



LANSON PLACE

CAUSEWAY BAY
HONG KONG

MENU

5 Apr 2022 - 31 July 2022

Please print out the menu, circle your choices, indicate the desired quantity and email it back to us at lphksales.coordinator@lansonplace.com.

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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
5 Apr (Tue)	Seasonal Fruit Cup 時令生果杯 Ham and Cheese Soufflé with Roasted Chicken, Baked Beans and Roasted Tomato 火腿芝士焗蛋配烤雞、焗豆及烤番茄	Seasonal Fruit Cup 時令生果杯 Pumpkin Minced Pork Congee served with Scallion Bun, Beef Balls and Siu Mai 豬肉南瓜粥配香蔥花卷、牛肉球及燒賣	Seasonal Fruit Cup 時令生果杯 Pasta with Portobello and Baked Beans in Tomato Sauce 茄汁意粉配大啡菇及焗豆	Corn Flakes, 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	Soya Sauce Steamed Fish, Hong Kong Style Beef Curry, Steamed Rice & Seasonal Greens 豉油汁蒸魚、港式咖喱牛肉、白飯及時菜	Winter Melon, Black Fungus, Bamboo Shoot & Bean Curd Puff with Steamed Rice & Seasonal Greens 冬瓜、黑木耳、竹筍及豆腐卜配白飯及時菜	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	Pan-fried Scallops with Tomato Basil Salsa, Garlic Mashed Potato & Mixed Vegetables 煎帶子配蕃茄羅勒莎莎醬配蒜香薯蓉及雜菜 Cherry Almond Cake 車厘子杏仁蛋糕	Singapore-Style Fried Rice Vermicelli with Shrimp & BBQ Pork 星洲炒米 Cherry Almond Cake 車厘子杏仁蛋糕	Mixed Fungus with Jade Melon and Bean Curd Puff, Steamed Rice & Seasonal Greens 雜菌翠玉瓜焗豆腐卜、白飯及時菜 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
6 Apr (Wed)	Seasonal Fruit Cup 時令生果杯 Mushroom Omelette, Ham, Lamb Rack, Baked Beans and Lyonnaise Potatoes 蘑菇奄列、火腿、羊排、焗豆及洋葱炸薯片	Seasonal Fruit Cup 時令生果杯 Noodles with Braised Beef Rib in Chu Hau Sauce & Seasonal Greens 柱侯牛肋肉麵及時菜	Seasonal Fruit Cup 時令生果杯 Fried Udon with Vegetables and Dried Bean Curd, served with Mushroom Congee 雜菜豆腐乾炒烏冬配冬菇粥	Corn Flakes, 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	Braised Chicken with Garlic and Rosemary, Mashed Potato & Seasonal Vegetables 蒜蓉露絲瑪莉焗雞肉、薯蓉及雜菜	Seafood Laksa 海鮮叻沙	Braised Plant-based Pork with Bean Curd Sheet, Steamed Rice & Seasonal Greens 燴素豬肉配鮮腐竹雜菜、白飯及時菜	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 Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬	Beef Tenderloin with Stroganoff Linguine & Mixed Vegetables 俄式牛柳扁意粉及雜菜 Caramel Chocolate Tart 焦糖朱古力撻	Hainanese Chicken Rice & Seasonal Greens 海南雞飯及時菜 Caramel Chocolate Tart 焦糖朱古力撻	Braised Plant-based Meat Balls in Tomato Sauce Pasta & Mixed Vegetables 蕃茄汁素肉丸意粉配雜菜 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 Vegetables & 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
7 Apr (Thu)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Beef Tenderloin, Chicken Sausages, Potato Wedges and Cherry Tomato 炒蛋 配牛柳、雞肉腸、薯角及車厘茄	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 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 Flakes, 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	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	Sweet & Sour Prawns, Stir-fried Egg with Ham, Steamed Rice & Seasonal Greens 糖醋大蝦、火腿炒蛋、白飯及時菜	Sautéed Plant-based Chicken with Steamed Rice & Mixed Vegetables 炒素雞肉配白飯及時菜	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、煙熏鷹嘴豆沙律配鷹嘴豆醬	Baked Salmon with Mustard Cream Sauce, Brown Rice & Quinoa with Mixed Vegetables 焗三文魚配芥末忌廉醬、藜麥糙米及雜菜 Orange Chiffon Cake 香橙戚風蛋糕	Vietnamese-style Pork Loin, Ginger Rice, Asian Slaw & Seasonal Greens 越式豬柳、薑飯、椰菜沙律及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Stir-fried Plant-based Meat, Mushroom & Bean Curd in Soya Sauce, Steamed Rice & Seasonal Greens 炒豆腐、蘑菇及素肉、白飯及時菜 Orange Chiffon Cake 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、煙熏鷹嘴豆沙律配鷹嘴豆醬 Orange Chiffon Cake 香橙戚風蛋糕



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8 Apr (Fri)	Seasonal Fruit Cup 時令生果杯 Egg Soufflé with Cumberland Sausages, Sautéed Wild Mushrooms, Ham and Tomato 焗蛋配豬肉腸、炒雜菇、火腿及蕃茄	Seasonal Fruit Cup 時令生果杯 Pork & Shrimp Wonton Noodles and Seasonal Greens 雲吞麵及時菜	Seasonal Fruit Cup 時令生果杯 Tomato Spaghetti with Marinated Tempeh and Roasted Vegetables 茄汁意粉配醃天貝粒及烤雜菜	Corn Flakes, 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扁意粉及燒雜菜	Malaysian Beef Rendang, Nasi Lemak & Seasonal Greens 馬來西亞巴東牛肉、椰漿飯及時菜	Wok-fried Plant-based Beef, Braised Mushrooms with Bean Curd Sheet, Steamed Rice & Seasonal Greens 炒素牛肉、鮮竹燴三菇配白飯及時菜	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	Slow-braised Beef Rib Finger with Rosemary, Mashed Potato & Mixed Vegetables 慢燴牛肋條配迷迭香、薯蓉及雜菜 Blueberry Cheesecake 藍莓芝士蛋糕	Cantonese Style Mixed Seafood, Teriyaki Chicken, Steamed Rice & Seasonal Greens 中式蠔油炒海鮮、照燒雞肉、白飯及時菜 Blueberry Cheesecake 藍莓芝士蛋糕	Plant-based Meat Balls With Tomato Pasta Penne and Mozzarella Cheese 蕃茄芝士素肉丸長通粉 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
9 Apr (Sat)	Seasonal Fruit Cup 時令生果杯 Mini Pancakes with Mixed Berry Compote, Fried Banana and Pork Sausages 迷你班戟配雜莓醬、燒香蕉及豬肉腸	Seasonal Fruit Cup 時令生果杯 Dried Fish Congee with Chicken, Steamed Bun and Siu Mai 雞肉柴魚粥配饅頭及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Udon with Dried Bean Curd served with Plain Congee 豆乾炒烏冬配白粥	Corn Flakes, 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 Pumpkin & Cauliflower 烤牛柳配香草牛油、薯仔、燒南瓜及椰菜花	Steamed Halibut with Ginger & Spring Onion, Braised Pork with Eggplant, Steamed Rice & Seasonal Greens 薑蔥蒸比目魚、燴豬肉配茄子、白飯及時菜	Braised Bean Curd Puff, Mixed Mushroom & Jade Melon with Steamed Rice & Seasonal Greens 燴珍珠豆腐卜、雜菇及翠玉瓜配白飯及時菜	Daily Bread Roll (with butter) 是日麵包(配牛油) Cream of Caramelized Onion 焦糖洋葱忌廉湯 Beetroot, Baby Spinach & Quinoa Salad 紅菜頭菠菜藜麥沙律	Braised Lamb Shank, Farro & Mixed Vegetables 燴羊膝、小麥籽粒及雜菜 Tiramisu 意大利芝士蛋糕	XO Sauce Scallop & Prawns, Braised Chicken with Spring Onion, Steamed Rice & Seasonal Greens XO醬帶子及大蝦、蔥油雞、白飯及時菜 Tiramisu 意大利芝士蛋糕	Steamed Bean Curd Sheet in Soya Sauce with Plant-based Pork & Asian Preserved Olives, Steamed Rice & Seasonal Greens 素菜絲燴枝竹、櫻菜素豬肉松毛豆飯及時菜 Tiramisu 意大利芝士蛋糕	Daily Bread Roll (with butter) 是日麵包(配牛油) Cream of Caramelized Onion 焦糖洋葱忌廉湯 Beetroot, Baby Spinach & Quinoa Salad 紅菜頭菠菜藜麥沙律 Tiramisu 意大利芝士蛋糕
10 Apr (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Soufflé with Sautéed Mushrooms, Veal Sausage and Tomato 車打芝士焗蛋配炒雜菇、牛仔腸及蕃茄	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 Cheesy Fusilli with Cream Mushrooms, Tomato & Mixed Mushroom 忌廉蘑菇芝士螺絲粉、蕃茄及炒雜菇	Corn Flakes, 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 Prawns with Lobster Cream Sauce, Fettuccine & Mixed Vegetables 烤大蝦配龍蝦忌廉汁寬意粉及雜菜	Stir-fried Black Pepper Chicken, Teriyaki Beef, Steamed Rice & Seasonal Greens 炒黑椒雞球、照燒牛肉、白飯及時菜	Chilli Plant-based Pork, Braised Winter Melon with Steamed Rice & Seasonal Greens 素麻婆豆腐、上素冬瓜配白飯及時菜	Daily Bread Roll (with butter) 是日麵包(配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律	Chicken Stroganoff with Brown Rice & Mixed Vegetables 俄式雞肉配糙米飯及雜菜 Chocolate Brownie 朱古力布朗尼	Wok-fried Seafood in Chilli Sauce, Sa Cha Beef with Enoki Mushroom, Steamed Rice & Seasonal Greens 辣椒醬炒海鮮、沙茶金菇牛肉、白飯及時菜 Chocolate Brownie 朱古力布朗尼	Stir-fried Plant-based Beef with Preserved Vegetables, Deep-fried Eggplant & Steamed Rice 雪菜炒素牛肉、油爆茄子及白飯 Chocolate Brownie 朱古力布朗尼	Daily Bread Roll (with butter) 是日麵包(配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律 Chocolate Brownie 朱古力布朗尼



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11 Apr (Mon)	Seasonal Fruit Cup 時令生果杯 Omelette, Ham, Chicken Sausages, Tomato & Portobello 奄列、火腿、雞肉腸、蕃茄及大啡菇	Seasonal Fruit Cup 時令生果杯 Pork and Vegetable Congee, Steamed Bun, Steamed Glutinous Rice with Chicken and Selected Dim Sum 豬肉雜菜粥、饅頭、糯米雞及精選點心	Seasonal Fruit Cup 時令生果杯 Sweet Corn Congee, Fried Noodles with Braised Bean Curd and Seasonal Greens 粟米粥、素肉碎豆腐炒麵及時菜	Corn Flakes, 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	Soya Sauce Steamed Halibut, Taiwanese Braised Minced Pork with Steamed Rice & Seasonal Greens 豉油蒸比目魚、台式肉燥配白飯及時菜	Taiwanese Style Plant-based Pork, Braised Mushroom with Egg Tufo, Steamed Rice & Seasonal Greens 台式素豬肉、上素紅燒玉子豆腐燴雜菇配白飯及時菜	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、烩蛋、番石榴及布格麥沙律	Mexican Pork Goulash, Tomato Rice & Mixed Vegetables 墨西哥燉豬肉、蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	Braised Abalone, Stir-fried Black Pepper Beef, Steamed Rice & Seasonal Greens 古法炆鮑魚、黑椒炒牛肉、白飯及時菜 Carrot Cake 甘筍蛋糕	Spiced Falafel, Tomato Rice & Mixed Vegetables 五香鷹嘴豆餅、蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	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、烩蛋、番石榴及布格麥沙律 Carrot Cake 甘筍蛋糕
12 Apr (Tue)	Seasonal Fruit Cup 時令生果杯 Spinach Egg Soufflé with Roasted Chicken, Ham, Veal Sausage, Hash Brown, Sautéed Mixed Mushrooms and Tomato 菠菜焗蛋、燒雞、火腿、牛仔腸、薯餅、炒雜菇及蕃茄	Seasonal Fruit Cup 時令生果杯 Beef Udon, Shrimp Dumplings, Pan-fried Dumplings and Mini Steamed Glutinous Rice with Chicken 牛肉烏冬配蝦餃、日式餃子及珍珠雞	Seasonal Fruit Cup 時令生果杯 Zucchini Basil Frittata with Sautéed Mixed Mushrooms and Hash Brown 青蔥瓜紫蘇菜焗蛋配炒雜菇及薯餅	Corn Flakes, 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 Chicken Breast with Lyonnaise Potato & Mixed Vegetables 烤雞胸配洋蔥炸薯片及雜菜	Stir-fried Scallop & Prawns with XO Sauce, Braised Beef Rib Finger with Steamed Rice & Seasonal Greens XO醬帶子炒大蝦、紅燒牛肋條配白飯及時菜	Wok-fried Plant-based Beef, Bean Curd Mixed Mushrooms with Black Pepper Sauce, Steamed Rice & Seasonal Greens 炒素牛肉、黑椒雜菌豆腐、白飯及時菜	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	Roasted Salmon with Korma, Vegetable Rice Pilaf & Mixed Vegetables 奶油咖喱燒三文魚、印式雜菜飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Baked Pork Neck in Tamarind Sauce, Egg Fried Rice & Seasonal Greens 羅望子汁豬頸肉、蛋炒飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Vegetarian Mapo Bean Curd, Braised Bean Curd, Steamed Rice & Seasonal Greens 素麻婆豆腐、翠玉瓜燴枝竹、白飯及時菜 Lemon Meringue Pie 檸檬蛋白批	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 Lemon Meringue Pie 檸檬蛋白批
13 Apr (Wed)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg, Ham, Pork Sausages, Tomato and Mixed Beans 炒蛋、火腿、豬肉腸、蕃茄及炒雜豆	Seasonal Fruit Cup 時令生果杯 BBQ Pork Bun with Selected Dim Sum and Mushroom, Carrot & Pork Congee 叉燒包配精選點心及冬菇甘筍豬肉粥	Seasonal Fruit Cup 時令生果杯 Stew Noodles with Braised Vegetables and Soya Sauce, Mushroom Congee and Vegetarian BBQ Pork Buns 雜菜燴油皇炒麵、冬菇粥及素肉叉燒包	Corn Flakes, 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 Beef Tenderloin with Mustard Sauce, Potato & Roasted Vegetables 烤牛柳配芥末籽醬、薯仔及燒雜菜	Preserved Beans Chicken, Mapo Tofu with Steamed Rice & Seasonal Greens 豆豉雞球、麻婆豆腐、白飯及時菜	Plant-based Burger 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) Pumpkin, Carrot & Quinoa Soup 南瓜甘筍藜麥湯 Roasted Mixed Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬	Spaghetti Bolognese with Parmesan Cheese 芝士肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	Singapore Hokkien Mee & Seasonal Greens 新加坡福建麵及時菜 Mango Mousse Cake 芒果慕斯蛋糕	Spaghetti with Plant-based Bolognese and Parmesan Cheese 芝士素肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	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 Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬 Mango Mousse Cake 芒果慕斯蛋糕

MENU

5 Apr 2022 - 31 July 2022

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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
14 Apr (Thu)	Seasonal Fruit Cup 時令生果杯 Cheese and Herb Soufflé with Pork Sausages, Ham, Bacon, Potato and Cherry Tomato 香草芝士焗蛋、豬肉腸、火腿、煙肉、薯仔及車厘茄	Seasonal Fruit Cup 時令生果杯 Stir-fried Beef Rice Vermicelli with Siu Mai, Conpoy Vegetable Dumplings and Rice Roll with Chicken and Mushroom 炒牛肉米粉配燒賣、瑤柱蔬菜餃及冬菇雞絲粉卷	Seasonal Fruit Cup 時令生果杯 Braised Vegetables Rice Vermicelli and Pumpkin Congee 上素燴米粉及南瓜粥	Corn Flakes, 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	Herb Chicken with Stewed Lentils, Roasted Mixed Vegetables 香草雞配蘭度豆、燒雜菜	Stir-fried Prawns with Macadamia & Shimeji Mushroom, Soya Sauce 炒大蝦配夏威夷果仁及靈芝菇、豉油燴雞球、白飯及時菜	Kung Pao Veggie Chick, Braised Bamboo Shoot with Steamed Rice & Seasonal Greens 宮保素雞、燴筍角配白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、煙熏鷹嘴豆沙律配鷹嘴豆醬	Thai Red Curry Salmon, Coconut Rice & Seasonal Greens 泰式紅咖喱三文魚、椰汁飯及時菜 Pecan Pie 山核桃批	HK Style Curry Seafood, Wok-fried Beef Strip with Green Peppers, Steamed Rice & Seasonal Greens 港式咖喱海鮮、青椒炒牛肉絲、白飯及時菜 Pecan Pie 山核桃批	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 Pecan Pie 山核桃批	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 咖哩青蔥瓜忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、煙熏鷹嘴豆沙律配鷹嘴豆醬 Pecan Pie 山核桃批
15 Apr (Fri)	Seasonal Fruit Cup 時令生果杯 Scrambled Eggs with Sous Vide Chicken, Ham, Broccoli and Potato 炒蛋配慢煮雞肉、火腿、西蘭花及薯仔	Seasonal Fruit Cup 時令生果杯 Chicken and Mushroom Congee with Dace Fish Balls and Seasonal Greens 冬菇雞粥配鯪魚球及時菜	Seasonal Fruit Cup 時令生果杯 Rocket Frittata with Herb Tomato, Sautéed Mixed Mushrooms and Fried Potato Wedges 火箭菜芝士焗蛋配香草蕃茄、炒雜菇及炸薯角	Corn Flakes, 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	Peri Peri Salmon with Thai Coconut Rice & French Beans 西式辣汁三文魚配椰汁飯及豆角	Beef Rib Finger with Onions, Char Siu with Steamed Rice & Seasonal Greens 洋蔥牛肋條、叉燒配白飯及時菜	Peri Peri Tempeh with Coconut Rice & French Beans 西式辣汁天貝粒配椰汁飯及豆角	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	Chilli Con Carne with Steamed Rice 墨西哥辣肉醬配白飯 Red Velvet Cake 紅絲絨蛋糕	Braised Halibut with Ginger and Spring Onion, Roasted Chicken, Steamed Rice & Seasonal Greens 薑蔥增比目魚、燒雞、白飯及時菜 Red Velvet Cake 紅絲絨蛋糕	Vegetarian Yu Shang Eggplant with Steamed Rice & Seasonal Greens 素魚香茄子配白飯及時菜 Red Velvet Cake 紅絲絨蛋糕	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 Red Velvet Cake 紅絲絨蛋糕
16 Apr (Sat)	Seasonal Fruit Cup 時令生果杯 Waffles with Mixed Berry Compote, Chicken Sausage, Scrambled Egg, Ham and Cherry Tomato 高夫配雜莓醬、雞肉腸、炒蛋、火腿及車厘茄	Seasonal Fruit Cup 時令生果杯 Fried Udon with Chicken, Japanese Pork Dumplings, Beef Balls, Shrimp Dumplings and Siu Mai 雞肉炒烏冬配日式豬肉餃、牛肉球、蝦餃及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Udon with Jade Melon and Mushroom, Plain Congee, Conpoy Vegetable Dumplings and Vegetarian BBQ 翠玉瓜蘑菇炒烏冬、白粥、上素餃及素叉燒包	Corn Flakes, 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 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	Steamed Halibut with Asian Preserved Olives, Braised XO Pork with Steamed Rice & Seasonal Greens 檀菜蒸比目魚、XO醬燴豬肉配白飯及時菜	Chickpea Falafel with Vegetable Jalfarezi & Steamed Rice 炸鷹嘴豆餅配印度咖喱雜菜及白飯	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	Grilled Prawns with Basil Pesto, Cream Barley Pearl & Roasted Vegetables 烤大蝦配羅勒青醬、忌廉薏米及燒雜菜 Raspberry Clafoutis 紅莓布甸蛋糕	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 Raspberry Clafoutis 紅莓布甸蛋糕	Taiwanese Braised Plant-based Pork, Steamed Rice & Seasonal Greens 台式素肉燥飯及時菜 Raspberry Clafoutis 紅莓布甸蛋糕	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 Raspberry Clafoutis 紅莓布甸蛋糕



