Corn Flake, Fresh Milk, Croissant, Danish, Jam, Butter, Yoghurt & Seasonal Whole Fruit 粟米片、鮮牛奶、 牛角包、丹麥酥、 果醬、牛油、 乳酪及時令生果	Linguine with Baked Cod Fish in Black Bean & Tomato Salsa, Roasted Vegetables 焗鱈魚 配黑豆茄丁 莎莎醬意粉 及燒雜菜	Stir-fried Scallop & Prawns with XO Sauce, Braised Beef Rib Finger, Steamed Rice & Seasonal Greens XO醬帶子炒大蝦、 紅燒牛肋條、 白飯及時菜	Kung Pao Mock Chicken, Teriyaki Glazed Tofu, Steamed Rice & Seasonal Greens 宮保素雞、照燒豆腐、 白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Broccoli and Cheddar Cheese Cream Soup 西蘭花芝士忌廉湯 Quinoa Sweet Potato Salad with Ginger Orange Dressing 藜麥紫薯沙律 伴薑橙醬	Spaghetti Bolognese, Parmesan Cheese 芝士肉醬意粉 Orange Chiffon 香橙戚風蛋糕	Singapore-style Rice Noodles with Shrimp & BBQ Pork 星洲炒米 Orange Chiffon 香橙戚風蛋糕	Vegetarian Meat Balls With Tomato Pasta Penne & Mozzarella Cheese 蕃茄芝士素肉丸長通粉 Orange Chiffon 香橙戚風蛋糕	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 咖喱青意瓜忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、 煙燻鷹嘴豆沙律 配鷹嘴豆醬 Orange Chiffon 香橙戚風蛋糕
(Fri)	Seasonal Fruit Cup 時令生果杯 Cured Meat Selection with Cheese, Boiled Egg, Cucumber, Tomatoes and Wheat Bread 精選凍肉拼盤、 芝士、烰蛋、青瓜、 車厘茄及麥包	Seasonal Fruit Cup 時令生果杯 XO Sauce Rice Roll with Dim Sum Selection XO醬腸粉及 精選點心	Seasonal Fruit Cup 時令生果杯 Fried Noodles with Soya Sauce and Seitan, Pumpkin & Sweetcorn Congee and Scallion Bun 豉油皇炒麵 配麵根、粟米南瓜粥 及香蔥花卷	Corn Flake, Fresh Milk, Croissant, Muffin, Jam, Butter, Yoghurt & Seasonal Whole Fruit 粟米片、鮮牛奶、 牛角包、鬆餅、 果醬、牛油、 乳酪及時令生果	Grilled Veal Fillet with Chimichurri Sauce, Tomato Pasta & Roasted Vegetables 烤牛仔肉 配阿根廷青牛扒醬、 蕃茄意粉及燒雜菜	Hainanese Chicken Rice & Seasonal Greens 海南雞飯及時菜	Chickpea Falafel with Vegetable Jalfrezi & Steamed Rice 炸鷹嘴豆餅、 印度咖喱雜菜及白飯	Daily Bread Roll (with butter) 是日麵包 (配牛油) Smoked Paprika & Potato Cream Soup 煙紅椒薯仔忌廉湯 Grilled Harissa Eggplant with Grain Salad 扒辣味茄子 雜菜穀物沙律	Braised Lamb Shank, Farro & Mixed Vegetables 燴羊膝、 小麥籽粒及雜菜 Blueberry Cheesecake 藍莓芝士蛋糕	Vietnamese-style Pork Loin, Ginger Rice, Asian Slaw & Seasonal Greens 越式豬柳、薑飯、 椰菜沙律及時菜 Blueberry Cheesecake 藍莓芝士蛋糕	Vegetarian Yu Shang Eggplant, Steamed Rice & Seasonal Greens 素魚番茄子、 白飯及時菜 Blueberry Cheesecake 藍莓芝士蛋糕	Daily Bread Roll (with butter) 是日麵包 (配牛油) Spinach Soup with Potato 菠菜薯仔湯 Orzo, Eggplant and Mixed Bean Salad 茄子雜豆米仔粉沙律 Blueberry Cheesecake 藍莓芝士蛋糕



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(Sat)	Seasonal Fruit Cup 時令生果杯 Waffles, Grilled Pineapple, Maple Syrup, Scrambled Eggs & Vine Tomato 窩夫配烤菠蘿、 楓糖漿、 炒蛋及燒蕃茄	Seasonal Fruit Cup 時令生果杯 Beef Udon, Shrimp Dumplings, Pan Fried Dumplings and Glutinous Rice Dumpling 牛肉烏冬 配蝦餃、日式餃子 及珍珠雞	Seasonal Fruit Cup 時令生果杯 Rocket Frittata with Herb Tomato Wedges, Sautéed Mixed Mushrooms and Fried Potato 火箭菜芝士焗蛋 配香草蕃茄、 炒雜菇及炸薯角	Corn Flake, Fresh Milk, Croissant, Danish, Jam, Butter, Yoghurt & Seasonal Whole Fruit 粟米片、鮮牛奶、 牛角包、丹麥酥、 果醬、牛油、 乳酪及時令生果	Pork & Wild Mushroom Goulash, Baked Potato Gratin & Roasted Vegetables 墨西哥蘑菇燴豬肉、 焗薯片及燒雜菜	Choo Chee Curry Halibut, Steamed Tofu with Pork, Steamed Rice & Seasonal Greens 紅咖喱比目魚、 豆腐肉碎、 白飯及時菜	Chili Plant Based Pork, Braised Winter Melon, Steamed Rice & Seasonal Greens 素麻婆豆腐、 上素冬瓜、 白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Vegetable Potato Lentil with Bacon Soup 煙肉雜菜薯仔 蘭度豆湯 Tabbouleh 塔布勒沙律	Pan-fried Scallops with Tomato Basil Salsa, Leek Risotto & Mixed Vegetables 煎帶子 配蕃茄羅勒莎莎醬 配蒜香意大利飯 及雜菜 Tiramisu 意大利芝士蛋糕	Malaysian Chicken Rendang with Coconut Okra, Steamed Rice & Pickled Vegetables 馬來西亞雞肉、 椰漿秋葵、 白飯及酸菜 Tiramisu 意大利芝士蛋糕	Wok Fried Vegetarian Beef with Water Chestnuts, Steamed Rice & Seasonal Greens 馬蹄炒素牛肉、 白飯及時菜 Tiramisu 意大利芝士蛋糕	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Caramelized Onion 焦糖洋蔥忌廉湯 Beetroot, Baby Spinach & Quinoa Salad 紅菜頭菠菜藜麥沙律 Tiramisu 意大利芝士蛋糕