LANSON PLACE

CAUSEWAY BAY
HONG KONG

MENU

5 Apr 2022 - 31 July 2022

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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
17 Apr (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Omelette, Veal Sausage, Creamy White Beans and Sautéed Mushrooms 車打芝士卷列、煎牛仔腸、忌廉焗白腰豆及炒蘑菇	Seasonal Fruit Cup 時令生果杯 Noodles with BBQ pork and Dim Sum Selection 叉燒燴麵配精選點心	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 Flakes, Fresh Milk, Croissant, Danish, Jam, Butter, Yoghurt and 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	Pan-fried Prawns with Spinach, Cream Sauce, Potato Wedges & Roasted Vegetables 煎大蝦配菠菜忌廉汁、薯角及雜菜	Lotus Root & Pork Patty, Steamed Rice & Seasonal Greens 蓮藕豬肉餅、白飯及時菜	Plant-based Brat Sausage, Tomato Vegetable Casserole & Mashed Potato 素香腸、蕃茄雜菜砂鍋及薯蓉	Daily Bread Roll (with butter) 是日麵包(配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律	Roasted Chicken Breast with Cream Sauce, Couscous & Mixed Vegetables 烤雞胸配忌廉汁、小米及雜菜 Banana Cheese Cake 香蕉芝士蛋糕	Wok-fried Prawns with Green Chili, Braised Beef in Korean Style, Steamed Rice & Seasonal Greens 靚靚炒大蝦、韓式燴牛肉、白飯及時菜 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 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律 Banana Cheese Cake 香蕉芝士蛋糕
18 Apr (Mon)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Ham, Pork Sausages, Mexican Pinto Beans and Baked Tomato with Herb 炒蛋配火腿、豬肉腸、墨西哥式炒雲豆及香草焗蕃茄	Seasonal Fruit Cup 時令生果杯 Fried Hokkien Chicken Rice Vermicelli with Chiu Chow Dumplings and Siu Mai 福建雞肉炒米粉配潮州粉果及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Vegetarian Noodles with Dried Bean Curd, served with Pak Choy and Sweet Corn Congee 上素豉油皇麵配白菜粟米粥	Corn Flakes, 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	Roasted Chicken Breast, Pasta with Mushroom & Herb, Roasted Vegetables 燒雞胸、意粉配蕃茄蘑菇醬及燒雜菜	Choo Chee Curry Halibut, Steam Tofu with Pork, Steamed Rice & Seasonal Greens 紅咖喱比目魚、豆腐肉碎、白飯及時菜	Braised Veggie Chicken, Stir-fried Vegetables with Steamed Rice & Seasonal Greens 燴素雞、炒雜菜配白飯及時菜	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	Tomato & Parsley Millet with Braised Pork & Mushroom in Cream Sauce & Mixed Vegetables 白汁忌廉蘑菇羅勒豬肉蕃茄、小米及雜菜 Chocolate Fondant 朱古力心太軟 Chocolate Fondant 朱古力心太軟	Soy-glazed Beef, Sautéed Shrimps in Hot and Sour Sauce, Steamed Rice & Seasonal Greens 酸辣炒蝦、醬油牛肉、白飯及時菜 Chocolate Fondant 朱古力心太軟	Plant-based Patties, Mushroom & Parsley, Couscous & Mixed Vegetables 素漢堡扒、蘑菇及羅勒、小米及雜菜 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
19 Apr (Tue)	Seasonal Fruit Cup 時令生果杯 Ham and Cheese Soufflé with Roasted Chicken, Baked Beans and Roasted Tomato 火腿芝士焗蛋配烤雞、焗豆及烤蕃茄	Seasonal Fruit Cup 時令生果杯 Pumpkin Minced Pork Congee served with Scallion Bun, Beef Balls and Siu Mai 豬肉南瓜粥配蔥蔥花卷、牛肉球及燒賣	Seasonal Fruit Cup 時令生果杯 Pasta with Portobello and Baked Beans in Tomato Sauce 茄汁意粉配大啡菇及焗豆	Corn Flakes, 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	Soya Sauce Steamed Fish, Hong Kong Style Beef Curry, Steamed Rice & Seasonal Greens 豉油汁蒸魚、港式咖喱牛肉、白飯及時菜	Winter Melon, Black Fungus, Bamboo Shoot & Bean Curd Puff with Steamed Rice & Seasonal Greens 冬瓜、黑木耳、竹筍及豆腐卜配白飯及時菜	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	Pan-fried Scallops with Tomato Basil Salsa, Garlic Mashed Potato & Mixed Vegetables 煎帶子配蕃茄羅勒莎莎醬配蒜香薯蓉及雜菜 Cherry Almond Cake 車厘子杏仁蛋糕	Singapore-Style Fried Rice Vermicelli with Shrimp & BBQ Pork 星洲炒米 Cherry Almond Cake 車厘子杏仁蛋糕	Mixed Fungus with Jade Melon and Bean Curd Puff, Steamed Rice & Seasonal Greens 雜菌翠玉瓜燴豆腐卜、白飯及時菜 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



LANSON PLACE

CAUSEWAY BAY
HONG KONG

MENU

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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
20 Apr (Wed)	Seasonal Fruit Cup 時令生果杯 Mushroom Omelette, Ham, Lamb Rack, Baked Beans and Lyonnaise Potatoes 蘑菇奄列、火腿、羊排、焗豆及洋葱炸薯片	Seasonal Fruit Cup 時令生果杯 Noodles with Braised Beef Rib in Chu Hau Sauce & Seasonal Greens 柱侯牛肋肉麵及時菜	Seasonal Fruit Cup 時令生果杯 Fried Udon with Vegetables and Dried Bean Curd, served with Mushroom Congee 雜菜豆腐乾炒烏冬配冬菇粥	Corn Flakes, 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	Braised Chicken with Garlic and Rosemary, Mashed Potato & Seasonal Vegetables 蒜蓉露絲瑪莉燴雞肉、薯蓉及雜菜	Seafood Laksa 海鮮叻沙	Braised Plant-based Pork with Bean Curd Sheet, Steamed Rice & Seasonal Greens 燴素豬肉配鮮腐竹雜菜、白飯及時菜	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 Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬	Beef Tenderloin with Stroganoff Linguine & Mixed Vegetables 俄式牛柳扁扁意粉及雜菜 Caramel Chocolate Tart 焦糖朱古力撻	Hainanese Chicken Rice & Seasonal Greens 海南雞飯及時菜 Caramel Chocolate Tart 焦糖朱古力撻	Braised Plant-based Meat Balls in Tomato Sauce Pasta & Mixed Vegetables 蕃茄汁素肉丸意粉配雜菜 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 Vegetables & 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
21 Apr (Thu)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Beef Tenderloin, Chicken Sausages, Potato Wedges and Cherry Tomato 炒蛋配牛柳、雞肉腸、薯角及車厘茄	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 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 Flakes, 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	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	Sweet & Sour Prawns, Stir-fried Egg with Ham, Steamed Rice & Seasonal Greens 糖醋大蝦、火腿炒蛋、白飯及時菜	Sautéed Plant-based Chicken with Steamed Rice & Mixed Vegetables 炒素雞肉配白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 咖喱青蔥瓜忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、煙熏鷹嘴豆沙律配鷹嘴豆醬	Baked Salmon with Mustard Cream Sauce, Brown Rice & Quinoa with Mixed Vegetables 焗三文魚配芥末忌廉醬、藜麥糙米及雜菜 Orange Chiffon Cake 香橙戚風蛋糕	Vietnamese-style Pork Loin, Ginger Rice, Asian Slaw & Seasonal Greens 越式豬柳、薑飯、椰菜沙律及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Stir-fried Plant-based Meat, Mushroom & Bean Curd in Soya Sauce, Steamed Rice & Seasonal Greens 炒豆腐、蘑菇及素肉、白飯及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 咖喱青蔥瓜忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、煙熏鷹嘴豆沙律配鷹嘴豆醬 Orange Chiffon Cake 香橙戚風蛋糕
22 Apr (Fri)	Seasonal Fruit Cup 時令生果杯 Egg Soufflé with Cumberland Sausages, Sautéed Wild Mushrooms, Ham and Tomato 焗蛋配豬肉腸、炒雜菇、火腿及蕃茄	Seasonal Fruit Cup 時令生果杯 Pork & Shrimp Wonton Noodles and Seasonal Greens 雲吞麵及時菜	Seasonal Fruit Cup 時令生果杯 Tomato Spaghetti with Marinated Tempeh and Roasted Vegetables 茄汁意粉配醃天貝粒及烤雜菜	Corn Flakes, 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扁豆粉及燒雜菜	Malaysian Beef Rendang, Nasi Lemak & Seasonal Greens 馬來西亞巴東牛肉、椰漿飯及時菜	Wok-fried Plant-based Beef, Braised Mushrooms with Bean Curd Sheet, Steamed Rice & Seasonal Greens 炒素牛肉、鮮竹燴二菇配白飯及時菜	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	Slow-braised Beef Rib Finger with Rosemary, Mashed Potato & Mixed Vegetables 慢燴牛肋條配迷迭香、薯蓉及雜菜 Blueberry Cheesecake 藍莓芝士蛋糕	Cantonese Style Mixed Seafood, Teriyaki Chicken, Steamed Rice & Seasonal Greens 中式蠔油汁炒海鮮、照燒雞肉、白飯及時菜 Blueberry Cheesecake 藍莓芝士蛋糕	Plant-based Meat Balls With Tomato Pasta Penne and Mozzarella Cheese 蕃茄芝士素肉丸長通粉 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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	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
23 Apr (Sat)	Seasonal Fruit Cup 時令生果杯 Mini Pancakes with Mixed Berry Compote, Fried Banana and Pork Sausages 迷你班戟配雜莓醬、燒香蕉及豬肉腸	Seasonal Fruit Cup 時令生果杯 Dried Fish Congee with Chicken, Steamed Bun and Siu Mai 雞肉柴魚粥 配饅頭及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Udon with Dried Bean Curd served with Plain Congee 豆乾炒烏冬 配白粥	Corn Flakes, 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 Pumpkin & Cauliflower 烤牛柳 配香草牛油、薯仔、燒南瓜及椰菜花	Steamed Halibut with Ginger & Spring Onion, Braised Pork with Eggplant, Steamed Rice & Seasonal Greens 薑蔥蒸比目魚、燴豬肉 配茄子、白飯及時菜	Braised Bean Curd Puff, Mixed Mushroom & Jade Melon with Steamed Rice & Seasonal Greens 燴珍珠豆腐卜、雜菇及翠玉瓜 配白飯及時菜	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	Braised Lamb Shank, Farro & Mixed Vegetables 燴羊腩、小麥籽粒及雜菜 Tiramisu 意大利芝士蛋糕	XO Sauce Scallop & Prawns, Braised Chicken with Spring Onion, Steamed Rice & Seasonal Greens XO醬帶子及大蝦、蔥油雞、白飯及時菜 Tiramisu 意大利芝士蛋糕	Steamed Bean Curd Sheet in Soya Sauce with Plant-based Pork & Asian Preserved Olives, Steamed Rice & Seasonal Greens 素菜絲燴枝竹、櫻菜素豬肉松毛豆飯及時菜 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
24 Apr (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Soufflé with Sautéed Mushrooms, Veal Sausage and Tomato 車打芝士焗蛋 配炒蘑菇、牛仔腸及蕃茄	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 Cheesy Fusilli with Cream Mushrooms, Tomato & Mixed Mushroom 忌廉蘑菇芝士螺絲粉、蕃茄及炒雜菇	Corn Flakes, 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 Prawns with Lobster Cream Sauce, Fettuccine & Mixed Vegetables 烤大蝦配龍蝦忌廉汁 寬意粉及雜菜	Stir-fried Black Pepper Chicken, Teriyaki Beef, Steamed Rice & Seasonal Greens 炒黑椒雞球、照燒牛肉、白飯及時菜	Chilli Plant-based Pork, Braised Winter Melon with Steamed Rice & Seasonal Greens 素麻婆豆腐、上素冬瓜 配白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律	Chicken Stroganoff with Brown Rice & Mixed Vegetables 俄式雞肉 配糙米飯及雜菜 Chocolate Brownie 朱古力布朗尼	Wok-fried Seafood in Chilli Sauce, Sa Cha Beef with Enoki Mushroom, Steamed Rice & Seasonal Greens 辣椒醬炒海鮮、沙茶金菇牛肉、白飯及時菜 Chocolate Brownie 朱古力布朗尼	Stir-fried Plant-based Beef with Preserved Vegetables, Deep-fried Eggplant & Steamed Rice 雪菜炒素牛肉、油爆茄子及白飯 Chocolate Brownie 朱古力布朗尼	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律 Chocolate Brownie 朱古力布朗尼
25 Apr (Mon)	Seasonal Fruit Cup 時令生果杯 Omelette, Ham, Chicken Sausages, Tomato & Portobello 奄列、火腿、雞肉腸、蕃茄及大啡菇	Seasonal Fruit Cup 時令生果杯 Pork and Vegetable Congee, Steamed Bun, Steamed Glutinous Rice with Chicken and Selected Dim Sum 豬肉雜菜粥、饅頭、糯米雞及精選點心	Seasonal Fruit Cup 時令生果杯 Sweet Corn Congee, Fried Noodles with Braised Bean Curd and Seasonal Greens 粟米粥、素肉碎豆腐炒麵及時菜	Corn Flakes, 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	Soya Sauce Steamed Halibut, Taiwanese Braised Minced Pork with Steamed Rice & Seasonal Greens 豉油蒸比目魚、台式肉燥 配白飯及時菜	Taiwanese Style Plant-based Pork, Braised Mushroom with Egg Tufo, Steamed Rice & Seasonal Greens 台式素豬肉、上素紅燒玉子豆腐 燴雜菇 配白飯及時菜	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	Mexican Pork Goulash, Tomato Rice & Mixed Vegetables 墨西哥燴豬肉、蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	Braised Abalone, Stir-fried Black Pepper Beef, Steamed Rice & Seasonal Greens 古法燻鮑魚、黑椒炒牛肉、白飯及時菜 Carrot Cake 甘筍蛋糕	Spiced Falafel, Tomato Rice & Mixed Vegetables 五香鷹嘴豆餅、蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	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 Carrot Cake 甘筍蛋糕



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HONG KONG

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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
26 Apr (Tue)	Seasonal Fruit Cup 時令生果杯 Spinach Egg Soufflé with Roasted Chicken, Ham, Veal Sausage, Hash Brown, Sautéed Mixed Mushrooms and Tomato 菠菜焗蛋、燒雞、火腿、牛仔腸、薯餅、炒雜菇及蕃茄	Seasonal Fruit Cup 時令生果杯 Beef Udon, Shrimp Dumplings, Pan-fried Dumplings and Mini Steamed Glutinous Rice with Chicken 牛肉烏冬配蝦餃、日式餃子及珍珠雞	Seasonal Fruit Cup 時令生果杯 Zucchini Basil Frittata with Sautéed Mixed Mushrooms and Hash Brown 青意瓜紫蘇葉焗蛋配炒雜菇及薯餅	Corn Flakes, 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 Chicken Breast with Lyonnaise Potato & Mixed Vegetables 烤雞胸配洋蔥炸薯片及雜菜	Stir-fried Scallop & Prawns with XO Sauce, Braised Beef Rib Finger with Steamed Rice & Seasonal Greens XO醬帶子炒大蝦、紅燒牛肋條配白飯及時菜	Wok-fried Plant-based Beef, Bean Curd Mixed Mushrooms with Black Pepper Sauce, Steamed Rice & Seasonal Greens 炒素牛肉、黑椒雜菌豆腐、白飯及時菜	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	Roasted Salmon with Korma, Vegetable Rice Pilaf & Mixed Vegetables 奶油咖喱燒三文魚、印式雜菜飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Baked Pork Neck in Tamarind Sauce, Egg Fried Rice & Seasonal Greens 羅望子汁豬頸肉、蛋炒飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Vegetarian Mapo Bean Curd, Braised Bean Curd, Steamed Rice & Seasonal Greens 素麻婆豆腐、翠玉瓜燴枝竹、白飯及時菜 Lemon Meringue Pie 檸檬蛋白批	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 Lemon Meringue Pie 檸檬蛋白批
27 Apr (Wed)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg, Ham, Pork Sausages, Tomato and Mixed Beans 炒蛋、火腿、豬肉腸、蕃茄及炒雜豆	Seasonal Fruit Cup 時令生果杯 BBQ Pork Bun with Selected Dim Sum and Mushroom, Carrot & Pork Congee 叉燒包配精選點心及冬菇甘筍豬肉粥	Seasonal Fruit Cup 時令生果杯 Stew Noodles with Braised Vegetables and Soya Sauce, Mushroom Congee and Vegetarian BBQ Pork Buns 雜菜燴鼓油皇炒麵、冬菇粥及素肉叉燒包	Corn Flakes, 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 Beef Tenderloin with Mustard Sauce, Potato & Roasted Vegetables 烤牛柳配芥末籽醬、薯仔及燒雜菜	Preserved Beans Chicken, Mapo Tofu with Steamed Rice & Seasonal Greens 豆豉雞球、麻婆豆腐、白飯及時菜	Plant-based Burger with Cannellini Vegetable Casserole, Mashed Potato & Roasted Vegetables 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) Pumpkin, Carrot & Quinoa Soup 南瓜甘筍藜麥湯 Roasted Mixed Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬	Spaghetti Bolognese with Parmesan Cheese 芝士肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	Singapore Hokkien Mee & Seasonal Greens 新加坡福建麵及時菜 Mango Mousse Cake 芒果慕斯蛋糕	Spaghetti with Plant-based Bolognese and Parmesan Cheese 芝士素肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	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 Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬 Mango Mousse Cake 芒果慕斯蛋糕
28 Apr (Thu)	Seasonal Fruit Cup 時令生果杯 Cheese and Herb Soufflé with Pork Sausages, Ham, Bacon, Potato and Cherry Tomato 香草芝士焗蛋、豬肉腸、火腿、煙肉、薯仔及車厘茄	Seasonal Fruit Cup 時令生果杯 Stir-fried Beef Rice Vermicelli with Siu Mai, Conpoy Vegetable Dumplings and Rice Roll with Chicken and Mushroom 炒牛肉米粉配燒賣、瑤柱蔬菜餃及冬菇雞絲粉卷	Seasonal Fruit Cup 時令生果杯 Braised Vegetables Rice Vermicelli and Pumpkin Congee 上素燴米粉及南瓜粥	Corn Flakes, 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	Herb Chicken with Stewed Lentils, Roasted Mixed Vegetables 香草雞配蘭度豆、燒雜菜	Stir-fried Prawns with Macadamia & Shimeji Mushroom, Soya Sauce Braised Chicken, Steamed Rice & Seasonal Greens 炒大蝦配夏威夷果仁及靈芝菇、豉油燴雞球、白飯及時菜	Kung Pao Veggie Chicken, Braised Bamboo Shoot with Steamed Rice & Seasonal Greens 宮保素雞、燴筍角配白飯及時菜	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 煙熏鷹嘴豆沙律配鷹嘴豆醬	Thai Red Curry Salmon, Coconut Rice & Seasonal Greens 泰式紅咖喱三文魚、椰汁飯及時菜 Pecan Pie 山核桃批	HK Style Curry Seafood, Wok-fried Beef Strip with Green Peppers, Steamed Rice & Seasonal Greens 港式咖喱海鮮、青椒炒牛肉絲、白飯及時菜 Pecan Pie 山核桃批	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 Pecan Pie 山核桃批	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、煙熏鷹嘴豆沙律配鷹嘴豆醬 Pecan Pie 山核桃批



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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
29 Apr (Fri)	Seasonal Fruit Cup 時令生果杯 Scrambled Eggs with Sous Vide Chicken, Ham, Broccoli and Potato 炒蛋 配慢煮雞肉、火腿、 西蘭花及薯仔	Seasonal Fruit Cup 時令生果杯 Chicken and Mushroom Congee with Dace Fish Balls and Seasonal Greens 冬菇雞粥 配鯪魚球及時菜	Seasonal Fruit Cup 時令生果杯 Rocket Frittata with Herb Tomato, Sautéed Mixed Mushrooms and Fried Potato Wedges 火箭菜芝士焗蛋 配香草蕃茄、 炒雜菇及炸薯角	Corn Flakes, 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	Peri Peri Salmon with Thai Coconut Rice & French Beans 西式辣汁三文魚 配椰汁飯及豆角	Beef Rib Finger with Onions, Char Siu with Steamed Rice & Seasonal Greens 洋蔥牛肋條、 叉燒 配白飯及時菜	Peri Peri Temphe with Coconut Rice & French Beans 西式辣汁天貝粒 配椰汁飯及豆角	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	Chilli Con Carne with Steamed Rice 墨西哥辣肉醬 配白飯 Red Velvet Cake 紅絲絨蛋糕 Red Velvet Cake 紅絲絨蛋糕	Braised Halibut with Ginger and Spring Onion, Roasted Chicken, Steamed Rice & Seasonal Greens 薑蔥燴比目魚、 燒雞、白飯及時菜 Red Velvet Cake 紅絲絨蛋糕	Vegetarian Yu Shang Eggplant with Steamed Rice & Seasonal Greens 素魚香茄子 配白飯及時菜 Red Velvet Cake 紅絲絨蛋糕	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 Red Velvet Cake 紅絲絨蛋糕
30 Apr (Sat)	Seasonal Fruit Cup 時令生果杯 Waffles with Mixed Berry Compote, Chicken Sausage, Scrambled Egg, Ham and Cherry Tomato 窩夫配雜莓醬、 雞肉腸、炒蛋、 火腿及車厘茄	Seasonal Fruit Cup 時令生果杯 Fried Udon with Chicken, Japanese Pork Dumplings, Beef Balls, Shrimp Dumplings and Siu Mai 雞肉炒烏冬 配日式豬肉餃、 牛肉球、蝦餃 及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Udon with Jade Melon and Mushroom, Plain Congee, Conpoy Vegetable Dumplings and Vegetarian BBQ Pork Buns 翠玉瓜蘑菇炒烏冬、 白粥、上素餃 及素叉燒包	Corn Flakes, 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 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	Steamed Halibut with Asian Preserved Olives, Braised XO Pork with Steamed Rice & Seasonal Greens 燴菜蒸比目魚、 XO醬燴豬肉 配白飯及時菜	Chickpea Falafel with Vegetable Jalfarezi & Steamed Rice 炸鷹嘴豆餅 配印度咖喱雜菜 及白飯	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	Grilled Prawns with Basil Pesto, Cream Barley Pearl & Roasted Vegetables 烤大蝦 配羅勒青醬、 忌廉薏米及燒雜菜 Raspberry Clafoutis 紅莓布甸蛋糕 Raspberry Clafoutis 紅莓布甸蛋糕	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 Raspberry Clafoutis 紅莓布甸蛋糕	Taiwanese Braised Plant-based Pork, Steamed Rice & Seasonal Greens 台式素肉燥飯及時菜 Raspberry Clafoutis 紅莓布甸蛋糕	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 Raspberry Clafoutis 紅莓布甸蛋糕



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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
1 May (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Omelette, Veal Sausage, Creamy White Beans and Sautéed Mushrooms 車打芝士卷列、煎牛仔腸、忌廉焗白腰豆及炒蘑菇	Seasonal Fruit Cup 時令生果杯 Noodles with BBQ pork and Dim Sum Selection 叉燒燴麵配精選點心	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 Flakes, Fresh Milk, Croissant, Danish, Jam, Butter, Yoghurt and 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	Pan-fried Prawns with Spinach, Cream Sauce, Potato Wedges & Roasted Vegetables 煎大蝦配菠菜忌廉汁、薯角及雜菜	Lotus Root & Pork Patty, Steamed Rice & Seasonal Greens 蓮藕豬肉餅、白飯及時菜	Plant-based Brat Sausage, Tomato Vegetable Casserole & Mashed Potato 素香腸、蕃茄雜菜砂鍋及薯蓉	Daily Bread Roll (with butter) 是日麵包(配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律	Roasted Chicken Breast with Cream Sauce, Couscous & Mixed Vegetables 烤雞胸配忌廉汁、小米及雜菜 Banana Cheese Cake 香蕉芝士蛋糕	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 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 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律 Banana Cheese Cake 香蕉芝士蛋糕
2 May (Mon)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Ham, Pork Sausages, Mexican Pinto Beans and Baked Tomato with Herb 炒蛋配火腿、豬肉腸、墨西哥式炒雲豆及香草焗番茄	Seasonal Fruit Cup 時令生果杯 Fried Hokkien Chicken Rice Vermicelli with Chiu Chow Dumplings and Siu Mai 福建雞肉炒米粉配潮州粉果及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Vegetarian Noodles with Dried Bean Curd, served with Pak Choy and Sweet Corn Congee 上素豉油皇麵配白菜粟米粥	Corn Flakes, 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	Roasted Chicken Breast, Pasta with Mushroom & Herb, Roasted Vegetables 燒雞胸、意粉配蕃茄蘑菇醬及燒雜菜	Choo Chee Curry Halibut, Steam Tofu with Pork, Steamed Rice & Seasonal Greens 紅咖喱比目魚、豆腐肉碎、白飯及時菜	Braised Veggie Chicken, Stir-fried Vegetables with Steamed Rice & Seasonal Greens 燴素雞、炒雜菜配白飯及時菜	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	Tomato & Parsley Millet with Braised Pork & Mushroom in Cream Sauce & Mixed Vegetables 白汁忌廉蘑菇羅勒豬肉蕃茄、小米及雜菜 Chocolate Fondant 朱古力心太軟	Soy-glazed Beef, Sautéed Shrimps in Hot and Sour Sauce, Steamed Rice & Seasonal Greens 酸辣炒蝦、醬油牛肉、白飯及時菜 Chocolate Fondant 朱古力心太軟	Plant-based Patties, Mushroom & Parsley, Couscous & Mixed Vegetables 素漢堡扒、蘑菇及羅勒、小米及雜菜 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
3 May (Tue)	Seasonal Fruit Cup 時令生果杯 Ham and Cheese Soufflé with Roasted Chicken, Baked Beans and Roasted Tomato 火腿芝士焗蛋配烤雞、焗豆及烤蕃茄	Seasonal Fruit Cup 時令生果杯 Pumpkin Minced Pork Congee served with Scallion Bun, Beef Balls and Siu Mai 豬肉南瓜粥配蔥蔥花卷、牛肉球及燒賣	Seasonal Fruit Cup 時令生果杯 Pasta with Portobello and Baked Beans in Tomato Sauce 茄汁意粉配大啡菇及焗豆	Corn Flakes, 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	Soya Sauce Steamed Fish, Hong Kong Style Beef Curry, Steamed Rice & Seasonal Greens 豉油汁蒸魚、港式咖喱牛肉、白飯及時菜	Winter Melon, Black Fungus, Bamboo Shoot & Bean Curd Puff with Steamed Rice & Seasonal Greens 冬瓜、黑木耳、竹筍及豆腐卜配白飯及時菜	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	Pan-fried Scallops with Tomato Basil Salsa, Garlic Mashed Potato & Mixed Vegetables 煎帶子配蕃茄羅勒莎莎醬配蒜香薯蓉及雜菜 Cherry Almond Cake 車厘子杏仁蛋糕	Singapore-Style Fried Rice Vermicelli with Shrimp & BBQ Pork 星洲炒米 Cherry Almond Cake 車厘子杏仁蛋糕	Mixed Fungus with Jade Melon and Bean Curd Puff, Steamed Rice & Seasonal Greens 雜菌翠玉瓜燴豆腐卜、白飯及時菜 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



LANSON PLACE

CAUSEWAY BAY
HONG KONG

MENU

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4 May (Wed)	Seasonal Fruit Cup 時令生果杯 Mushroom Omelette, Ham, Lamb Rack, Baked Beans and Lyonnaise Potatoes 蘑菇奄列、火腿、羊排、焗豆及洋葱炸薯片	Seasonal Fruit Cup 時令生果杯 Noodles with Braised Beef Rib in Chu Hau Sauce & Seasonal Greens 柱侯牛肋肉麵及時菜	Seasonal Fruit Cup 時令生果杯 Fried Udon with Vegetables and Dried Bean Curd, served with Mushroom Congee 雜菜豆腐乾炒烏冬配冬菇粥	Corn Flakes, 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	Braised Chicken with Garlic and Rosemary, Mashed Potato & Seasonal Vegetables 蒜蓉露絲瑪莉燴雞肉、薯蓉及雜菜	Seafood Laksa 海鮮叻沙	Braised Plant-based Pork with Bean Curd Sheet, Steamed Rice & Seasonal Greens 燴素豬肉配鮮腐竹雜菜、白飯及時菜	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 Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬	Beef Tenderloin with Stroganoff Linguine & Mixed Vegetables 俄式牛柳扁扁意粉及雜菜 Caramel Chocolate Tart 焦糖朱古力撻	Hainanese Chicken Rice & Seasonal Greens 海南雞飯及時菜 Caramel Chocolate Tart 焦糖朱古力撻	Braised Plant-based Meat Balls in Tomato Sauce Pasta & Mixed Vegetables 蕃茄汁素肉丸意粉配雜菜 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 Vegetables & 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
5 May (Thu)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Beef Tenderloin, Chicken Sausages, Potato Wedges and Cherry Tomato 炒蛋 配牛柳、雞肉腸、薯角及車厘茄	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 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 Flakes, 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	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	Sweet & Sour Prawns, Stir-fried Egg with Ham, Steamed Rice & Seasonal Greens 糖醋大蝦、火腿炒蛋、白飯及時菜	Sautéed Plant-based Chicken with Steamed Rice & Mixed Vegetables 炒素雞肉 配白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 咖喱青蔥瓜忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、煙熏鷹嘴豆沙律配鷹嘴豆醬	Baked Salmon with Mustard Cream Sauce, Brown Rice & Quinoa with Mixed Vegetables 焗三文魚 配芥末忌廉醬、藜麥糙米及雜菜 Orange Chiffon Cake 香橙戚風蛋糕	Vietnamese-style Pork Loin, Ginger Rice, Asian Slaw & Seasonal Greens 越式豬柳、薑飯、椰菜沙律及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Stir-fried Plant-based Meat, Mushroom & Bean Curd in Soya Sauce, Steamed Rice & Seasonal Greens 炒豆腐、蘑菇及素肉、白飯及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 咖喱青蔥瓜忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、煙熏鷹嘴豆沙律配鷹嘴豆醬 Orange Chiffon Cake 香橙戚風蛋糕
6 May (Fri)	Seasonal Fruit Cup 時令生果杯 Egg Soufflé with Cumberland Sausages, Sautéed Wild Mushrooms, Ham and Tomato 焗蛋配豬肉腸、炒雜菇、火腿及蕃茄	Seasonal Fruit Cup 時令生果杯 Pork & Shrimp Wonton Noodles and Seasonal Greens 雲吞麵及時菜	Seasonal Fruit Cup 時令生果杯 Tomato Spaghetti with Marinated Tempeh and Roasted Vegetables 茄汁意粉 配醃天貝粒及烤雜菜	Corn Flakes, 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 扁意粉及燒雜菜	Malaysian Beef Rendang, Nasi Lemak & Seasonal Greens 馬來西亞 巴東牛肉、椰漿飯及時菜	Wok-fried Plant-based Beef, Braised Mushrooms with Bean Curd Sheet, Steamed Rice & Seasonal Greens 炒素牛肉、鮮竹燴三菇 配白飯及時菜	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	Slow-braised Beef Rib Finger with Rosemary, Mashed Potato & Mixed Vegetables 慢燴牛肋條 配迷迭香、薯蓉及雜菜 Blueberry Cheesecake 藍莓芝士蛋糕	Cantonese Style Mixed Seafood, Teriyaki Chicken, Steamed Rice & Seasonal Greens 中式蠔油汁炒海鮮、照燒雞肉、白飯及時菜 Blueberry Cheesecake 藍莓芝士蛋糕	Plant-based Meat Balls With Tomato Pasta Penne and Mozzarella Cheese 蕃茄芝士素肉丸長通粉 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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7 May (Sat)	Seasonal Fruit Cup 時令生果杯 Mini Pancakes with Mixed Berry Compote, Fried Banana and Pork Sausages 迷你班戟配雜莓醬、燒香蕉及豬肉腸	Seasonal Fruit Cup 時令生果杯 Dried Fish Congee with Chicken, Steamed Bun and Siu Mai 雞肉柴魚粥 配饅頭及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Udon with Dried Bean Curd served with Plain Congee 豆乾炒烏冬 配白粥	Corn Flakes, 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 Pumpkin & Cauliflower 烤牛柳 配香草牛油、薯仔、燒南瓜及椰菜花	Steamed Halibut with Ginger & Spring Onion, Braised Pork with Eggplant, Steamed Rice & Seasonal Greens 薑蔥蒸比目魚、燴豬肉 配茄子、白飯及時菜	Braised Bean Curd Puff, Mixed Mushroom & Jade Melon with Steamed Rice & Seasonal Greens 燴珍珠豆腐卜、雜菇及翠玉瓜 配白飯及時菜	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	Braised Lamb Shank, Farro & Mixed Vegetables 燴羊腩、小麥籽粒及雜菜 Tiramisu 意大利芝士蛋糕	XO Sauce Scallop & Prawns, Braised Chicken with Spring Onion, Steamed Rice & Seasonal Greens XO醬帶子及大蝦、蔥油雞、白飯及時菜 Tiramisu 意大利芝士蛋糕	Steamed Bean Curd Sheet in Soya Sauce with Plant-based Pork & Asian Preserved Olives, Steamed Rice & Seasonal Greens 素菜絲燴枝竹、欄菜素豬肉焗毛豆飯及時菜 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
8 May (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Soufflé with Sautéed Mushrooms, Veal Sausage and Tomato 車打芝士焗蛋 配炒蘑菇、牛仔腸及蕃茄	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 Cheesy Fusilli with Cream Mushrooms, Tomato & Mixed Mushroom 忌廉蘑菇芝士螺絲粉、蕃茄及炒雜菇	Corn Flakes, 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 Prawns with Lobster Cream Sauce, Fettuccine & Mixed Vegetables 烤大蝦配龍蝦忌廉汁 寬意粉及雜菜	Stir-fried Black Pepper Chicken, Teriyaki Beef, Steamed Rice & Seasonal Greens 炒黑椒雞球、照燒牛肉、白飯及時菜	Chilli Plant-based Pork, Braised Winter Melon with Steamed Rice & Seasonal Greens 素麻婆豆腐、上素冬瓜 配白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律	Chicken Stroganoff with Brown Rice & Mixed Vegetables 俄式雞肉 配糙米飯及雜菜 Chocolate Brownie 朱古力布朗尼	Wok-fried Seafood in Chilli Sauce, Sa Cha Beef with Enoki Mushroom, Steamed Rice & Seasonal Greens 辣椒醬炒海鮮、沙茶金菇牛肉、白飯及時菜 Chocolate Brownie 朱古力布朗尼	Stir-fried Plant-based Beef with Preserved Vegetables, Deep-fried Eggplant & Steamed Rice 雪菜炒素牛肉、油爆茄子及白飯 Chocolate Brownie 朱古力布朗尼	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律 Chocolate Brownie 朱古力布朗尼
9 May (Mon)	Seasonal Fruit Cup 時令生果杯 Omelette, Ham, Chicken Sausages, Tomato & Portobello 奄列、火腿、雞肉腸、蕃茄及大啡菇	Seasonal Fruit Cup 時令生果杯 Pork and Vegetable Congee, Steamed Bun, Steamed Glutinous Rice with Chicken and Selected Dim Sum 豬肉雜菜粥、饅頭、糯米雞及精選點心	Seasonal Fruit Cup 時令生果杯 Sweet Corn Congee, Fried Noodles with Braised Bean Curd and Seasonal Greens 粟米粥、素肉碎豆腐炒麵及時菜	Corn Flakes, 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	Soya Sauce Steamed Halibut, Taiwanese Braised Minced Pork with Steamed Rice & Seasonal Greens 豉油蒸比目魚、台式肉燥 配白飯及時菜	Taiwanese Style Plant-based Pork, Braised Mushroom with Egg Tufo, Steamed Rice & Seasonal Greens 台式素豬肉、上素紅燒玉子豆腐 燴雜菇 配白飯及時菜	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	Mexican Pork Goulash, Tomato Rice & Mixed Vegetables 墨西哥燴豬肉、蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	Braised Abalone, Stir-fried Black Pepper Beef, Steamed Rice & Seasonal Greens 古法炆鮑魚、黑椒炒牛肉、白飯及時菜 Carrot Cake 甘筍蛋糕	Spiced Falafel, Tomato Rice & Mixed Vegetables 五香鷹嘴豆餅、蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	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 Carrot Cake 甘筍蛋糕



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HONG KONG

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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
10 May (Tue)	Seasonal Fruit Cup 時令生果杯 Spinach Egg Soufflé with Roasted Chicken, Ham, Veal Sausage, Hash Brown, Sautéed Mixed Mushrooms and Tomato 菠菜焗蛋、燒雞、火腿、牛仔腸、薯餅、炒雜菇及蕃茄	Seasonal Fruit Cup 時令生果杯 Beef Udon, Shrimp Dumplings, Pan-fried Dumplings and Mini Steamed Glutinous Rice with Chicken 牛肉烏冬配蝦餃、日式餃子及珍珠雞	Seasonal Fruit Cup 時令生果杯 Zucchini Basil Frittata with Sautéed Mixed Mushrooms and Hash Brown 青意瓜紫蘇葉焗蛋配炒雜菇及薯餅	Corn Flakes, 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 Chicken Breast with Lyonnaise Potato & Mixed Vegetables 烤雞胸配洋蔥炸薯片及雜菜	Stir-fried Scallop & Prawns with XO Sauce, Braised Beef Rib Finger with Steamed Rice & Seasonal Greens XO醬帶子炒大蝦、紅燒牛肋條配白飯及時菜	Wok-fried Plant-based Beef, Bean Curd Mixed Mushrooms with Black Pepper Sauce, Steamed Rice & Seasonal Greens 炒素牛肉、黑椒雜菌豆腐、白飯及時菜	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	Roasted Salmon with Korma, Vegetable Rice Pilaf & Mixed Vegetables 奶油咖喱燒三文魚、印式雜菜飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Baked Pork Neck in Tamarind Sauce, Egg Fried Rice & Seasonal Greens 羅望子汁豬頸肉、蛋炒飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Vegetarian Mapo Bean Curd, Braised Bean Curd, Steamed Rice & Seasonal Greens 素麻婆豆腐、翠玉瓜燴枝竹、白飯及時菜 Lemon Meringue Pie 檸檬蛋白批	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 Lemon Meringue Pie 檸檬蛋白批
11 May (Wed)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg, Ham, Pork Sausages, Tomato and Mixed Beans 炒蛋、火腿、豬肉腸、蕃茄及炒雜豆	Seasonal Fruit Cup 時令生果杯 BBQ Pork Bun with Selected Dim Sum and Mushroom, Carrot & Pork Congee 叉燒包配精選點心及冬菇甘筍豬肉粥	Seasonal Fruit Cup 時令生果杯 Stew Noodles with Braised Vegetables and Soya Sauce, Mushroom Congee and Vegetarian BBQ Pork Buns 雜菜燴鼓油皇炒麵、冬菇粥及素肉叉燒包	Corn Flakes, 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 Beef Tenderloin with Mustard Sauce, Potato & Roasted Vegetables 烤牛柳配芥末籽醬、薯仔及燒雜菜	Preserved Beans Chicken, Mapo Tofu with Steamed Rice & Seasonal Greens 豆豉雞球、麻婆豆腐、白飯及時菜	Plant-based Burger 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) Pumpkin, Carrot & Quinoa Soup 南瓜甘筍藜麥湯 Roasted Mixed Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬	Spaghetti Bolognese with Parmesan Cheese 芝士肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	Singapore Hokkien Mee & Seasonal Greens 新加坡福建麵及時菜 Mango Mousse Cake 芒果慕斯蛋糕	Spaghetti with Plant-based Bolognese and Parmesan Cheese 芝士素肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	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 Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬 Mango Mousse Cake 芒果慕斯蛋糕
12 May (Thu)	Seasonal Fruit Cup 時令生果杯 Cheese and Herb Soufflé with Pork Sausages, Ham, Bacon, Potato and Cherry Tomato 香草芝士焗蛋、豬肉腸、火腿、煙肉、薯仔及車厘茄	Seasonal Fruit Cup 時令生果杯 Stir-fried Beef Rice Vermicelli with Siu Mai, Conpoy Vegetable Dumplings and Rice Roll with Chicken and Mushroom 炒牛肉米粉配燒賣、瑤柱蔬菜餃及冬菇雞絲粉卷	Seasonal Fruit Cup 時令生果杯 Braised Vegetables Rice Vermicelli and Pumpkin Congee 上素燴米粉及南瓜粥	Corn Flakes, 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	Herb Chicken with Stewed Lentils, Roasted Mixed Vegetables 香草雞配蘭度豆、燒雜菜	Stir-fried Prawns with Macadamia & Shimeji Mushroom, Soya Sauce Braised Chicken, Steamed Rice & Seasonal Greens 炒大蝦配夏威夷果仁及靈芝菇、豉油燴雞球、白飯及時菜	Kung Pao Veggie Chicken, Braised Bamboo Shoot with Steamed Rice & Seasonal Greens 宮保素雞、燴筍角配白飯及時菜	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、煙熏鷹嘴豆沙律配鷹嘴豆醬	Thai Red Curry Salmon, Coconut Rice & Seasonal Greens 泰式紅咖喱三文魚、椰汁飯及時菜 Pecan Pie 山核桃批	HK Style Curry Seafood, Wok-fried Beef Strip with Green Peppers, Steamed Rice & Seasonal Greens 港式咖喱海鮮、青椒炒牛肉絲、白飯及時菜 Pecan Pie 山核桃批	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 Pecan Pie 山核桃批	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、煙熏鷹嘴豆沙律配鷹嘴豆醬 Pecan Pie 山核桃批



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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
13 May (Fri)	Seasonal Fruit Cup 時令生果杯 Scrambled Eggs with Sous Vide Chicken, Ham, Broccoli and Potato 炒蛋 配慢煮雞肉、火腿、 西蘭花及薯仔	Seasonal Fruit Cup 時令生果杯 Chicken and Mushroom Congee with Dace Fish Balls and Seasonal Greens 冬菇雞粥 配鯪魚球及時菜	Seasonal Fruit Cup 時令生果杯 Rocket Frittata with Herb Tomato, Sautéed Mixed Mushrooms and Fried Potato Wedges 火箭菜芝士焗蛋 配香草蕃茄、 炒雜菇及炸薯角	Corn Flakes, 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	Peri Peri Salmon with Thai Coconut Rice & French Beans 西式辣汁三文魚 配椰汁飯及豆角	Beef Rib Finger with Onions, Char Siu with Steamed Rice & Seasonal Greens 洋蔥牛肋條、 叉燒 配白飯及時菜	Peri Peri Temphe with Coconut Rice & French Beans 西式辣汁天貝粒 配椰汁飯及豆角	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	Chilli Con Carne with Steamed Rice 墨西哥辣肉醬 配白飯 Red Velvet Cake 紅絲絨蛋糕	Braised Halibut with Ginger and Spring Onion, Roasted Chicken, Steamed Rice & Seasonal Greens 薑蔥燴比目魚、 燒雞、白飯及時菜 Red Velvet Cake 紅絲絨蛋糕	Vegetarian Yu Shang Eggplant with Steamed Rice & Seasonal Greens 素魚香茄子 配白飯及時菜 Red Velvet Cake 紅絲絨蛋糕	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 Red Velvet Cake 紅絲絨蛋糕
14 May (Sat)	Seasonal Fruit Cup 時令生果杯 Waffles with Mixed Berry Compote, Chicken Sausage, Scrambled Egg, Ham and Cherry Tomato 窩夫配雜莓醬、 雞肉腸、炒蛋、 火腿及車厘茄	Seasonal Fruit Cup 時令生果杯 Fried Udon with Chicken, Japanese Pork Dumplings, Beef Balls, Shrimp Dumplings and Siu Mai 雞肉炒烏冬 配日式豬肉餃、 牛肉球、蝦餃 及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Udon with Jade Melon and Mushroom, Plain Congee, Conpoy Vegetable Dumplings and Vegetarian BBQ Pork Buns 翠玉瓜蘑菇炒烏冬、 白粥、上素餃 及素叉燒包	Corn Flakes, 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 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	Steamed Halibut with Asian Preserved Olives, Braised XO Pork with Steamed Rice & Seasonal Greens 欖菜蒸比目魚、 XO醬燴豬肉 配白飯及時菜	Chickpea Falafel with Vegetable Jalfarezi & Steamed Rice 炸鷹嘴豆餅 配印度咖喱雜菜 及白飯	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	Grilled Prawns with Basil Pesto, Cream Barley Pearl & Roasted Vegetables 烤大蝦 配羅勒青醬、 忌廉薏米及燒雜菜 Raspberry Clafoutis 紅莓布甸蛋糕	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 Raspberry Clafoutis 紅莓布甸蛋糕	Taiwanese Braised Plant-based Pork, Steamed Rice & Seasonal Greens 台式素肉燥飯及時菜 Raspberry Clafoutis 紅莓布甸蛋糕	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 Raspberry Clafoutis 紅莓布甸蛋糕



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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
15 May (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Omelette, Veal Sausage, Creamy White Beans and Sautéed Mushrooms 車打芝士卷列、煎牛仔腸、忌廉焗白腰豆及炒蘑菇	Seasonal Fruit Cup 時令生果杯 Noodles with BBQ pork and Dim Sum Selection 叉燒燴麵 配精選點心	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 Flakes, Fresh Milk, Croissant, Danish, Jam, Butter, Yoghurt and 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	Pan-fried Prawns with Spinach, Cream Sauce, Potato Wedges & Roasted Vegetables 煎大蝦 配菠菜忌廉汁、薯角及雜菜	Lotus Root & Pork Patty, Steamed Rice & Seasonal Greens 蓮藕豬肉餅、白飯及時菜	Plant-based Brat Sausage, Tomato Vegetable Casserole & Mashed Potato 素香腸、蕃茄雜菜 砂鍋及薯蓉	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律	Roasted Chicken Breast with Cream Sauce, Couscous & Mixed Vegetables 烤雞胸配忌廉汁、小米及雜菜 Banana Cheese Cake 香蕉芝士蛋糕	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 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 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律 Banana Cheese Cake 香蕉芝士蛋糕
16 May (Mon)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Ham, Pork Sausages, Mexican Pinto Beans and Baked Tomato with Herb 炒蛋配火腿、豬肉腸、墨西哥式炒雲豆及香草焗蕃茄	Seasonal Fruit Cup 時令生果杯 Fried Hokkien Chicken Rice Vermicelli with Chiu Chow Dumplings and Siu Mai 福建雞肉炒米粉 配潮州粉果及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Vegetarian Noodles with Dried Bean Curd, served with Pak Choy and Sweet Corn Congee 上素豉油皇麵 配白菜粟米粥	Corn Flakes, 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	Roasted Chicken Breast, Pasta with Mushroom & Herb, Roasted Vegetables 燒雞胸、意粉 配蕃茄蘑菇醬及燒雜菜	Choo Chee Curry Halibut, Steam Tofu with Pork, Steamed Rice & Seasonal Greens 紅咖喱比目魚、豆腐肉碎、白飯及時菜	Braised Veggie Chicken, Stir-fried Vegetables with Steamed Rice & Seasonal Greens 燴素雞、炒雜菜 配白飯及時菜	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	Tomato & Parsley Millet with Braised Pork & Mushroom in Cream Sauce & Mixed Vegetables 白汁忌廉蘑菇羅勒豬肉蕃茄、小米及雜菜 Chocolate Fondant 朱古力心太軟	Soy-glazed Beef, Sautéed Shrimps in Hot and Sour Sauce, Steamed Rice & Seasonal Greens 酸辣炒蝦、醬油牛肉、白飯及時菜 Chocolate Fondant 朱古力心太軟	Plant-based Patties, Mushroom & Parsley, Couscous & Mixed Vegetables 素漢堡扒、蘑菇及羅勒、小米及雜菜 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
17 May (Tue)	Seasonal Fruit Cup 時令生果杯 Ham and Cheese Soufflé with Roasted Chicken, Baked Beans and Roasted Tomato 火腿芝士焗蛋配烤雞、焗豆及烤蕃茄	Seasonal Fruit Cup 時令生果杯 Pumpkin Mincéd Pork Congee served with Scallion Bun, Beef Balls and Siu Mai 豬肉南瓜粥 配蔥蔥花卷、牛肉球及燒賣	Seasonal Fruit Cup 時令生果杯 Pasta with Portobello and Baked Beans in Tomato Sauce 茄汁意粉 配大啡菇及焗豆	Corn Flakes, 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	Soya Sauce Steamed Fish, Hong Kong Style Beef Curry, Steamed Rice & Seasonal Greens 豉油汁蒸魚、港式咖喱牛肉、白飯及時菜	Winter Melon, Black Fungus, Bamboo Shoot & Bean Curd Puff with Steamed Rice & Seasonal Greens 冬瓜、黑木耳、竹筍及豆腐卜 配白飯及時菜	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	Pan-fried Scallops with Tomato Basil Salsa, Garlic Mashed Potato & Mixed Vegetables 煎帶子 配蕃茄羅勒莎莎醬 配蒜香薯蓉及雜菜 Cherry Almond Cake 車厘子杏仁蛋糕	Singapore-Style Fried Rice Vermicelli with Shrimp & BBQ Pork 星洲炒米 Cherry Almond Cake 車厘子杏仁蛋糕	Mixed Fungus with Jade Melon and Bean Curd Puff, Steamed Rice & Seasonal Greens 雜菌翠玉瓜燴豆腐卜、白飯及時菜 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



LANSON PLACE

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HONG KONG

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18 May (Wed)	Seasonal Fruit Cup 時令生果杯 Mushroom Omelette, Ham, Lamb Rack, Baked Beans and Lyonnaise Potatoes 蘑菇奄列、火腿、羊排、焗豆及洋葱炸薯片	Seasonal Fruit Cup 時令生果杯 Noodles with Braised Beef Rib in Chu Hau Sauce & Seasonal Greens 柱侯牛肋肉麵及時菜	Seasonal Fruit Cup 時令生果杯 Fried Udon with Vegetables and Dried Bean Curd, served with Mushroom Congee 雜菜豆腐乾炒烏冬配冬菇粥	Corn Flakes, 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	Braised Chicken with Garlic and Rosemary, Mashed Potato & Seasonal Vegetables 蒜蓉露絲瑪莉燴雞肉、薯蓉及雜菜	Seafood Laksa 海鮮叻沙	Braised Plant-based Pork with Bean Curd Sheet, Steamed Rice & Seasonal Greens 燴素豬肉配鮮腐竹雜菜、白飯及時菜	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 Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬	Beef Tenderloin with Stroganoff Linguine & Mixed Vegetables 俄式牛柳扁扁意粉及雜菜 Caramel Chocolate Tart 焦糖朱古力撻	Hainanese Chicken Rice & Seasonal Greens 海南雞飯及時菜 Caramel Chocolate Tart 焦糖朱古力撻	Braised Plant-based Meat Balls in Tomato Sauce Pasta & Mixed Vegetables 蕃茄汁素肉丸意粉配雜菜 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 Vegetables & 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
19 May (Thu)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Beef Tenderloin, Chicken Sausages, Potato Wedges and Cherry Tomato 炒蛋 配牛柳、雞肉腸、薯角及車厘茄	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 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 Flakes, 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	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	Sweet & Sour Prawns, Stir-fried Egg with Ham, Steamed Rice & Seasonal Greens 糖醋大蝦、火腿炒蛋、白飯及時菜	Sautéed Plant-based Chicken with Steamed Rice & Mixed Vegetables 炒素雞肉 配白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 咖喱青蔥瓜忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、煙熏鷹嘴豆沙律配鷹嘴豆醬	Baked Salmon with Mustard Cream Sauce, Brown Rice & Quinoa with Mixed Vegetables 焗三文魚 配芥末忌廉醬、藜麥糙米及雜菜 Orange Chiffon Cake 香橙戚風蛋糕	Vietnamese-style Pork Loin, Ginger Rice, Asian Slaw & Seasonal Greens 越式豬柳、薑飯、椰菜沙律及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Stir-fried Plant-based Meat, Mushroom & Bean Curd in Soya Sauce, Steamed Rice & Seasonal Greens 炒豆腐、蘑菇及素肉、白飯及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 咖喱青蔥瓜忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、煙熏鷹嘴豆沙律配鷹嘴豆醬 Orange Chiffon Cake 香橙戚風蛋糕
20 May (Fri)	Seasonal Fruit Cup 時令生果杯 Egg Soufflé with Cumberland Sausages, Sautéed Wild Mushrooms, Ham and Tomato 焗蛋配豬肉腸、炒雜菇、火腿及蕃茄	Seasonal Fruit Cup 時令生果杯 Pork & Shrimp Wonton Noodles and Seasonal Greens 雲吞麵及時菜	Seasonal Fruit Cup 時令生果杯 Tomato Spaghetti with Marinated Tempeh and Roasted Vegetables 茄汁意粉 配醃天貝粒及烤雜菜	Corn Flakes, 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 扁豆粉及燒雜菜	Malaysian Beef Rendang, Nasi Lemak & Seasonal Greens 馬來西亞 巴東牛肉、椰漿飯及時菜	Wok-fried Plant-based Beef, Braised Mushrooms with Bean Curd Sheet, Steamed Rice & Seasonal Greens 炒素牛肉、鮮竹燴三菇 配白飯及時菜	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	Slow-braised Beef Rib Finger with Rosemary, Mashed Potato & Mixed Vegetables 慢燴牛肋條 配迷迭香、薯蓉及雜菜 Blueberry Cheesecake 藍莓芝士蛋糕	Cantonese Style Mixed Seafood, Teriyaki Chicken, Steamed Rice & Seasonal Greens 中式蠔油汁炒海鮮、照燒雞肉、白飯及時菜 Blueberry Cheesecake 藍莓芝士蛋糕	Plant-based Meat Balls With Tomato Pasta Penne and Mozzarella Cheese 蕃茄芝士素肉丸長通粉 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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21 May (Sat)	Seasonal Fruit Cup 時令生果杯 Mini Pancakes with Mixed Berry Compote, Fried Banana and Pork Sausages 迷你班戟配雜莓醬、燒香蕉及豬肉腸	Seasonal Fruit Cup 時令生果杯 Dried Fish Congee with Chicken, Steamed Bun and Siu Mai 雞肉柴魚粥 配饅頭及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Udon with Dried Bean Curd served with Plain Congee 豆乾炒烏冬 配白粥	Corn Flakes, 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 Pumpkin & Cauliflower 烤牛柳 配香草牛油、薯仔、燒南瓜及椰菜花	Steamed Halibut with Ginger & Spring Onion, Braised Pork with Eggplant, Steamed Rice & Seasonal Greens 薑蔥蒸比目魚、燴豬肉 配茄子、白飯及時菜	Braised Bean Curd Puff, Mixed Mushroom & Jade Melon with Steamed Rice & Seasonal Greens 燴珍珠豆腐卜、雜菇及翠玉瓜 配白飯及時菜	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	Braised Lamb Shank, Farro & Mixed Vegetables 燴羊腩、小麥籽粒及雜菜 Tiramisu 意大利芝士蛋糕	XO Sauce Scallop & Prawns, Braised Chicken with Spring Onion, Steamed Rice & Seasonal Greens XO醬帶子及大蝦、蔥油雞、白飯及時菜 Tiramisu 意大利芝士蛋糕	Steamed Bean Curd Sheet in Soya Sauce with Plant-based Pork & Asian Preserved Olives, Steamed Rice & Seasonal Greens 素菜絲燴枝竹、欄菜素豬肉焗毛豆飯及時菜 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
22 May (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Soufflé with Sautéed Mushrooms, Veal Sausage and Tomato 車打芝士焗蛋 配炒蘑菇、牛仔腸及蕃茄	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 Cheesy Fusilli with Cream Mushrooms, Tomato & Mixed Mushroom 忌廉蘑菇芝士螺絲粉、蕃茄及炒雜菇	Corn Flakes, 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 Prawns with Lobster Cream Sauce, Fettuccine & Mixed Vegetables 烤大蝦配龍蝦忌廉汁 寬意粉及雜菜	Stir-fried Black Pepper Chicken, Teriyaki Beef, Steamed Rice & Seasonal Greens 炒黑椒雞球、照燒牛肉、白飯及時菜	Chilli Plant-based Pork, Braised Winter Melon with Steamed Rice & Seasonal Greens 素麻婆豆腐、上素冬瓜 配白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律	Chicken Stroganoff with Brown Rice & Mixed Vegetables 俄式雞肉 配糙米飯及雜菜 Chocolate Brownie 朱古力布朗尼	Wok-fried Seafood in Chilli Sauce, Sa Cha Beef with Enoki Mushroom, Steamed Rice & Seasonal Greens 辣椒醬炒海鮮、沙茶金菇牛肉、白飯及時菜 Chocolate Brownie 朱古力布朗尼	Stir-fried Plant-based Beef with Preserved Vegetables, Deep-fried Eggplant & Steamed Rice 雪菜炒素牛肉、油爆茄子及白飯 Chocolate Brownie 朱古力布朗尼	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律 Chocolate Brownie 朱古力布朗尼
23 May (Mon)	Seasonal Fruit Cup 時令生果杯 Omelette, Ham, Chicken Sausages, Tomato & Portobello 奄列、火腿、雞肉腸、蕃茄及大啡菇	Seasonal Fruit Cup 時令生果杯 Pork and Vegetable Congee, Steamed Bun, Steamed Glutinous Rice with Chicken and Selected Dim Sum 豬肉雜菜粥、饅頭、糯米雞及精選點心	Seasonal Fruit Cup 時令生果杯 Sweet Corn Congee, Fried Noodles with Braised Bean Curd and Seasonal Greens 粟米粥、素肉碎豆腐炒麵及時菜	Corn Flakes, 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	Soya Sauce Steamed Halibut, Taiwanese Braised Minced Pork with Steamed Rice & Seasonal Greens 豉油蒸比目魚、台式肉燥 配白飯及時菜	Taiwanese Style Plant-based Pork, Braised Mushroom with Egg Tufo, Steamed Rice & Seasonal Greens 台式素豬肉、上素紅燒玉子豆腐 燴雜菇 配白飯及時菜	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	Mexican Pork Goulash, Tomato Rice & Mixed Vegetables 墨西哥燴豬肉、蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	Braised Abalone, Stir-fried Black Pepper Beef, Steamed Rice & Seasonal Greens 古法炆鮑魚、黑椒炒牛肉、白飯及時菜 Carrot Cake 甘筍蛋糕	Spiced Falafel, Tomato Rice & Mixed Vegetables 五香鷹嘴豆餅、蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	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 Carrot Cake 甘筍蛋糕



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CAUSEWAY BAY
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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
24 May (Tue)	Seasonal Fruit Cup 時令生果杯 Spinach Egg Soufflé with Roasted Chicken, Ham, Veal Sausage, Hash Brown, Sautéed Mixed Mushrooms and Tomato 菠菜焗蛋、燒雞、火腿、牛仔腸、薯餅、炒雜菇及蕃茄	Seasonal Fruit Cup 時令生果杯 Beef Udon, Shrimp Dumplings, Pan-fried Dumplings and Mini Steamed Glutinous Rice with Chicken 牛肉烏冬配蝦餃、日式餃子及珍珠雞	Seasonal Fruit Cup 時令生果杯 Zucchini Basil Frittata with Sautéed Mixed Mushrooms and Hash Brown 青意瓜紫蘇葉焗蛋配炒雜菇及薯餅	Corn Flakes, 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 Chicken Breast with Lyonnaise Potato & Mixed Vegetables 烤雞胸配洋蔥炸薯片及雜菜	Stir-fried Scallop & Prawns with XO Sauce, Braised Beef Rib Finger with Steamed Rice & Seasonal Greens XO醬帶子炒大蝦、紅燒牛肋條配白飯及時菜	Wok-fried Plant-based Beef, Bean Curd Mixed Mushrooms with Black Pepper Sauce, Steamed Rice & Seasonal Greens 炒素牛肉、黑椒雜菌豆腐、白飯及時菜	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	Roasted Salmon with Korma, Vegetable Rice Pilaf & Mixed Vegetables 奶油咖喱燒三文魚、印式雜菜飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Baked Pork Neck in Tamarind Sauce, Egg Fried Rice & Seasonal Greens 羅望子汁豬頸肉、蛋炒飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Vegetarian Mapo Bean Curd, Braised Bean Curd, Steamed Rice & Seasonal Greens 素麻婆豆腐、翠玉瓜燴枝竹、白飯及時菜 Lemon Meringue Pie 檸檬蛋白批	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 Lemon Meringue Pie 檸檬蛋白批
25 May (Wed)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg, Ham, Pork Sausages, Tomato and Mixed Beans 炒蛋、火腿、豬肉腸、蕃茄及炒雜豆	Seasonal Fruit Cup 時令生果杯 BBQ Pork Bun with Selected Dim Sum and Mushroom, Carrot & Pork Congee 叉燒包配精選點心及冬菇甘筍豬肉粥	Seasonal Fruit Cup 時令生果杯 Stew Noodles with Braised Vegetables and Soya Sauce, Mushroom Congee and Vegetarian BBQ Pork Buns 雜菜燴鼓油皇炒麵、冬菇粥及素肉叉燒包	Corn Flakes, 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 Beef Tenderloin with Mustard Sauce, Potato & Roasted Vegetables 烤牛柳配芥末籽醬、薯仔及燒雜菜	Preserved Beans Chicken, Mapo Tofu with Steamed Rice & Seasonal Greens 豆豉雞球、麻婆豆腐、白飯及時菜	Plant-based Burger with Cannellini Vegetable Casserole, Mashed Potato & Roasted Vegetables 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) Pumpkin, Carrot & Quinoa Soup 南瓜甘筍藜麥湯 Roasted Mixed Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬	Spaghetti Bolognese with Parmesan Cheese 芝士肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	Singapore Hokkien Mee & Seasonal Greens 新加坡福建麵及時菜 Mango Mousse Cake 芒果慕斯蛋糕	Spaghetti with Plant-based Bolognese and Parmesan Cheese 芝士素肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	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 Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬 Mango Mousse Cake 芒果慕斯蛋糕
26 May (Thu)	Seasonal Fruit Cup 時令生果杯 Cheese and Herb Soufflé with Pork Sausages, Ham, Bacon, Potato and Cherry Tomato 香草芝士焗蛋、豬肉腸、火腿、煙肉、薯仔及車厘茄	Seasonal Fruit Cup 時令生果杯 Stir-fried Beef Rice Vermicelli with Siu Mai, Conpoy Vegetable Dumplings and Rice Roll with Chicken and Mushroom 炒牛肉米粉配燒賣、瑤柱蔬菜餃及冬菇雞絲粉卷	Seasonal Fruit Cup 時令生果杯 Braised Vegetables Rice Vermicelli and Pumpkin Congee 上素燴米粉及南瓜粥	Corn Flakes, 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	Herb Chicken with Stewed Lentils, Roasted Mixed Vegetables 香草雞配蘭度豆、燒雜菜	Stir-fried Prawns with Macadamia & Shimeji Mushroom, Soya Sauce Braised Chicken, Steamed Rice & Seasonal Greens 炒大蝦配夏威夷果仁及靈芝菇、豉油燴雞球、白飯及時菜	Kung Pao Veggie Chicken, Braised Bamboo Shoot with Steamed Rice & Seasonal Greens 宮保素雞、燴筍角配白飯及時菜	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 煙熏鷹嘴豆沙律配鷹嘴豆醬	Thai Red Curry Salmon, Coconut Rice & Seasonal Greens 泰式紅咖喱三文魚、椰汁飯及時菜 Pecan Pie 山核桃批	HK Style Curry Seafood, Wok-fried Beef Strip with Green Peppers, Steamed Rice & Seasonal Greens 港式咖喱海鮮、青椒炒牛肉絲、白飯及時菜 Pecan Pie 山核桃批	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 Pecan Pie 山核桃批	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、煙熏鷹嘴豆沙律配鷹嘴豆醬 Pecan Pie 山核桃批



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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
27 May (Fri)	Seasonal Fruit Cup 時令生果杯 Scrambled Eggs with Sous Vide Chicken, Ham, Broccoli and Potato 炒蛋 配慢煮雞肉、火腿、西蘭花及薯仔	Seasonal Fruit Cup 時令生果杯 Chicken and Mushroom Congee with Dace Fish Balls and Seasonal Greens 冬菇雞粥 配鯪魚球及時菜	Seasonal Fruit Cup 時令生果杯 Rocket Frittata with Herb Tomato, Sautéed Mixed Mushrooms and Fried Potato Wedges 火箭菜芝士焗蛋 配香草蕃茄、炒雜菇及炸薯角	Corn Flakes, 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	Peri Peri Salmon with Thai Coconut Rice & French Beans 西式辣汁三文魚 配椰汁飯及豆角	Beef Rib Finger with Onions, Char Siu with Steamed Rice & Seasonal Greens 洋蔥牛肋條、叉燒 配白飯及時菜	Peri Peri Tempheh with Coconut Rice & French Beans 西式辣汁天貝粒 配椰汁飯及豆角	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	Chilli Con Carne with Steamed Rice 墨西哥辣肉醬 配白飯 Red Velvet Cake 紅絲絨蛋糕	Braised Halibut with Ginger and Spring Onion, Roasted Chicken, Steamed Rice & Seasonal Greens 薑蔥燴比目魚、燒雞、白飯及時菜 Red Velvet Cake 紅絲絨蛋糕	Vegetarian Yu Shang Eggplant with Steamed Rice & Seasonal Greens 素魚香茄子 配白飯及時菜 Red Velvet Cake 紅絲絨蛋糕	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 Red Velvet Cake 紅絲絨蛋糕
28 May (Sat)	Seasonal Fruit Cup 時令生果杯 Waffles with Mixed Berry Compote, Chicken Sausage, Scrambled Egg, Ham and Cherry 高夫配雜莓醬、雞肉腸、炒蛋、火腿及車厘茄	Seasonal Fruit Cup 時令生果杯 Fried Udon with Chicken, Japanese Pork Dumplings, Beef Balls, Shrimp Dumplings and Siu Mai 雞肉炒烏冬 配日式豬肉餃、牛肉球、蝦餃及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Udon with Jade Melon and Mushroom, Plain Congee, Conpoy Vegetable Dumplings and Vegetarian BBQ Pork Buns 翠玉瓜蘑菇炒烏冬、白粥、上素餃及素叉燒包	Corn Flakes, 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 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	Steamed Halibut with Asian Preserved Olives, Braised XO Pork with Steamed Rice & Seasonal Greens 欖菜蒸比目魚、XO醬燴豬肉 配白飯及時菜	Chickpea Falafel with Vegetable Jalfarezi & Steamed Rice 炸鷹嘴豆餅 配印度咖喱雜菜及白飯	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	Grilled Prawns with Basil Pesto, Cream Barley Pearl & Roasted Vegetables 烤大蝦 配羅勒青醬、忌廉薏米及燒雜菜 Raspberry Clafoutis 紅莓布甸蛋糕	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 Raspberry Clafoutis 紅莓布甸蛋糕	Taiwanese Braised Plant-based Pork, Steamed Rice & Seasonal Greens 台式素肉燥飯及時菜 Raspberry Clafoutis 紅莓布甸蛋糕	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 Raspberry Clafoutis 紅莓布甸蛋糕



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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
29 May (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Omelette, Veal Sausage, Creamy White Beans and Sautéed Mushrooms 車打芝士卷列、煎牛仔腸、忌廉焗白腰豆及炒蘑菇	Seasonal Fruit Cup 時令生果杯 Noodles with BBQ pork and Dim Sum Selection 叉燒燴麵配精選點心	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 Flakes, Fresh Milk, Croissant, Danish, Jam, Butter, Yoghurt and 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	Pan-fried Prawns with Spinach, Cream Sauce, Potato Wedges & Roasted Vegetables 煎大蝦配菠菜忌廉汁、薯角及雜菜	Lotus Root & Pork Patty, Steamed Rice & Seasonal Greens 蓮藕豬肉餅、白飯及時菜	Plant-based Brat Sausage, Tomato Vegetable Casserole & Mashed Potato 素香腸、蕃茄雜菜砂鍋及薯蓉	Daily Bread Roll (with butter) 是日麵包(配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律	Roasted Chicken Breast with Cream Sauce, Couscous & Mixed Vegetables 烤雞胸配忌廉汁、小米及雜菜 Banana Cheese Cake 香蕉芝士蛋糕	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 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 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律 Banana Cheese Cake 香蕉芝士蛋糕
30 May (Mon)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Ham, Pork Sausages, Mexican Pinto Beans and Baked Tomato with Herb 炒蛋配火腿、豬肉腸、墨西哥式炒雲豆及香草焗蕃茄	Seasonal Fruit Cup 時令生果杯 Fried Hokkien Chicken Rice Vermicelli with Chiu Chow Dumplings and Siu Mai 福建雞肉炒米粉配潮州粉果及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Vegetarian Noodles with Dried Bean Curd, served with Pak Choy and Sweet Corn Congee 上素豉油皇麵配白菜粟米粥	Corn Flakes, 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	Roasted Chicken Breast, Pasta with Mushroom & Herb, Roasted Vegetables 燒雞胸、意粉配蕃茄蘑菇醬及燒雜菜	Choo Chee Curry Halibut, Steam Tofu with Pork, Steamed Rice & Seasonal Greens 紅咖喱比目魚、豆腐肉碎、白飯及時菜	Braised Veggie Chicken, Stir-fried Vegetables with Steamed Rice & Seasonal Greens 燴素雞、炒雜菜配白飯及時菜	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	Tomato & Parsley Millet with Braised Pork & Mushroom in Cream Sauce & Mixed Vegetables 白汁忌廉蘑菇羅勒豬肉蕃茄、小米及雜菜 Chocolate Fondant 朱古力心太軟	Soy-glazed Beef, Sautéed Shrimps in Hot and Sour Sauce, Steamed Rice & Seasonal Greens 酸辣炒蝦、醬油牛肉、白飯及時菜 Chocolate Fondant 朱古力心太軟	Plant-based Patties, Mushroom & Parsley, Couscous & Mixed Vegetables 素漢堡扒、蘑菇及羅勒、小米及雜菜 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
31 May (Tue)	Seasonal Fruit Cup 時令生果杯 Ham and Cheese Soufflé with Roasted Chicken, Baked Beans and Roasted Tomato 火腿芝士焗蛋配烤雞、焗豆及烤蕃茄	Seasonal Fruit Cup 時令生果杯 Pumpkin Mincéd Pork Congee served with Scallion Bun, Beef Balls and Siu Mai 豬肉南瓜粥配蔥蔥花卷、牛肉球及燒賣	Seasonal Fruit Cup 時令生果杯 Pasta with Portobello and Baked Beans in Tomato Sauce 茄汁意粉配大啡菇及焗豆	Corn Flakes, 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	Soya Sauce Steamed Fish, Hong Kong Style Beef Curry, Steamed Rice & Seasonal Greens 豉油汁蒸魚、港式咖喱牛肉、白飯及時菜	Winter Melon, Black Fungus, Bamboo Shoot & Bean Curd Puff with Steamed Rice & Seasonal Greens 冬瓜、黑木耳、竹筍及豆腐卜配白飯及時菜	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	Pan-fried Scallops with Tomato Basil Salsa, Garlic Mashed Potato & Mixed Vegetables 煎帶子配蕃茄羅勒莎莎醬配蒜香薯蓉及雜菜 Cherry Almond Cake 車厘子杏仁蛋糕	Singapore-Style Fried Rice Vermicelli with Shrimp & BBQ Pork 星洲炒米 Cherry Almond Cake 車厘子杏仁蛋糕	Mixed Fungus with Jade Melon and Bean Curd Puff, Steamed Rice & Seasonal Greens 雜菌翠玉瓜燴豆腐卜、白飯及時菜 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



LANSON PLACE

CAUSEWAY BAY
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1 Jun (Wed)	Seasonal Fruit Cup 時令生果杯 Mushroom Omelette, Ham, Lamb Rack, Baked Beans and Lyonnaise Potatoes 蘑菇奄列、火腿、 羊排、焗豆 及洋葱炸薯片	Seasonal Fruit Cup 時令生果杯 Noodles with Braised Beef Rib in Chu Hau Sauce & Seasonal Greens 柱侯牛肋肉麵及時菜	Seasonal Fruit Cup 時令生果杯 Fried Udon with Vegetables and Dried Bean Curd, served with Mushroom Congee 雜菜豆腐乾炒烏冬 配冬菇粥	Corn Flakes, 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	Braised Chicken with Garlic and Rosemary, Mashed Potato & Seasonal Vegetables 蒜蓉露絲瑪莉 燴雞肉、薯蓉及雜菜	Seafood Laksa 海鮮叻沙	Braised Plant-based Pork with Bean Curd Sheet, Steamed Rice & Seasonal Greens 燴素豬肉配鮮腐竹 雜菜、白飯及時菜	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 Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及 扁豆沙律 配蜂蜜乳酪醬	Beef Tenderloin with Stroganoff Linguine & Mixed Vegetables 俄式牛柳扁扁意粉及雜菜 Caramel Chocolate Tart 焦糖朱古力撻	Hainanese Chicken Rice & Seasonal Greens 海南雞飯及時菜 Caramel Chocolate Tart 焦糖朱古力撻	Braised Plant-based Meat Balls in Tomato Sauce Pasta & Mixed Vegetables 蕃茄汁素肉丸意粉 配雜菜 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 Vegetables & 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
2 Jun (Thu)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Beef Tenderloin, Chicken Sausages, Potato Wedges and Cherry Tomato 炒蛋配牛柳、 雞肉腸、薯角及車厘茄	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 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 Flakes, 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	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	Sweet & Sour Prawns, Stir-fried Egg with Ham, Steamed Rice & Seasonal Greens 糖醋大蝦、 火腿炒蛋、 白飯及時菜	Sautéed Plant-based Chicken with Steamed Rice & Mixed Vegetables 炒素雞肉 配白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 咖喱青蔥瓜 忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、 煙熏鷹嘴豆沙律 配鷹嘴豆醬	Baked Salmon with Mustard Cream Sauce, Brown Rice & Quinoa with Mixed Vegetables 焗三文魚 配芥末忌廉醬、 藜麥糙米及雜菜 Orange Chiffon Cake 香橙戚風蛋糕	Vietnamese-style Pork Loin, Ginger Rice, Asian Slaw & Seasonal Greens 越式豬柳、薑飯、 椰菜沙律及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Stir-fried Plant-based Meat, Mushroom & Bean Curd in Soya Sauce, Steamed Rice & Seasonal Greens 炒豆腐、蘑菇及素肉、 白飯及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 咖喱青蔥瓜忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、 煙熏鷹嘴豆沙律 配鷹嘴豆醬 Orange Chiffon Cake 香橙戚風蛋糕
3 Jun (Fri)	Seasonal Fruit Cup 時令生果杯 Egg Soufflé with Cumberland Sausages, Sautéed Wild Mushrooms, Ham and Tomato 焗蛋配豬肉腸、 炒雜菇、火腿及蕃茄	Seasonal Fruit Cup 時令生果杯 Pork & Shrimp Wonton Noodles and Seasonal Greens 雲吞麵及時菜	Seasonal Fruit Cup 時令生果杯 Tomato Spaghetti with Marinated Tempeh and Roasted Vegetables 茄汁意粉 配醃天貝粒及烤雜菜	Corn Flakes, 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 燴鱈魚 配黑豆茄丁莎莎醬 扁豆粉及燒雜菜	Malaysian Beef Rendang, Nasi Lemak & Seasonal Greens 馬來西亞 巴東牛肉、椰漿飯 及時菜	Wok-fried Plant-based Beef, Braised Mushrooms with Bean Curd Sheet, Steamed Rice & Seasonal Greens 炒素牛肉、 鮮竹燴三菇 配白飯及時菜	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	Slow-braised Beef Rib Finger with Rosemary, Mashed Potato & Mixed Vegetables 慢燴牛肋條 配迷迭香、薯蓉及雜菜 Blueberry Cheesecake 藍莓芝士蛋糕	Cantonese Style Mixed Seafood, Teriyaki Chicken, Steamed Rice & Seasonal Greens 中式蠔油汁炒海鮮、 照燒雞肉、 白飯及時菜 Blueberry Cheesecake 藍莓芝士蛋糕	Plant-based Meat Balls With Tomato Pasta Penne and Mozzarella Cheese 蕃茄芝士素肉丸長通粉 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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4 Jun (Sat)	Seasonal Fruit Cup 時令生果杯 Mini Pancakes with Mixed Berry Compote, Fried Banana and Pork Sausages 迷你班戟配雜莓醬、燒香蕉及豬肉腸	Seasonal Fruit Cup 時令生果杯 Dried Fish Congee with Chicken, Steamed Bun and Siu Mai 雞肉柴魚粥 配饅頭及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Udon with Dried Bean Curd served with Plain Congee 豆乾炒烏冬 配白粥	Corn Flakes, 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 Pumpkin & Cauliflower 烤牛柳 配香草牛油、薯仔、燒南瓜及椰菜花	Steamed Halibut with Ginger & Spring Onion, Braised Pork with Eggplant, Steamed Rice & Seasonal Greens 薑蔥蒸比目魚、燴豬肉 配茄子、白飯及時菜	Braised Bean Curd Puff, Mixed Mushroom & Jade Melon with Steamed Rice & Seasonal Greens 燴珍珠豆腐卜、雜菇及翠玉瓜 配白飯及時菜	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	Braised Lamb Shank, Farro & Mixed Vegetables 燴羊腩、小麥籽粒及雜菜 Tiramisu 意大利芝士蛋糕	XO Sauce Scallop & Prawns, Braised Chicken with Spring Onion, Steamed Rice & Seasonal Greens XO醬帶子及大蝦、蔥油雞、白飯及時菜 Tiramisu 意大利芝士蛋糕	Steamed Bean Curd Sheet in Soya Sauce with Plant-based Pork & Asian Preserved Olives, Steamed Rice & Seasonal Greens 素菜絲焗枝竹、素菜絲焗枝竹、櫻菜素豬肉焗毛豆飯及時菜 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
5 Jun (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Soufflé with Sautéed Mushrooms, Veal Sausage and Tomato 車打芝士焗蛋配炒蘑菇、牛仔腸及蕃茄	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 Cheesy Fusilli with Cream Mushrooms, Tomato & Mixed Mushroom 忌廉蘑菇芝士螺絲粉、蕃茄及炒雜菇	Corn Flakes, 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 Prawns with Lobster Cream Sauce, Fettuccine & Mixed Vegetables 烤大蝦配龍蝦忌廉汁寬意粉及雜菜	Stir-fried Black Pepper Chicken, Teriyaki Beef, Steamed Rice & Seasonal Greens 炒黑椒雞球、照燒牛肉、白飯及時菜	Chilli Plant-based Pork, Braised Winter Melon with Steamed Rice & Seasonal Greens 素麻婆豆腐、上素冬瓜 配白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律	Chicken Stroganoff with Brown Rice & Mixed Vegetables 俄式雞肉配糙米飯及雜菜 Chocolate Brownie 朱古力布朗尼	Wok-fried Seafood in Chilli Sauce, Sa Cha Beef with Enoki Mushroom, Steamed Rice & Seasonal Greens 辣椒醬炒海鮮、沙茶金菇牛肉、白飯及時菜 Chocolate Brownie 朱古力布朗尼	Stir-fried Plant-based Beef with Preserved Vegetables, Deep-fried Eggplant & Steamed Rice 雪菜炒素牛肉、油爆茄子及白飯 Chocolate Brownie 朱古力布朗尼	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律 Chocolate Brownie 朱古力布朗尼
6 Jun (Mon)	Seasonal Fruit Cup 時令生果杯 Omelette, Ham, Chicken Sausages, Tomato & Portobello 奄列、火腿、雞肉腸、蕃茄及大啡菇	Seasonal Fruit Cup 時令生果杯 Pork and Vegetable Congee, Steamed Bun, Steamed Glutinous Rice with Chicken and Selected Dim Sum 豬肉雜菜粥、饅頭、糯米雞及精選點心	Seasonal Fruit Cup 時令生果杯 Sweet Corn Congee, Fried Noodles with Braised Bean Curd and Seasonal Greens 粟米粥、素肉碎豆腐炒麵及時菜	Corn Flakes, 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	Soya Sauce Steamed Halibut, Taiwanese Braised Minced Pork with Steamed Rice & Seasonal Greens 豉油蒸比目魚、台式肉燥 配白飯及時菜	Taiwanese Style Plant-based Pork, Braised Mushroom with Egg Tufo, Steamed Rice & Seasonal Greens 台式素豬肉、上素紅燒玉子豆腐 燴雜菇 配白飯及時菜	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	Mexican Pork Goulash, Tomato Rice & Mixed Vegetables 墨西哥燉豬肉、蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	Braised Abalone, Stir-fried Black Pepper Beef, Steamed Rice & Seasonal Greens 古法炆鮑魚、黑椒炒牛肉、白飯及時菜 Carrot Cake 甘筍蛋糕	Spiced Falafel, Tomato Rice & Mixed Vegetables 五香鷹嘴豆餅、蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	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 Carrot Cake 甘筍蛋糕



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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
7 Jun (Tue)	Seasonal Fruit Cup 時令生果杯 Spinach Egg Soufflé with Roasted Chicken, Ham, Veal Sausage, Hash Brown, Sautéed Mixed Mushrooms and Tomato 菠菜焗蛋、燒雞、火腿、牛仔腸、薯餅、炒雜菇及蕃茄	Seasonal Fruit Cup 時令生果杯 Beef Udon, Shrimp Dumplings, Pan-fried Dumplings and Mini Steamed Glutinous Rice with Chicken 牛肉烏冬配蝦餃、日式餃子及珍珠雞	Seasonal Fruit Cup 時令生果杯 Zucchini Basil Frittata with Sautéed Mixed Mushrooms and Hash Brown 青意瓜紫蘇葉焗蛋配炒雜菇及薯餅	Corn Flakes, 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 Chicken Breast with Lyonnaise Potato & Mixed Vegetables 烤雞胸配洋蔥炸薯片及雜菜	Stir-fried Scallop & Prawns with XO Sauce, Braised Beef Rib Finger with Steamed Rice & Seasonal Greens XO醬帶子炒大蝦、紅燒牛肋條配白飯及時菜	Wok-fried Plant-based Beef, Bean Curd Mixed Mushrooms with Black Pepper Sauce, Steamed Rice & Seasonal Greens 炒素牛肉、黑椒雜菌豆腐、白飯及時菜	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	Roasted Salmon with Korma, Vegetable Rice Pilaf & Mixed Vegetables 奶油咖喱燒三文魚、印式雜菜飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Baked Pork Neck in Tamarind Sauce, Egg Fried Rice & Seasonal Greens 羅望子汁豬頸肉、蛋炒飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Vegetarian Mapo Bean Curd, Braised Bean Curd, Steamed Rice & Seasonal Greens 素麻婆豆腐、翠玉瓜燴枝竹、白飯及時菜 Lemon Meringue Pie 檸檬蛋白批	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 Lemon Meringue Pie 檸檬蛋白批
8 Jun (Wed)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg, Ham, Pork Sausages, Tomato and Mixed Beans 炒蛋、火腿、豬肉腸、蕃茄及炒雜豆	Seasonal Fruit Cup 時令生果杯 BBQ Pork Bun with Selected Dim Sum and Mushroom, Carrot & Pork Congee 叉燒包配精選點心及冬菇甘筍豬肉粥	Seasonal Fruit Cup 時令生果杯 Stew Noodles with Braised Vegetables and Soya Sauce, Mushroom Congee and Vegetarian BBQ Pork Buns 雜菜燴鼓油皇炒麵、冬菇粥及素肉叉燒包	Corn Flakes, 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 Beef Tenderloin with Mustard Sauce, Potato & Roasted Vegetables 烤牛柳配芥末籽醬、薯仔及燒雜菜	Preserved Beans Chicken, Mapo Tofu with Steamed Rice & Seasonal Greens 豆豉雞球、麻婆豆腐、白飯及時菜	Plant-based Burger with Cannellini Vegetable Casserole, Mashed Potato & Roasted Vegetables 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) Pumpkin, Carrot & Quinoa Soup 南瓜甘筍藜麥湯 Roasted Mixed Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬	Spaghetti Bolognese with Parmesan Cheese 芝士肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	Singapore Hokkien Mee & Seasonal Greens 新加坡福建麵及時菜 Mango Mousse Cake 芒果慕斯蛋糕	Spaghetti with Plant-based Bolognese and Parmesan Cheese 芝士素肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	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 Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬 Mango Mousse Cake 芒果慕斯蛋糕
9 Jun (Thu)	Seasonal Fruit Cup 時令生果杯 Cheese and Herb Soufflé with Pork Sausages, Ham, Bacon, Potato and Cherry Tomato 香草芝士焗蛋、豬肉腸、火腿、煙肉、薯仔及車厘茄	Seasonal Fruit Cup 時令生果杯 Stir-fried Beef Rice Vermicelli with Siu Mai, Conpoy Vegetable Dumplings and Rice Roll with Chicken and Mushroom 炒牛肉米粉配燒賣、瑤柱蔬菜餃及冬菇雞絲粉卷	Seasonal Fruit Cup 時令生果杯 Braised Vegetables Rice Vermicelli and Pumpkin Congee 上素燴米粉及南瓜粥	Corn Flakes, 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	Herb Chicken with Stewed Lentils, Roasted Mixed Vegetables 香草雞配蘭度豆、燒雜菜	Stir-fried Prawns with Macadamia & Shimeji Mushroom, Soya Sauce Braised Chicken, Steamed Rice & Seasonal Greens 炒大蝦配夏威夷果仁及靈芝菇、豉油燴雞球、白飯及時菜	Kung Pao Veggie Chicken, Braised Bamboo Shoot with Steamed Rice & Seasonal Greens 宮保素雞、燴筍角配白飯及時菜	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 煙熏鷹嘴豆沙律配鷹嘴豆醬	Thai Red Curry Salmon, Coconut Rice & Seasonal Greens 泰式紅咖喱三文魚、椰汁飯及時菜 Pecan Pie 山核桃批	HK Style Curry Seafood, Wok-fried Beef Strip with Green Peppers, Steamed Rice & Seasonal Greens 港式咖喱海鮮、青椒炒牛肉絲、白飯及時菜 Pecan Pie 山核桃批	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 Pecan Pie 山核桃批	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、煙熏鷹嘴豆沙律配鷹嘴豆醬 Pecan Pie 山核桃批



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10 Jun (Fri)	Seasonal Fruit Cup 時令生果杯 Scrambled Eggs with Sous Vide Chicken, Ham, Broccoli and Potato 炒蛋 配慢煮雞肉、火腿、西蘭花及薯仔	Seasonal Fruit Cup 時令生果杯 Chicken and Mushroom Congee with Dace Fish Balls and Seasonal Greens 冬菇雞粥 配鯪魚球及時菜	Seasonal Fruit Cup 時令生果杯 Rocket Frittata with Herb Tomato, Sautéed Mixed Mushrooms and Fried Potato Wedges 火箭菜芝士焗蛋 配香草蕃茄、炒雜菇及炸薯角	Corn Flakes, 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	Peri Peri Salmon with Thai Coconut Rice & French Beans 西式辣汁三文魚 配椰汁飯及豆角	Beef Rib Finger with Onions, Char Siu with Steamed Rice & Seasonal Greens 洋蔥牛肋條、叉燒 配白飯及時菜	Peri Peri Tempheh with Coconut Rice & French Beans 西式辣汁天貝粒 配椰汁飯及豆角	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	Chilli Con Carne with Steamed Rice 墨西哥辣肉醬 配白飯 Red Velvet Cake 紅絲絨蛋糕	Braised Halibut with Ginger and Spring Onion, Roasted Chicken, Steamed Rice & Seasonal Greens 薑蔥鱈比目魚、燒雞、白飯及時菜 Red Velvet Cake 紅絲絨蛋糕	Vegetarian Yu Shang Eggplant with Steamed Rice & Seasonal Greens 素魚香茄子 配白飯及時菜 Red Velvet Cake 紅絲絨蛋糕	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 Red Velvet Cake 紅絲絨蛋糕
11 Jun (Sat)	Seasonal Fruit Cup 時令生果杯 Waffles with Mixed Berry Compote, Chicken Sausage, Scrambled Egg, Ham and Cherry 高夫配雜莓醬、雞肉腸、炒蛋、火腿及車厘茄	Seasonal Fruit Cup 時令生果杯 Fried Udon with Chicken, Japanese Pork Dumplings, Beef Balls, Shrimp Dumplings and Siu Mai 雞肉炒烏冬 配日式豬肉餃、牛肉球、蝦餃及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Udon with Jade Melon and Mushroom, Plain Congee, Conpoy Vegetable Dumplings and Vegetarian BBQ Pork Buns 翠玉瓜蘑菇炒烏冬、白粥、上素餃及素叉燒包	Corn Flakes, 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 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	Steamed Halibut with Asian Preserved Olives, Braised XO Pork with Steamed Rice & Seasonal Greens 欖菜蒸比目魚、XO醬燴豬肉 配白飯及時菜	Chickpea Falafel with Vegetable Jalfarezi & Steamed Rice 炸鷹嘴豆餅 配印度咖喱雜菜及白飯	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	Grilled Prawns with Basil Pesto, Cream Barley Pearl & Roasted Vegetables 烤大蝦 配羅勒青醬、忌廉薏米及燒雜菜 Raspberry Clafoutis 紅莓布甸蛋糕	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 Raspberry Clafoutis 紅莓布甸蛋糕	Taiwanese Braised Plant-based Pork, Steamed Rice & Seasonal Greens 台式素肉燥飯及時菜 Raspberry Clafoutis 紅莓布甸蛋糕	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 Raspberry Clafoutis 紅莓布甸蛋糕



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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
12 Jun (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Omelette, Veal Sausage, Creamy White Beans and Sautéed Mushrooms 車打芝士卷列、煎牛仔腸、忌廉焗白腰豆及炒蘑菇	Seasonal Fruit Cup 時令生果杯 Noodles with BBQ pork and Dim Sum Selection 叉燒燴麵 配精選點心	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 Flakes, Fresh Milk, Croissant, Danish, Jam, Butter, Yoghurt and 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	Pan-fried Prawns with Spinach, Cream Sauce, Potato Wedges & Roasted Vegetables 煎大蝦 配菠菜忌廉汁、薯角及雜菜	Lotus Root & Pork Patty, Steamed Rice & Seasonal Greens 蓮藕豬肉餅、白飯及時菜	Plant-based Brat Sausage, Tomato Vegetable Casserole & Mashed Potato 素香腸、蕃茄雜菜 砂鍋及薯蓉	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律	Roasted Chicken Breast with Cream Sauce, Couscous & Mixed Vegetables 烤雞胸配忌廉汁、小米及雜菜 Banana Cheese Cake 香蕉芝士蛋糕	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 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 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律 Banana Cheese Cake 香蕉芝士蛋糕
13 Jun (Mon)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Ham, Pork Sausages, Mexican Pinto Beans and Baked Tomato with Herb 炒蛋配火腿、豬肉腸、墨西哥式炒雲豆及香草焗蕃茄	Seasonal Fruit Cup 時令生果杯 Fried Hokkien Chicken Rice Vermicelli with Chiu Chow Dumplings and Siu Mai 福建雞肉炒米粉 配潮州粉果及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Vegetarian Noodles with Dried Bean Curd, served with Pak Choy and Sweet Corn Congee 上素豉油皇麵 配白菜粟米粥	Corn Flakes, 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	Roasted Chicken Breast, Pasta with Mushroom & Herb, Roasted Vegetables 燒雞胸、意粉 配蕃茄蘑菇醬及燒雜菜	Choo Chee Curry Halibut, Steam Tofu with Pork, Steamed Rice & Seasonal Greens 紅咖喱比目魚、豆腐肉碎、白飯及時菜	Braised Veggie Chicken, Stir-fried Vegetables with Steamed Rice & Seasonal Greens 燴素雞、炒雜菜 配白飯及時菜	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	Tomato & Parsley Millet with Braised Pork & Mushroom in Cream Sauce & Mixed Vegetables 白汁忌廉蘑菇羅勒豬肉蕃茄、小米及雜菜 Chocolate Fondant 朱古力心太軟	Soy-glazed Beef, Sautéed Shrimps in Hot and Sour Sauce, Steamed Rice & Seasonal Greens 酸辣炒蝦、醬油牛肉、白飯及時菜 Chocolate Fondant 朱古力心太軟	Plant-based Patties, Mushroom & Parsley, Couscous & Mixed Vegetables 素漢堡扒、蘑菇及羅勒、小米及雜菜 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
14 Jun (Tue)	Seasonal Fruit Cup 時令生果杯 Ham and Cheese Soufflé with Roasted Chicken, Baked Beans and Roasted Tomato 火腿芝士焗蛋配烤雞、焗豆及烤蕃茄	Seasonal Fruit Cup 時令生果杯 Pumpkin Mincéd Pork Congee served with Scallion Bun, Beef Balls and Siu Mai 豬肉南瓜粥 配蔥花卷、牛肉球及燒賣	Seasonal Fruit Cup 時令生果杯 Pasta with Portobello and Baked Beans in Tomato Sauce 茄汁意粉 配大啡菇及焗豆	Corn Flakes, 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	Soya Sauce Steamed Fish, Hong Kong Style Beef Curry, Steamed Rice & Seasonal Greens 豉油汁蒸魚、港式咖喱牛肉、白飯及時菜	Winter Melon, Black Fungus, Bamboo Shoot & Bean Curd Puff with Steamed Rice & Seasonal Greens 冬瓜、黑木耳、竹筍及豆腐卜 配白飯及時菜	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	Pan-fried Scallops with Tomato Basil Salsa, Garlic Mashed Potato & Mixed Vegetables 煎帶子 配蕃茄羅勒莎莎醬 配蒜香薯蓉及雜菜 Cherry Almond Cake 車厘子杏仁蛋糕	Singapore-Style Fried Rice Vermicelli with Shrimp & BBQ Pork 星洲炒米 Cherry Almond Cake 車厘子杏仁蛋糕	Mixed Fungus with Jade Melon and Bean Curd Puff, Steamed Rice & Seasonal Greens 雜菌翠玉瓜燴豆腐卜、白飯及時菜 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



LANSON PLACE

CAUSEWAY BAY
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15 Jun (Wed)	Seasonal Fruit Cup 時令生果杯 Mushroom Omelette, Ham, Lamb Rack, Baked Beans and Lyonnaise Potatoes 蘑菇奄列、火腿、 羊排、焗豆 及洋葱炸薯片	Seasonal Fruit Cup 時令生果杯 Noodles with Braised Beef Rib in Chu Hau Sauce & Seasonal Greens 柱侯牛肋肉麵及時菜	Seasonal Fruit Cup 時令生果杯 Fried Udon with Vegetables and Dried Bean Curd, served with Mushroom Congee 雜菜豆腐乾炒烏冬 配冬菇粥	Corn Flakes, 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	Braised Chicken with Garlic and Rosemary, Mashed Potato & Seasonal Vegetables 蒜蓉露絲瑪莉 燴雞肉、薯蓉及雜菜	Seafood Laksa 海鮮叻沙	Braised Plant-based Pork with Bean Curd Sheet, Steamed Rice & Seasonal Greens 燴素豬肉配鮮腐竹 雜菜、白飯及時菜	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 Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及 扁豆沙律 配蜂蜜乳酪醬	Beef Tenderloin with Stroganoff Linguine & Mixed Vegetables 俄式牛柳扁扁意粉及雜菜 Caramel Chocolate Tart 焦糖朱古力撻	Hainanese Chicken Rice & Seasonal Greens 海南雞飯及時菜 Caramel Chocolate Tart 焦糖朱古力撻	Braised Plant-based Meat Balls in Tomato Sauce Pasta & Mixed Vegetables 蕃茄汁素肉丸意粉 配雜菜 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 Vegetables & 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
16 Jun (Thu)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Beef Tenderloin, Chicken Sausages, Potato Wedges and Cherry Tomato 炒蛋 配牛柳、 雞肉腸、薯角及車厘茄	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 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 Flakes, 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	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	Sweet & Sour Prawns, Stir-fried Egg with Ham, Steamed Rice & Seasonal Greens 糖醋大蝦、 火腿炒蛋、 白飯及時菜	Sautéed Plant-based Chicken with Steamed Rice & Mixed Vegetables 炒素雞肉 配白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 咖喱青蔥瓜 忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、 煙熏鷹嘴豆沙律 配鷹嘴豆醬	Baked Salmon with Mustard Cream Sauce, Brown Rice & Quinoa with Mixed Vegetables 焗三文魚 配芥末忌廉醬、 藜麥糙米及雜菜 Orange Chiffon Cake 香橙戚風蛋糕	Vietnamese-style Pork Loin, Ginger Rice, Asian Slaw & Seasonal Greens 越式豬柳、薑飯、 椰菜沙律及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Stir-fried Plant-based Meat, Mushroom & Bean Curd in Soya Sauce, Steamed Rice & Seasonal Greens 炒豆腐、蘑菇及素肉、 白飯及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 咖喱青蔥瓜忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、 煙熏鷹嘴豆沙律 配鷹嘴豆醬 Orange Chiffon Cake 香橙戚風蛋糕
17 Jun (Fri)	Seasonal Fruit Cup 時令生果杯 Egg Soufflé with Cumberland Sausages, Sautéed Wild Mushrooms, Ham and Tomato 焗蛋配豬肉腸、 炒雜菇、火腿及蕃茄	Seasonal Fruit Cup 時令生果杯 Pork & Shrimp Wonton Noodles and Seasonal Greens 雲吞麵及時菜	Seasonal Fruit Cup 時令生果杯 Tomato Spaghetti with Marinated Tempeh and Roasted Vegetables 茄汁意粉 配醃天貝粒及烤雜菜	Corn Flakes, 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 燴鱈魚 配黑豆茄丁莎莎醬 扁豆粉及燒雜菜	Malaysian Beef Rendang, Nasi Lemak & Seasonal Greens 馬來西亞 巴東牛肉、椰漿飯 及時菜	Wok-fried Plant-based Beef, Braised Mushrooms with Bean Curd Sheet, Steamed Rice & Seasonal Greens 炒素牛肉、 鮮竹燴三菇 配白飯及時菜	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	Slow-braised Beef Rib Finger with Rosemary, Mashed Potato & Mixed Vegetables 慢燴牛肋條 配迷迭香、薯蓉及雜菜 Blueberry Cheesecake 藍莓芝士蛋糕	Cantonese Style Mixed Seafood, Teriyaki Chicken, Steamed Rice & Seasonal Greens 中式蠔油汁炒海鮮、 照燒雞肉、 白飯及時菜 Blueberry Cheesecake 藍莓芝士蛋糕	Plant-based Meat Balls With Tomato Pasta Penne and Mozzarella Cheese 蕃茄芝士素肉丸長通粉 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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18 Jun (Sat)	Seasonal Fruit Cup 時令生果杯 Mini Pancakes with Mixed Berry Compote, Fried Banana and Pork Sausages 迷你班戟配雜莓醬、燒香蕉及豬肉腸	Seasonal Fruit Cup 時令生果杯 Dried Fish Congee with Chicken, Steamed Bun and Siu Mai 雞肉柴魚粥 配饅頭及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Udon with Dried Bean Curd served with Plain Congee 豆乾炒烏冬 配白粥	Corn Flakes, 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 Pumpkin & Cauliflower 烤牛柳 配香草牛油、薯仔、燒南瓜及椰菜花	Steamed Halibut with Ginger & Spring Onion, Braised Pork with Eggplant, Steamed Rice & Seasonal Greens 薑蔥蒸比目魚、燴豬肉 配茄子、白飯及時菜	Braised Bean Curd Puff, Mixed Mushroom & Jade Melon with Steamed Rice & Seasonal Greens 燴珍珠豆腐卜、雜菇及翠玉瓜 配白飯及時菜	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	Braised Lamb Shank, Farro & Mixed Vegetables 燴羊腩、小麥籽粒及雜菜 Tiramisu 意大利芝士蛋糕	XO Sauce Scallop & Prawns, Braised Chicken with Spring Onion, Steamed Rice & Seasonal Greens XO醬帶子及大蝦、蔥油雞、白飯及時菜 Tiramisu 意大利芝士蛋糕	Steamed Bean Curd Sheet in Soya Sauce with Plant-based Pork & Asian Preserved Olives, Steamed Rice & Seasonal Greens 素菜絲燴枝竹、欄菜素豬肉焗毛豆飯及時菜 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
19 Jun (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Soufflé with Sautéed Mushrooms, Veal Sausage and Tomato 車打芝士焗蛋 配炒蘑菇、牛仔腸及蕃茄	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 Cheesy Fusilli with Cream Mushrooms, Tomato & Mixed Mushroom 忌廉蘑菇芝士螺絲粉、蕃茄及炒雜菇	Corn Flakes, 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 Prawns with Lobster Cream Sauce, Fettuccine & Mixed Vegetables 烤大蝦配龍蝦忌廉汁 寬意粉及雜菜	Stir-fried Black Pepper Chicken, Teriyaki Beef, Steamed Rice & Seasonal Greens 炒黑椒雞球、照燒牛肉、白飯及時菜	Chilli Plant-based Pork, Braised Winter Melon with Steamed Rice & Seasonal Greens 素麻婆豆腐、上素冬瓜 配白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律	Chicken Stroganoff with Brown Rice & Mixed Vegetables 俄式雞肉 配糙米飯及雜菜 Chocolate Brownie 朱古力布朗尼	Wok-fried Seafood in Chilli Sauce, Sa Cha Beef with Enoki Mushroom, Steamed Rice & Seasonal Greens 辣椒醬炒海鮮、沙茶金菇牛肉、白飯及時菜 Chocolate Brownie 朱古力布朗尼	Stir-fried Plant-based Beef with Preserved Vegetables, Deep-fried Eggplant & Steamed Rice 雪菜炒素牛肉、油爆茄子及白飯 Chocolate Brownie 朱古力布朗尼	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律 Chocolate Brownie 朱古力布朗尼
20 Jun (Mon)	Seasonal Fruit Cup 時令生果杯 Omelette, Ham, Chicken Sausages, Tomato & Portobello 奄列、火腿、雞肉腸、蕃茄及大啡菇	Seasonal Fruit Cup 時令生果杯 Pork and Vegetable Congee, Steamed Bun, Steamed Glutinous Rice with Chicken and Selected Dim Sum 豬肉雜菜粥、饅頭、糯米雞及精選點心	Seasonal Fruit Cup 時令生果杯 Sweet Corn Congee, Fried Noodles with Braised Bean Curd and Seasonal Greens 粟米粥、素肉碎豆腐炒麵及時菜	Corn Flakes, 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	Soya Sauce Steamed Halibut, Taiwanese Braised Minced Pork with Steamed Rice & Seasonal Greens 豉油蒸比目魚、台式肉燥 配白飯及時菜	Taiwanese Style Plant-based Pork, Braised Mushroom with Egg Tufo, Steamed Rice & Seasonal Greens 台式素豬肉、上素紅燒玉子豆腐 燴雜菇 配白飯及時菜	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	Mexican Pork Goulash, Tomato Rice & Mixed Vegetables 墨西哥燴豬肉、蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	Braised Abalone, Stir-fried Black Pepper Beef, Steamed Rice & Seasonal Greens 古法炆鮑魚、黑椒炒牛肉、白飯及時菜 Carrot Cake 甘筍蛋糕	Spiced Falafel, Tomato Rice & Mixed Vegetables 五香鷹嘴豆餅、蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	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 Carrot Cake 甘筍蛋糕



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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
21 Jun (Tue)	Seasonal Fruit Cup 時令生果杯 Spinach Egg Soufflé with Roasted Chicken, Ham, Veal Sausage, Hash Brown, Sautéed Mixed Mushrooms and Tomato 菠菜焗蛋、燒雞、火腿、牛仔腸、薯餅、炒雜菇及蕃茄	Seasonal Fruit Cup 時令生果杯 Beef Udon, Shrimp Dumplings, Pan-fried Dumplings and Mini Steamed Glutinous Rice with Chicken 牛肉烏冬配蝦餃、日式餃子及珍珠雞	Seasonal Fruit Cup 時令生果杯 Zucchini Basil Frittata with Sautéed Mixed Mushrooms and Hash Brown 青意瓜紫蘇葉焗蛋配炒雜菇及薯餅	Corn Flakes, 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 Chicken Breast with Lyonnaise Potato & Mixed Vegetables 烤雞胸配洋蔥炸薯片及雜菜	Stir-fried Scallop & Prawns with XO Sauce, Braised Beef Rib Finger with Steamed Rice & Seasonal Greens XO醬帶子炒大蝦、紅燒牛肋條配白飯及時菜	Wok-fried Plant-based Beef, Bean Curd Mixed Mushrooms with Black Pepper Sauce, Steamed Rice & Seasonal Greens 炒素牛肉、黑椒雜菌豆腐、白飯及時菜	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	Roasted Salmon with Korma, Vegetable Rice Pilaf & Mixed Vegetables 奶油咖喱燒三文魚、印式雜菜飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Baked Pork Neck in Tamarind Sauce, Egg Fried Rice & Seasonal Greens 羅望子汁豬頸肉、蛋炒飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Vegetarian Mapo Bean Curd, Braised Bean Curd, Steamed Rice & Seasonal Greens 素麻婆豆腐、翠玉瓜燴枝竹、白飯及時菜 Lemon Meringue Pie 檸檬蛋白批	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 Lemon Meringue Pie 檸檬蛋白批
22 Jun (Wed)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg, Ham, Pork Sausages, Tomato and Mixed Beans 炒蛋、火腿、豬肉腸、蕃茄及炒雜豆	Seasonal Fruit Cup 時令生果杯 BBQ Pork Bun with Selected Dim Sum and Mushroom, Carrot & Pork Congee 叉燒包配精選點心及冬菇甘筍豬肉粥	Seasonal Fruit Cup 時令生果杯 Stew Noodles with Braised Vegetables and Soya Sauce, Mushroom Congee and Vegetarian BBQ Pork Buns 雜菜燴鼓油皇炒麵、冬菇粥及素肉叉燒包	Corn Flakes, 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 Beef Tenderloin with Mustard Sauce, Potato & Roasted Vegetables 烤牛柳配芥末籽醬、薯仔及燒雜菜	Preserved Beans Chicken, Mapo Tofu with Steamed Rice & Seasonal Greens 豆豉雞球、麻婆豆腐、白飯及時菜	Plant-based Burger with Cannellini Vegetable Casserole, Mashed Potato & Roasted Vegetables 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) Pumpkin, Carrot & Quinoa Soup 南瓜甘筍藜麥湯 Roasted Mixed Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬	Spaghetti Bolognese with Parmesan Cheese 芝士肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	Singapore Hokkien Mee & Seasonal Greens 新加坡福建麵及時菜 Mango Mousse Cake 芒果慕斯蛋糕	Spaghetti with Plant-based Bolognese and Parmesan Cheese 芝士素肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	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 Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬 Mango Mousse Cake 芒果慕斯蛋糕
23 Jun (Thu)	Seasonal Fruit Cup 時令生果杯 Cheese and Herb Soufflé with Pork Sausages, Ham, Bacon, Potato and Cherry Tomato 香草芝士焗蛋、豬肉腸、火腿、煙肉、薯仔及車厘茄	Seasonal Fruit Cup 時令生果杯 Stir-fried Beef Rice Vermicelli with Siu Mai, Conpoy Vegetable Dumplings and Rice Roll with Chicken and Mushroom 炒牛肉米粉配燒賣、瑤柱蔬菜餃及冬菇雞絲粉卷	Seasonal Fruit Cup 時令生果杯 Braised Vegetables Rice Vermicelli and Pumpkin Congee 上素燴米粉及南瓜粥	Corn Flakes, 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	Herb Chicken with Stewed Lentils, Roasted Mixed Vegetables 香草雞配蘭度豆、燒雜菜	Stir-fried Prawns with Macadamia & Shimeji Mushroom, Soya Sauce Braised Chicken, Steamed Rice & Seasonal Greens 炒大蝦配夏威夷果仁及靈芝菇、豉油燴雞球、白飯及時菜	Kung Pao Veggie Chicken, Braised Bamboo Shoot with Steamed Rice & Seasonal Greens 宮保素雞、燴筍角配白飯及時菜	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、煙熏鷹嘴豆沙律配鷹嘴豆醬	Thai Red Curry Salmon, Coconut Rice & Seasonal Greens 泰式紅咖喱三文魚、椰汁飯及時菜 Pecan Pie 山核桃批	HK Style Curry Seafood, Wok-fried Beef Strip with Green Peppers, Steamed Rice & Seasonal Greens 港式咖喱海鮮、青椒炒牛肉絲、白飯及時菜 Pecan Pie 山核桃批	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 Pecan Pie 山核桃批	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、煙熏鷹嘴豆沙律配鷹嘴豆醬 Pecan Pie 山核桃批



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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
24 Jun (Fri)	Seasonal Fruit Cup 時令生果杯 Scrambled Eggs with Sous Vide Chicken, Ham, Broccoli and Potato 炒蛋 配慢煮雞肉、火腿、 西蘭花及薯仔	Seasonal Fruit Cup 時令生果杯 Chicken and Mushroom Congee with Dace Fish Balls and Seasonal Greens 冬菇雞粥 配鯪魚球及時菜	Seasonal Fruit Cup 時令生果杯 Rocket Frittata with Herb Tomato, Sautéed Mixed Mushrooms and Fried Potato Wedges 火箭菜芝士焗蛋 配香草蕃茄、 炒雜菇及炸薯角	Corn Flakes, 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	Peri Peri Salmon with Thai Coconut Rice & French Beans 西式辣汁三文魚 配椰汁飯及豆角	Beef Rib Finger with Onions, Char Siu with Steamed Rice & Seasonal Greens 洋蔥牛肋條、 叉燒 配白飯及時菜	Peri Peri Temphe with Coconut Rice & French Beans 西式辣汁天貝粒 配椰汁飯及豆角	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	Chilli Con Carne with Steamed Rice 墨西哥辣肉醬 配白飯 Red Velvet Cake 紅絲絨蛋糕	Braised Halibut with Ginger and Spring Onion, Roasted Chicken, Steamed Rice & Seasonal Greens 薑蔥燴比目魚、 燒雞、白飯及時菜 Red Velvet Cake 紅絲絨蛋糕	Vegetarian Yu Shang Eggplant with Steamed Rice & Seasonal Greens 素魚香茄子 配白飯及時菜 Red Velvet Cake 紅絲絨蛋糕	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 Red Velvet Cake 紅絲絨蛋糕
25 Jun (Sat)	Seasonal Fruit Cup 時令生果杯 Waffles with Mixed Berry Compote, Chicken Sausage, Scrambled Egg, Ham and Cherry Tomato 窩夫配雜莓醬、 雞肉腸、炒蛋、 火腿及車厘茄	Seasonal Fruit Cup 時令生果杯 Fried Udon with Chicken, Japanese Pork Dumplings, Beef Balls, Shrimp Dumplings and Siu Mai 雞肉炒烏冬 配日式豬肉餃、 牛肉球、蝦餃 及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Udon with Jade Melon and Mushroom, Plain Congee, Conpoy Vegetable Dumplings and Vegetarian BBQ Pork Buns 翠玉瓜蘑菇炒烏冬、 白粥、上素餃 及素叉燒包	Corn Flakes, 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 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	Steamed Halibut with Asian Preserved Olives, Braised XO Pork with Steamed Rice & Seasonal Greens 欖菜蒸比目魚、 XO醬燴豬肉 配白飯及時菜	Chickpea Falafel with Vegetable Jalfarezi & Steamed Rice 炸鷹嘴豆餅 配印度咖喱雜菜 及白飯	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	Grilled Prawns with Basil Pesto, Cream Barley Pearl & Roasted Vegetables 烤大蝦 配羅勒青醬、 忌廉薏米及燒雜菜 Raspberry Clafoutis 紅莓布甸蛋糕	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 Raspberry Clafoutis 紅莓布甸蛋糕	Taiwanese Braised Plant-based Pork, Steamed Rice & Seasonal Greens 台式素肉燥飯及時菜 Raspberry Clafoutis 紅莓布甸蛋糕	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 Raspberry Clafoutis 紅莓布甸蛋糕



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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
26 Jun (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Omelette, Veal Sausage, Creamy White Beans and Sautéed Mushrooms 車打芝士卷列、煎牛仔腸、忌廉焗白腰豆及炒蘑菇	Seasonal Fruit Cup 時令生果杯 Noodles with BBQ pork and Dim Sum Selection 叉燒燴麵 配精選點心	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 Flakes, Fresh Milk, Croissant, Danish, Jam, Butter, Yoghurt and 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	Pan-fried Prawns with Spinach, Cream Sauce, Potato Wedges & Roasted Vegetables 煎大蝦 配菠菜忌廉汁、薯角及雜菜	Lotus Root & Pork Patty, Steamed Rice & Seasonal Greens 蓮藕豬肉餅、白飯及時菜	Plant-based Brat Sausage, Tomato Vegetable Casserole & Mashed Potato 素香腸、蕃茄雜菜 砂鍋及薯蓉	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律	Roasted Chicken Breast with Cream Sauce, Couscous & Mixed Vegetables 烤雞胸配忌廉汁、小米及雜菜 Banana Cheese Cake 香蕉芝士蛋糕	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 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 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律 Banana Cheese Cake 香蕉芝士蛋糕
27 Jun (Mon)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Ham, Pork Sausages, Mexican Pinto Beans and Baked Tomato with Herb 炒蛋配火腿、豬肉腸、墨西哥式炒雲豆及香草焗蕃茄	Seasonal Fruit Cup 時令生果杯 Fried Hokkien Chicken Rice Vermicelli with Chiu Chow Dumplings and Siu Mai 福建雞肉炒米粉 配潮州粉果及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Vegetarian Noodles with Dried Bean Curd, served with Pak Choy and Sweet Corn Congee 上素豉油皇麵 配白菜粟米粥	Corn Flakes, 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	Roasted Chicken Breast, Pasta with Mushroom & Herb, Roasted Vegetables 燒雞胸、意粉 配蕃茄蘑菇醬及燒雜菜	Choo Chee Curry Halibut, Steam Tofu with Pork, Steamed Rice & Seasonal Greens 紅咖喱比目魚、豆腐肉碎、白飯及時菜	Braised Veggie Chicken, Stir-fried Vegetables with Steamed Rice & Seasonal Greens 燴素雞、炒雜菜 配白飯及時菜	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	Tomato & Parsley Millet with Braised Pork & Mushroom in Cream Sauce & Mixed Vegetables 白汁忌廉蘑菇羅勒豬肉蕃茄、小米及雜菜 Chocolate Fondant 朱古力心太軟	Soy-glazed Beef, Sautéed Shrimps in Hot and Sour Sauce, Steamed Rice & Seasonal Greens 酸辣炒蝦、醬油牛肉、白飯及時菜 Chocolate Fondant 朱古力心太軟	Plant-based Patties, Mushroom & Parsley, Couscous & Mixed Vegetables 素漢堡扒、蘑菇及羅勒、小米及雜菜 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
28 Jun (Tue)	Seasonal Fruit Cup 時令生果杯 Ham and Cheese Soufflé with Roasted Chicken, Baked Beans and Roasted Tomato 火腿芝士焗蛋配烤雞、焗豆及烤蕃茄	Seasonal Fruit Cup 時令生果杯 Pumpkin Mincéd Pork Congee served with Scallion Bun, Beef Balls and Siu Mai 豬肉南瓜粥 配香蔥花卷、牛肉球及燒賣	Seasonal Fruit Cup 時令生果杯 Pasta with Portobello and Baked Beans in Tomato Sauce 茄汁意粉 配大啡菇及焗豆	Corn Flakes, 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	Soya Sauce Steamed Fish, Hong Kong Style Beef Curry, Steamed Rice & Seasonal Greens 豉油汁蒸魚、港式咖喱牛肉、白飯及時菜	Winter Melon, Black Fungus, Bamboo Shoot & Bean Curd Puff with Steamed Rice & Seasonal Greens 冬瓜、黑木耳、竹筍及豆腐卜 配白飯及時菜	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	Pan-fried Scallops with Tomato Basil Salsa, Garlic Mashed Potato & Mixed Vegetables 煎帶子 配蕃茄羅勒莎莎醬 配蒜香薯蓉及雜菜 Cherry Almond Cake 車厘子杏仁蛋糕	Singapore-Style Fried Rice Vermicelli with Shrimp & BBQ Pork 星洲炒米 Cherry Almond Cake 車厘子杏仁蛋糕	Mixed Fungus with Jade Melon and Bean Curd Puff, Steamed Rice & Seasonal Greens 雜菌翠玉瓜燴豆腐卜、白飯及時菜 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



LANSON PLACE

CAUSEWAY BAY
HONG KONG

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29 Jun (Wed)	Seasonal Fruit Cup 時令生果杯 Mushroom Omelette, Ham, Lamb Rack, Baked Beans and Lyonnaise Potatoes 蘑菇奄列、火腿、羊排、焗豆及洋葱炸薯片	Seasonal Fruit Cup 時令生果杯 Noodles with Braised Beef Rib in Chu Hau Sauce & Seasonal Greens 柱侯牛肋肉麵及時菜	Seasonal Fruit Cup 時令生果杯 Fried Udon with Vegetables and Dried Bean Curd, served with Mushroom Congee 雜菜豆腐乾炒烏冬配冬菇粥	Corn Flakes, 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	Braised Chicken with Garlic and Rosemary, Mashed Potato & Seasonal Vegetables 蒜蓉露絲瑪莉燴雞肉、薯蓉及雜菜	Seafood Laksa 海鮮叻沙	Braised Plant-based Pork with Bean Curd Sheet, Steamed Rice & Seasonal Greens 燴素豬肉配鮮腐竹雜菜、白飯及時菜	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 Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬	Beef Tenderloin with Stroganoff Linguine & Mixed Vegetables 俄式牛柳扁扁意粉及雜菜 Caramel Chocolate Tart 焦糖朱古力撻	Hainanese Chicken Rice & Seasonal Greens 海南雞飯及時菜 Caramel Chocolate Tart 焦糖朱古力撻	Braised Plant-based Meat Balls in Tomato Sauce Pasta & Mixed Vegetables 蕃茄汁素肉丸意粉配雜菜 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 Vegetables & 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
30 Jun (Thu)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Beef Tenderloin, Chicken Sausages, Potato Wedges and Cherry Tomato 炒蛋 配牛柳、雞肉腸、薯角及車厘茄	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 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 Flakes, 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	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	Sweet & Sour Prawns, Stir-fried Egg with Ham, Steamed Rice & Seasonal Greens 糖醋大蝦、火腿炒蛋、白飯及時菜	Sautéed Plant-based Chicken with Steamed Rice & Mixed Vegetables 炒素雞肉 配白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 咖喱青蔥瓜忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、煙熏鷹嘴豆沙律配鷹嘴豆醬	Baked Salmon with Mustard Cream Sauce, Brown Rice & Quinoa with Mixed Vegetables 焗三文魚 配芥末忌廉醬、藜麥糙米及雜菜 Orange Chiffon Cake 香橙戚風蛋糕	Vietnamese-style Pork Loin, Ginger Rice, Asian Slaw & Seasonal Greens 越式豬柳、薑飯、椰菜沙律及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Stir-fried Plant-based Meat, Mushroom & Bean Curd in Soya Sauce, Steamed Rice & Seasonal Greens 炒豆腐、蘑菇及素肉、白飯及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 咖喱青蔥瓜忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、煙熏鷹嘴豆沙律配鷹嘴豆醬 Orange Chiffon Cake 香橙戚風蛋糕
1 Jul (Fri)	Seasonal Fruit Cup 時令生果杯 Egg Soufflé with Cumberland Sausages, Sautéed Wild Mushrooms, Ham and Tomato 焗蛋配豬肉腸、炒雜菇、火腿及蕃茄	Seasonal Fruit Cup 時令生果杯 Pork & Shrimp Wonton Noodles and Seasonal Greens 雲吞麵及時菜	Seasonal Fruit Cup 時令生果杯 Tomato Spaghetti with Marinated Tempeh and Roasted Vegetables 茄汁意粉 配醃天貝粒及烤雜菜	Corn Flakes, 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 燴鱈魚 配黑豆茄丁莎莎醬 扁豆粉及燒雜菜	Malaysian Beef Rendang, Nasi Lemak & Seasonal Greens 馬來西亞 巴東牛肉、椰漿飯及時菜	Wok-fried Plant-based Beef, Braised Mushrooms with Bean Curd Sheet, Steamed Rice & Seasonal Greens 炒素牛肉、鮮竹燴二菇 配白飯及時菜	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	Slow-braised Beef Rib Finger with Rosemary, Mashed Potato & Mixed Vegetables 慢燴牛肋條 配迷迭香、薯蓉及雜菜 Blueberry Cheesecake 藍莓芝士蛋糕	Cantonese Style Mixed Seafood, Teriyaki Chicken, Steamed Rice & Seasonal Greens 中式蠔油汁炒海鮮、照燒雞肉、白飯及時菜 Blueberry Cheesecake 藍莓芝士蛋糕	Plant-based Meat Balls With Tomato Pasta Penne and Mozzarella Cheese 蕃茄芝士素肉丸長通粉 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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2 Jul (Sat)	Seasonal Fruit Cup 時令生果杯 Mini Pancakes with Mixed Berry Compote, Fried Banana and Pork Sausages 迷你班戟配雜莓醬、燒香蕉及豬肉腸	Seasonal Fruit Cup 時令生果杯 Dried Fish Congee with Chicken, Steamed Bun and Siu Mai 雞肉柴魚粥 配饅頭及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Udon with Dried Bean Curd served with Plain Congee 豆乾炒烏冬 配白粥	Corn Flakes, 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 Pumpkin & Cauliflower 烤牛柳 配香草牛油、薯仔、燒南瓜及椰菜花	Steamed Halibut with Ginger & Spring Onion, Braised Pork with Eggplant, Steamed Rice & Seasonal Greens 薑蔥蒸比目魚、燴豬肉 配茄子、白飯及時菜	Braised Bean Curd Puff, Mixed Mushroom & Jade Melon with Steamed Rice & Seasonal Greens 燴珍珠豆腐卜、雜菇及翠玉瓜 配白飯及時菜	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	Braised Lamb Shank, Farro & Mixed Vegetables 燴羊腩、小麥籽粒及雜菜 Tiramisu 意大利芝士蛋糕	XO Sauce Scallop & Prawns, Braised Chicken with Spring Onion, Steamed Rice & Seasonal Greens XO醬帶子及大蝦、蔥油雞、白飯及時菜 Tiramisu 意大利芝士蛋糕	Steamed Bean Curd Sheet in Soya Sauce with Plant-based Pork & Asian Preserved Olives, Steamed Rice & Seasonal Greens 素菜絲焗枝竹、欄菜素豬肉焗毛豆飯及時菜 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
3 Jul (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Soufflé with Sautéed Mushrooms, Veal Sausage and Tomato 車打芝士焗蛋 配炒蘑菇、牛仔腸及蕃茄	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 Cheesy Fusilli with Cream Mushrooms, Tomato & Mixed Mushroom 忌廉蘑菇芝士螺絲粉、蕃茄及炒雜菇	Corn Flakes, 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 Prawns with Lobster Cream Sauce, Fettuccine & Mixed Vegetables 烤大蝦配龍蝦忌廉汁 寬意粉及雜菜	Stir-fried Black Pepper Chicken, Teriyaki Beef, Steamed Rice & Seasonal Greens 炒黑椒雞球、照燒牛肉、台式肉燥 白飯及時菜	Chilli Plant-based Pork, Braised Winter Melon with Steamed Rice & Seasonal Greens 素麻婆豆腐、上素冬瓜 配白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律	Chicken Stroganoff with Brown Rice & Mixed Vegetables 俄式雞肉 配糙米飯及雜菜 Chocolate Brownie 朱古力布朗尼	Wok-fried Seafood in Chilli Sauce, Sa Cha Beef with Enoki Mushroom, Steamed Rice & Seasonal Greens 辣椒醬炒海鮮、沙茶金菇牛肉、白飯及時菜 Chocolate Brownie 朱古力布朗尼	Stir-fried Plant-based Beef with Preserved Vegetables, Deep-fried Eggplant & Steamed Rice 雪菜炒素牛肉、油爆茄子及白飯 Chocolate Brownie 朱古力布朗尼	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律 Chocolate Brownie 朱古力布朗尼
4 Jul (Mon)	Seasonal Fruit Cup 時令生果杯 Omelette, Ham, Chicken Sausages, Tomato & Portobello 奄列、火腿、雞肉腸、蕃茄及大啡菇	Seasonal Fruit Cup 時令生果杯 Pork and Vegetable Congee, Steamed Bun, Steamed Glutinous Rice with Chicken and Selected Dim Sum 豬肉雜菜粥、饅頭、糯米雞及精選點心	Seasonal Fruit Cup 時令生果杯 Sweet Corn Congee, Fried Noodles with Braised Bean Curd and Seasonal Greens 粟米粥、素肉碎豆腐炒麵及時菜	Corn Flakes, 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	Soya Sauce Steamed Halibut, Taiwanese Braised Minced Pork with Steamed Rice & Seasonal Greens 豉油蒸比目魚、台式肉燥 配白飯及時菜	Taiwanese Style Plant-based Pork, Braised Mushroom with Egg Tufo, Steamed Rice & Seasonal Greens 台式素豬肉、上素紅燒玉子豆腐 燴雜菇 配白飯及時菜	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	Mexican Pork Goulash, Tomato Rice & Mixed Vegetables 墨西哥燴豬肉、蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	Braised Abalone, Stir-fried Black Pepper Beef, Steamed Rice & Seasonal Greens 古法焗鮑魚、黑椒炒牛肉、白飯及時菜 Carrot Cake 甘筍蛋糕	Spiced Falafel, Tomato Rice & Mixed Vegetables 五香鷹嘴豆餅、蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	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 Carrot Cake 甘筍蛋糕



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CAUSEWAY BAY
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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
5 Jul (Tue)	Seasonal Fruit Cup 時令生果杯 Spinach Egg Soufflé with Roasted Chicken, Ham, Veal Sausage, Hash Brown, Sautéed Mixed Mushrooms and Tomato 菠菜焗蛋、燒雞、火腿、牛仔腸、薯餅、炒雜菇及蕃茄	Seasonal Fruit Cup 時令生果杯 Beef Udon, Shrimp Dumplings, Pan-fried Dumplings and Mini Steamed Glutinous Rice with Chicken 牛肉烏冬配蝦餃、日式餃子及珍珠雞	Seasonal Fruit Cup 時令生果杯 Zucchini Basil Frittata with Sautéed Mixed Mushrooms and Hash Brown 青意瓜紫蘇葉焗蛋配炒雜菇及薯餅	Corn Flakes, 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 Chicken Breast with Lyonnaise Potato & Mixed Vegetables 烤雞胸配洋蔥炸薯片及雜菜	Stir-fried Scallop & Prawns with XO Sauce, Braised Beef Rib Finger with Steamed Rice & Seasonal Greens XO醬帶子炒大蝦、紅燒牛肋條配白飯及時菜	Wok-fried Plant-based Beef, Bean Curd Mixed Mushrooms with Black Pepper Sauce, Steamed Rice & Seasonal Greens 炒素牛肉、黑椒雜菌豆腐、白飯及時菜	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	Roasted Salmon with Korma, Vegetable Rice Pilaf & Mixed Vegetables 奶油咖喱燒三文魚、印式雜菜飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Baked Pork Neck in Tamarind Sauce, Egg Fried Rice & Seasonal Greens 羅望子汁豬頸肉、蛋炒飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Vegetarian Mapo Bean Curd, Braised Bean Curd, Steamed Rice & Seasonal Greens 素麻婆豆腐、翠玉瓜燴枝竹、白飯及時菜 Lemon Meringue Pie 檸檬蛋白批	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 Lemon Meringue Pie 檸檬蛋白批
6 Jul (Wed)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg, Ham, Pork Sausages, Tomato and Mixed Beans 炒蛋、火腿、豬肉腸、蕃茄及炒雜豆	Seasonal Fruit Cup 時令生果杯 BBQ Pork Bun with Selected Dim Sum and Mushroom, Carrot & Pork Congee 叉燒包配精選點心及冬菇甘筍豬肉粥	Seasonal Fruit Cup 時令生果杯 Stew Noodles with Braised Vegetables and Soya Sauce, Mushroom Congee and Vegetarian BBQ Pork Buns 雜菜燴鼓油皇炒麵、冬菇粥及素肉叉燒包	Corn Flakes, 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 Beef Tenderloin with Mustard Sauce, Potato & Roasted Vegetables 烤牛柳配芥末籽醬、薯仔及燒雜菜	Preserved Beans Chicken, Mapo Tofu with Steamed Rice & Seasonal Greens 豆豉雞球、麻婆豆腐、白飯及時菜	Plant-based Burger with Cannellini Vegetable Casserole, Mashed Potato & Roasted Vegetables 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) Pumpkin, Carrot & Quinoa Soup 南瓜甘筍藜麥湯 Roasted Mixed Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬	Spaghetti Bolognese with Parmesan Cheese 芝士肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	Singapore Hokkien Mee & Seasonal Greens 新加坡福建麵及時菜 Mango Mousse Cake 芒果慕斯蛋糕	Spaghetti with Plant-based Bolognese and Parmesan Cheese 芝士素肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	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 Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬 Mango Mousse Cake 芒果慕斯蛋糕
7 Jul (Thu)	Seasonal Fruit Cup 時令生果杯 Cheese and Herb Soufflé with Pork Sausages, Ham, Bacon, Potato and Cherry Tomato 香草芝士焗蛋、豬肉腸、火腿、煙肉、薯仔及車厘茄	Seasonal Fruit Cup 時令生果杯 Stir-fried Beef Rice Vermicelli with Siu Mai, Conpoy Vegetable Dumplings and Rice Roll with Chicken and Mushroom 炒牛肉米粉配燒賣、瑤柱蔬菜餃及冬菇雞絲粉卷	Seasonal Fruit Cup 時令生果杯 Braised Vegetables Rice Vermicelli and Pumpkin Congee 上素燴米粉及南瓜粥	Corn Flakes, 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	Herb Chicken with Stewed Lentils, Roasted Mixed Vegetables 香草雞配蘭度豆、燒雜菜	Stir-fried Prawns with Macadamia & Shimeji Mushroom, Soya Sauce Braised Chicken, Steamed Rice & Seasonal Greens 炒大蝦配夏威夷果仁及靈芝菇、豉油燴雞球、白飯及時菜	Kung Pao Veggie Chicken, Braised Bamboo Shoot with Steamed Rice & Seasonal Greens 宮保素雞、燴筍角配白飯及時菜	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 煙熏鷹嘴豆沙律配鷹嘴豆醬	Thai Red Curry Salmon, Coconut Rice & Seasonal Greens 泰式紅咖喱三文魚、椰汁飯及時菜 Pecan Pie 山核桃批	HK Style Curry Seafood, Wok-fried Beef Strip with Green Peppers, Steamed Rice & Seasonal Greens 港式咖喱海鮮、青椒炒牛肉絲、白飯及時菜 Pecan Pie 山核桃批	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 Pecan Pie 山核桃批	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、煙熏鷹嘴豆沙律配鷹嘴豆醬 Pecan Pie 山核桃批



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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
8 Jul (Fri)	Seasonal Fruit Cup 時令生果杯 Scrambled Eggs with Sous Vide Chicken, Ham, Broccoli and Potato 炒蛋 配慢煮雞肉、火腿、 西蘭花及薯仔	Seasonal Fruit Cup 時令生果杯 Chicken and Mushroom Congee with Dace Fish Balls and Seasonal Greens 冬菇雞粥 配鯪魚球及時菜	Seasonal Fruit Cup 時令生果杯 Rocket Frittata with Herb Tomato, Sautéed Mixed Mushrooms and Fried Potato Wedges 火箭菜芝士焗蛋 配香草蕃茄、 炒雜菇及炸薯角	Corn Flakes, 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	Peri Peri Salmon with Thai Coconut Rice & French Beans 西式辣汁三文魚 配椰汁飯及豆角	Beef Rib Finger with Onions, Char Siu with Steamed Rice & Seasonal Greens 洋蔥牛肋條、 叉燒 配白飯及時菜	Peri Peri Temphe with Coconut Rice & French Beans 西式辣汁天貝粒 配椰汁飯及豆角	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	Chilli Con Carne with Steamed Rice 墨西哥辣肉醬 配白飯 Red Velvet Cake 紅絲絨蛋糕	Braised Halibut with Ginger and Spring Onion, Roasted Chicken, Steamed Rice & Seasonal Greens 薑蔥鱈比目魚、 燒雞、白飯及時菜 Red Velvet Cake 紅絲絨蛋糕	Vegetarian Yu Shang Eggplant with Steamed Rice & Seasonal Greens 素魚香茄子 配白飯及時菜 Red Velvet Cake 紅絲絨蛋糕	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 Red Velvet Cake 紅絲絨蛋糕
9 Jul (Sat)	Seasonal Fruit Cup 時令生果杯 Waffles with Mixed Berry Compote, Chicken Sausage, Scrambled Egg, Ham and Cherry Tomato 窩夫配雜莓醬、 雞肉腸、炒蛋、 火腿及車厘茄	Seasonal Fruit Cup 時令生果杯 Fried Udon with Chicken, Japanese Pork Dumplings, Beef Balls, Shrimp Dumplings and Siu Mai 雞肉炒烏冬 配日式豬肉餃、 牛肉球、蝦餃 及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Udon with Jade Melon and Mushroom, Plain Congee, Conpoy Vegetable Dumplings and Vegetarian BBQ Pork Buns 翠玉瓜蘑菇炒烏冬、 白粥、上素餃 及素叉燒包	Corn Flakes, 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 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	Steamed Halibut with Asian Preserved Olives, Braised XO Pork with Steamed Rice & Seasonal Greens 欖菜蒸比目魚、 XO醬燴豬肉 配白飯及時菜	Chickpea Falafel with Vegetable Jalfarezi & Steamed Rice 炸鷹嘴豆餅 配印度咖喱雜菜 及白飯	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	Grilled Prawns with Basil Pesto, Cream Barley Pearl & Roasted Vegetables 烤大蝦 配羅勒青醬、 忌廉薏米及燒雜菜 Raspberry Clafoutis 紅莓布甸蛋糕	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 Raspberry Clafoutis 紅莓布甸蛋糕	Taiwanese Braised Plant-based Pork, Steamed Rice & Seasonal Greens 台式素肉燥飯及時菜 Raspberry Clafoutis 紅莓布甸蛋糕	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 Raspberry Clafoutis 紅莓布甸蛋糕



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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
10 Jul (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Omelette, Veal Sausage, Creamy White Beans and Sautéed Mushrooms 車打芝士卷列、煎牛仔腸、忌廉焗白腰豆及炒蘑菇	Seasonal Fruit Cup 時令生果杯 Noodles with BBQ pork and Dim Sum Selection 叉燒燴麵 配精選點心	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 Flakes, Fresh Milk, Croissant, Danish, Jam, Butter, Yoghurt and 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	Pan-fried Prawns with Spinach, Cream Sauce, Potato Wedges & Roasted Vegetables 煎大蝦 配菠菜忌廉汁、薯角及雜菜	Lotus Root & Pork Patty, Steamed Rice & Seasonal Greens 蓮藕豬肉餅、白飯及時菜	Plant-based Brat Sausage, Tomato Vegetable Casserole & Mashed Potato 素香腸、蕃茄雜菜 砂鍋及薯蓉	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律	Roasted Chicken Breast with Cream Sauce, Couscous & Mixed Vegetables 烤雞胸配忌廉汁、小米及雜菜 Banana Cheese Cake 香蕉芝士蛋糕	Wok-fried Prawns with Green Chili, Braised Beef in Korean Style, Steamed Rice & Seasonal Greens 靚靚炒大蝦、韓式燴牛肉、白飯及時菜 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 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律 Banana Cheese Cake 香蕉芝士蛋糕
11 Jul (Mon)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Ham, Pork Sausages, Mexican Pinto Beans and Baked Tomato with Herb 炒蛋配火腿、豬肉腸、墨西哥式炒雲豆及香草焗蕃茄	Seasonal Fruit Cup 時令生果杯 Fried Hokkien Chicken Rice Vermicelli with Chiu Chow Dumplings and Siu Mai 福建雞肉炒米粉 配潮州粉果及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Vegetarian Noodles with Dried Bean Curd, served with Pak Choy and Sweet Corn Congee 上素豉油皇麵 配白菜粟米粥	Corn Flakes, 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	Roasted Chicken Breast, Pasta with Mushroom & Herb, Roasted Vegetables 燒雞胸、意粉 配蕃茄蘑菇醬及燒雜菜	Choo Chee Curry Halibut, Steam Tofu with Pork, Steamed Rice & Seasonal Greens 紅咖喱比目魚、豆腐肉碎、白飯及時菜	Braised Veggie Chicken, Stir-fried Vegetables with Steamed Rice & Seasonal Greens 燴素雞、炒雜菜 配白飯及時菜	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	Tomato & Parsley Millet with Braised Pork & Mushroom in Cream Sauce & Mixed Vegetables 白汁忌廉蘑菇羅勒豬肉蕃茄、小米及雜菜 Chocolate Fondant 朱古力心太軟	Soy-glazed Beef, Sautéed Shrimps in Hot and Sour Sauce, Steamed Rice & Seasonal Greens 酸辣炒蝦、醬油牛肉、白飯及時菜 Chocolate Fondant 朱古力心太軟	Plant-based Patties, Mushroom & Parsley, Couscous & Mixed Vegetables 素漢堡扒、蘑菇及羅勒、小米及雜菜 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
12 Jul (Tue)	Seasonal Fruit Cup 時令生果杯 Ham and Cheese Soufflé with Roasted Chicken, Baked Beans and Roasted Tomato 火腿芝士焗蛋配烤雞、焗豆及烤蕃茄	Seasonal Fruit Cup 時令生果杯 Pumpkin Mincéd Pork Congee served with Scallion Bun, Beef Balls and Siu Mai 豬肉南瓜粥 配蔥花卷、牛肉球及燒賣	Seasonal Fruit Cup 時令生果杯 Pasta with Portobello and Baked Beans in Tomato Sauce 茄汁意粉 配大啡菇及焗豆	Corn Flakes, 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	Soya Sauce Steamed Fish, Hong Kong Style Beef Curry, Steamed Rice & Seasonal Greens 豉油汁蒸魚、港式咖喱牛肉、白飯及時菜	Winter Melon, Black Fungus, Bamboo Shoot & Bean Curd Puff with Steamed Rice & Seasonal Greens 冬瓜、黑木耳、竹筍及豆腐卜 配白飯及時菜	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	Pan-fried Scallops with Tomato Basil Salsa, Garlic Mashed Potato & Mixed Vegetables 煎帶子 配蕃茄羅勒莎莎醬 配蒜香薯蓉及雜菜 Cherry Almond Cake 車厘子杏仁蛋糕	Singapore-Style Fried Rice Vermicelli with Shrimp & BBQ Pork 星洲炒米 Cherry Almond Cake 車厘子杏仁蛋糕	Mixed Fungus with Jade Melon and Bean Curd Puff, Steamed Rice & Seasonal Greens 雜菌翠玉瓜焗豆腐卜、白飯及時菜 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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13 Jul (Wed)	Seasonal Fruit Cup 時令生果杯 Mushroom Omelette, Ham, Lamb Rack, Baked Beans and Lyonnaise Potatoes 蘑菇奄列、火腿、 羊排、焗豆 及洋葱炸薯片	Seasonal Fruit Cup 時令生果杯 Noodles with Braised Beef Rib in Chu Hau Sauce & Seasonal Greens 柱侯牛肋肉麵及時菜	Seasonal Fruit Cup 時令生果杯 Fried Udon with Vegetables and Dried Bean Curd, served with Mushroom Congee 雜菜豆腐乾炒烏冬 配冬菇粥	Corn Flakes, 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	Braised Chicken with Garlic and Rosemary, Mashed Potato & Seasonal Vegetables 蒜蓉露絲瑪莉 燴雞肉、薯蓉及雜菜	Seafood Laksa 海鮮叻沙	Braised Plant-based Pork with Bean Curd Sheet, Steamed Rice & Seasonal Greens 燴素豬肉配鮮腐竹 雜菜、白飯及時菜	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 Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及 扁豆沙律 配蜂蜜乳酪醬	Beef Tenderloin with Stroganoff Linguine & Mixed Vegetables 俄式牛柳扁扁意粉及雜菜 Caramel Chocolate Tart 焦糖朱古力撻	Hainanese Chicken Rice & Seasonal Greens 海南雞飯及時菜 Caramel Chocolate Tart 焦糖朱古力撻	Braised Plant-based Meat Balls in Tomato Sauce Pasta & Mixed Vegetables 蕃茄汁素肉丸意粉 配雜菜 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 Vegetables & 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
14 Jul (Thu)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Beef Tenderloin, Chicken Sausages, Potato Wedges and Cherry Tomato 炒蛋 配牛柳、 雞肉腸、薯角及車厘茄	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 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 Flakes, 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	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	Sweet & Sour Prawns, Stir-fried Egg with Ham, Steamed Rice & Seasonal Greens 糖醋大蝦、 火腿炒蛋、 白飯及時菜	Sautéed Plant-based Chicken with Steamed Rice & Mixed Vegetables 炒素雞肉 配白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 咖喱青蔥瓜 忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、 煙熏鷹嘴豆沙律 配鷹嘴豆醬	Baked Salmon with Mustard Cream Sauce, Brown Rice & Quinoa with Mixed Vegetables 焗三文魚 配芥末忌廉醬、 藜麥糙米及雜菜 Orange Chiffon Cake 香橙戚風蛋糕	Vietnamese-style Pork Loin, Ginger Rice, Asian Slaw & Seasonal Greens 越式豬柳、薑飯、 椰菜沙律及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Stir-fried Plant-based Meat, Mushroom & Bean Curd in Soya Sauce, Steamed Rice & Seasonal Greens 炒豆腐、蘑菇及素肉、 白飯及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 咖喱青蔥瓜忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、 煙熏鷹嘴豆沙律 配鷹嘴豆醬 Orange Chiffon Cake 香橙戚風蛋糕
15 Jul (Fri)	Seasonal Fruit Cup 時令生果杯 Egg Soufflé with Cumberland Sausages, Sautéed Wild Mushrooms, Ham and Tomato 焗蛋配豬肉腸、 炒雜菇、火腿及蕃茄	Seasonal Fruit Cup 時令生果杯 Pork & Shrimp Wonton Noodles and Seasonal Greens 雲吞麵及時菜	Seasonal Fruit Cup 時令生果杯 Tomato Spaghetti with Marinated Tempeh and Roasted Vegetables 茄汁意粉 配醃天貝粒及烤雜菜	Corn Flakes, 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 燴鱈魚 配黑豆茄丁莎莎醬 扁豆粉及燒雜菜	Malaysian Beef Rendang, Nasi Lemak & Seasonal Greens 馬來西亞 巴東牛肉、椰漿飯 及時菜	Wok-fried Plant-based Beef, Braised Mushrooms with Bean Curd Sheet, Steamed Rice & Seasonal Greens 炒素牛肉、 鮮竹燴三菇 配白飯及時菜	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	Slow-braised Beef Rib Finger with Rosemary, Mashed Potato & Mixed Vegetables 慢燴牛肋條 配迷迭香、薯蓉及雜菜 Blueberry Cheesecake 藍莓芝士蛋糕	Cantonese Style Mixed Seafood, Teriyaki Chicken, Steamed Rice & Seasonal Greens 中式蠔油汁炒海鮮、 照燒雞肉、 白飯及時菜 Blueberry Cheesecake 藍莓芝士蛋糕	Plant-based Meat Balls With Tomato Pasta Penne and Mozzarella Cheese 蕃茄芝士素肉丸長通粉 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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16 Jul (Sat)	Seasonal Fruit Cup 時令生果杯 Mini Pancakes with Mixed Berry Compote, Fried Banana and Pork Sausages 迷你班戟配雜莓醬、燒香蕉及豬肉腸	Seasonal Fruit Cup 時令生果杯 Dried Fish Congee with Chicken, Steamed Bun and Siu Mai 雞肉柴魚粥 配饅頭及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Udon with Dried Bean Curd served with Plain Congee 豆乾炒烏冬 配白粥	Corn Flakes, 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 Pumpkin & Cauliflower 烤牛柳 配香草牛油、薯仔、燒南瓜及椰菜花	Steamed Halibut with Ginger & Spring Onion, Braised Pork with Eggplant, Steamed Rice & Seasonal Greens 薑蔥蒸比目魚、燴豬肉 配茄子、白飯及時菜	Braised Bean Curd Puff, Mixed Mushroom & Jade Melon with Steamed Rice & Seasonal Greens 燴珍珠豆腐卜、雜菇及翠玉瓜 配白飯及時菜	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	Braised Lamb Shank, Farro & Mixed Vegetables 燴羊腩、小麥籽粒及雜菜 Tiramisu 意大利芝士蛋糕	XO Sauce Scallop & Prawns, Braised Chicken with Spring Onion, Steamed Rice & Seasonal Greens XO醬帶子及大蝦、蔥油雞、白飯及時菜 Tiramisu 意大利芝士蛋糕	Steamed Bean Curd Sheet in Soya Sauce with Plant-based Pork & Asian Preserved Olives, Steamed Rice & Seasonal Greens 素菜絲焗枝竹、欄菜素豬肉焗毛豆飯及時菜 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
17 Jul (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Soufflé with Sautéed Mushrooms, Veal Sausage and Tomato 車打芝士焗蛋 配炒蘑菇、牛仔腸及蕃茄	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 Cheesy Fusilli with Cream Mushrooms, Tomato & Mixed Mushroom 忌廉蘑菇芝士螺絲粉、蕃茄及炒雜菇	Corn Flakes, 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 Prawns with Lobster Cream Sauce, Fettuccine & Mixed Vegetables 烤大蝦配龍蝦忌廉汁 寬意粉及雜菜	Stir-fried Black Pepper Chicken, Teriyaki Beef, Steamed Rice & Seasonal Greens 炒黑椒雞球、照燒牛肉、白飯及時菜	Chilli Plant-based Pork, Braised Winter Melon with Steamed Rice & Seasonal Greens 素麻婆豆腐、上素冬瓜 配白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律	Chicken Stroganoff with Brown Rice & Mixed Vegetables 俄式雞肉 配糙米飯及雜菜 Chocolate Brownie 朱古力布朗尼	Wok-fried Seafood in Chilli Sauce, Sa Cha Beef with Enoki Mushroom, Steamed Rice & Seasonal Greens 辣椒醬炒海鮮、沙茶金菇牛肉、白飯及時菜 Chocolate Brownie 朱古力布朗尼	Stir-fried Plant-based Beef with Preserved Vegetables, Deep-fried Eggplant & Steamed Rice 雪菜炒素牛肉、油爆茄子及白飯 Chocolate Brownie 朱古力布朗尼	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律 Chocolate Brownie 朱古力布朗尼
18 Jul (Mon)	Seasonal Fruit Cup 時令生果杯 Omelette, Ham, Chicken Sausages, Tomato & Portobello 奄列、火腿、雞肉腸、蕃茄及大啡菇	Seasonal Fruit Cup 時令生果杯 Pork and Vegetable Congee, Steamed Bun, Steamed Glutinous Rice with Chicken and Selected Dim Sum 豬肉雜菜粥、饅頭、糯米雞及精選點心	Seasonal Fruit Cup 時令生果杯 Sweet Corn Congee, Fried Noodles with Braised Bean Curd and Seasonal Greens 粟米粥、素肉碎豆腐炒麵及時菜	Corn Flakes, 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	Soya Sauce Steamed Halibut, Taiwanese Braised Minced Pork with Steamed Rice & Seasonal Greens 豉油蒸比目魚、台式肉燥 配白飯及時菜	Taiwanese Style Plant-based Pork, Braised Mushroom with Egg Tufo, Steamed Rice & Seasonal Greens 台式素豬肉、上素紅燒玉子豆腐 燴雜菇 配白飯及時菜	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	Mexican Pork Goulash, Tomato Rice & Mixed Vegetables 墨西哥燉豬肉、蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	Braised Abalone, Stir-fried Black Pepper Beef, Steamed Rice & Seasonal Greens 古法炆鮑魚、黑椒炒牛肉、白飯及時菜 Carrot Cake 甘筍蛋糕	Spiced Falafel, Tomato Rice & Mixed Vegetables 五香鷹嘴豆餅、蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	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 Carrot Cake 甘筍蛋糕



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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
19 Jul (Tue)	Seasonal Fruit Cup 時令生果杯 Spinach Egg Soufflé with Roasted Chicken, Ham, Veal Sausage, Hash Brown, Sautéed Mixed Mushrooms and Tomato 菠菜焗蛋、燒雞、火腿、牛仔腸、薯餅、炒雜菇及蕃茄	Seasonal Fruit Cup 時令生果杯 Beef Udon, Shrimp Dumplings, Pan-fried Dumplings and Mini Steamed Glutinous Rice with Chicken 牛肉烏冬配蝦餃、日式餃子及珍珠雞	Seasonal Fruit Cup 時令生果杯 Zucchini Basil Frittata with Sautéed Mixed Mushrooms and Hash Brown 青意瓜紫蘇葉焗蛋配炒雜菇及薯餅	Corn Flakes, 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 Chicken Breast with Lyonnaise Potato & Mixed Vegetables 烤雞胸配洋蔥炸薯片及雜菜	Stir-fried Scallop & Prawns with XO Sauce, Braised Beef Rib Finger with Steamed Rice & Seasonal Greens XO醬帶子炒大蝦、紅燒牛肋條配白飯及時菜	Wok-fried Plant-based Beef, Bean Curd Mixed Mushrooms with Black Pepper Sauce, Steamed Rice & Seasonal Greens 炒素牛肉、黑椒雜菌豆腐、白飯及時菜	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	Roasted Salmon with Korma, Vegetable Rice Pilaf & Mixed Vegetables 奶油咖喱燒三文魚、印式雜菜飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Baked Pork Neck in Tamarind Sauce, Egg Fried Rice & Seasonal Greens 羅望子汁豬頸肉、蛋炒飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Vegetarian Mapo Bean Curd, Braised Bean Curd, Steamed Rice & Seasonal Greens 素麻婆豆腐、翠玉瓜燴枝竹、白飯及時菜 Lemon Meringue Pie 檸檬蛋白批	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 Lemon Meringue Pie 檸檬蛋白批
20 Jul (Wed)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg, Ham, Pork Sausages, Tomato and Mixed Beans 炒蛋、火腿、豬肉腸、蕃茄及炒雜豆	Seasonal Fruit Cup 時令生果杯 BBQ Pork Bun with Selected Dim Sum and Mushroom, Carrot & Pork Congee 叉燒包配精選點心及冬菇甘筍豬肉粥	Seasonal Fruit Cup 時令生果杯 Stew Noodles with Braised Vegetables and Soya Sauce, Mushroom Congee and Vegetarian BBQ Pork Buns 雜菜燴鼓油皇炒麵、冬菇粥及素肉叉燒包	Corn Flakes, 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 Beef Tenderloin with Mustard Sauce, Potato & Roasted Vegetables 烤牛柳配芥末籽醬、薯仔及燒雜菜	Preserved Beans Chicken, Mapo Tofu with Steamed Rice & Seasonal Greens 豆豉雞球、麻婆豆腐、白飯及時菜	Plant-based Burger with Cannellini Vegetable Casserole, Mashed Potato & Roasted Vegetables 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) Pumpkin, Carrot & Quinoa Soup 南瓜甘筍藜麥湯 Roasted Mixed Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬	Spaghetti Bolognese with Parmesan Cheese 芝士肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	Singapore Hokkien Mee & Seasonal Greens 新加坡福建麵及時菜 Mango Mousse Cake 芒果慕斯蛋糕	Spaghetti with Plant-based Bolognese and Parmesan Cheese 芝士素肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	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 Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及扁豆沙律配蜂蜜乳酪醬 Mango Mousse Cake 芒果慕斯蛋糕
21 Jul (Thu)	Seasonal Fruit Cup 時令生果杯 Cheese and Herb Soufflé with Pork Sausages, Ham, Bacon, Potato and Cherry Tomato 香草芝士焗蛋、豬肉腸、火腿、煙肉、薯仔及車厘茄	Seasonal Fruit Cup 時令生果杯 Stir-fried Beef Rice Vermicelli with Siu Mai, Conpoy Vegetable Dumplings and Rice Roll with Chicken and Mushroom 炒牛肉米粉配燒賣、瑤柱蔬菜餃及冬菇雞絲粉卷	Seasonal Fruit Cup 時令生果杯 Braised Vegetables Rice Vermicelli and Pumpkin Congee 上素燴米粉及南瓜粥	Corn Flakes, 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	Herb Chicken with Stewed Lentils, Roasted Mixed Vegetables 香草雞配蘭度豆、燒雜菜	Stir-fried Prawns with Macadamia & Shimeji Mushroom, Soya Sauce Braised Chicken, Steamed Rice & Seasonal Greens 炒大蝦配夏威夷果仁及靈芝菇、豉油燴雞球、白飯及時菜	Kung Pao Veggie Chicken, Braised Bamboo Shoot with Steamed Rice & Seasonal Greens 宮保素雞、燴筍角配白飯及時菜	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 煙熏鷹嘴豆沙律配鷹嘴豆醬	Thai Red Curry Salmon, Coconut Rice & Seasonal Greens 泰式紅咖喱三文魚、椰汁飯及時菜 Pecan Pie 山核桃批	HK Style Curry Seafood, Wok-fried Beef Strip with Green Peppers, Steamed Rice & Seasonal Greens 港式咖喱海鮮、青椒炒牛肉絲、白飯及時菜 Pecan Pie 山核桃批	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 Pecan Pie 山核桃批	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、煙熏鷹嘴豆沙律配鷹嘴豆醬 Pecan Pie 山核桃批



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22 Jul (Fri)	Seasonal Fruit Cup 時令生果杯 Scrambled Eggs with Sous Vide Chicken, Ham, Broccoli and Potato 炒蛋 配慢煮雞肉、火腿、 西蘭花及薯仔	Seasonal Fruit Cup 時令生果杯 Chicken and Mushroom Congee with Dace Fish Balls and Seasonal Greens 冬菇雞粥 配鯪魚球及時菜	Seasonal Fruit Cup 時令生果杯 Rocket Frittata with Herb Tomato, Sautéed Mixed Mushrooms and Fried Potato Wedges 火箭菜芝士焗蛋 配香草蕃茄、 炒雜菇及炸薯角	Corn Flakes, 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	Peri Peri Salmon with Thai Coconut Rice & French Beans 西式辣汁三文魚 配椰汁飯及豆角	Beef Rib Finger with Onions, Char Siu with Steamed Rice & Seasonal Greens 洋蔥牛肋條、 叉燒 配白飯及時菜	Peri Peri Temphe with Coconut Rice & French Beans 西式辣汁天貝粒 配椰汁飯及豆角	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	Chilli Con Carne with Steamed Rice 墨西哥辣肉醬 配白飯 Red Velvet Cake 紅絲絨蛋糕	Braised Halibut with Ginger and Spring Onion, Roasted Chicken, Steamed Rice & Seasonal Greens 薑蔥焗比目魚、 燒雞、白飯及時菜 Red Velvet Cake 紅絲絨蛋糕	Vegetarian Yu Shang Eggplant with Steamed Rice & Seasonal Greens 素魚香茄子 配白飯及時菜 Red Velvet Cake 紅絲絨蛋糕	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 Red Velvet Cake 紅絲絨蛋糕
23 Jul (Sat)	Seasonal Fruit Cup 時令生果杯 Waffles with Mixed Berry Compote, Chicken Sausage, Scrambled Egg, Ham and Cherry Tomato 窩夫配雜莓醬、 雞肉腸、炒蛋、火腿 及車厘茄	Seasonal Fruit Cup 時令生果杯 Fried Udon with Chicken, Japanese Pork Dumplings, Beef Balls, Shrimp Dumplings and Siu Mai 雞肉炒烏冬 配日式豬肉餃、 牛肉球、蝦餃及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Udon and Mushroom, Congee, Conpoy Vegetable Dumplings and Vegetarian BBQ Pork Buns 翠玉瓜蘑菇炒烏冬、 白粥、上素餃 及素叉燒包	Corn Flakes, 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 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	Steamed Halibut with Asian Preserved Olives, Braised XO Pork with Steamed Rice & Seasonal Greens 欖菜蒸比目魚、 XO醬焗豬肉 配白飯及時菜	Chickpea Falafel with Vegetable Jalfarezi & Steamed Rice 炸鷹嘴豆餅 配印度咖喱雜菜 及白飯	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	Grilled Prawns with Basil Pesto, Cream Barley Pearl & Roasted Vegetables 烤大蝦配羅勒青醬、 忌廉薏米及燒雜菜 Raspberry Clafoutis 紅莓布甸蛋糕	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 Raspberry Clafoutis 紅莓布甸蛋糕	Taiwanese Braised Plant-based Pork, Steamed Rice & Seasonal Greens 台式素肉燥飯及時菜 Red Velvet Cake 紅絲絨蛋糕	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 Raspberry Clafoutis 紅莓布甸蛋糕



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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
24 Jul (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Omelette, Veal Sausage, Creamy White Beans and Sautéed Mushrooms 車打芝士卷列、煎牛仔腸、忌廉焗白腰豆及炒蘑菇	Seasonal Fruit Cup 時令生果杯 Noodles with BBQ pork and Dim Sum Selection 叉燒燴麵 配精選點心	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 Flakes, Fresh Milk, Croissant, Danish, Jam, Butter, Yoghurt and 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	Pan-fried Prawns with Spinach, Cream Sauce, Potato Wedges & Roasted Vegetables 煎大蝦 配菠菜忌廉汁、薯角及雜菜	Lotus Root & Pork Patty, Steamed Rice & Seasonal Greens 蓮藕豬肉餅、白飯及時菜	Plant-based Brat Sausage, Tomato Vegetable Casserole & Mashed Potato 素香腸、蕃茄雜菜 砂鍋及薯蓉	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律	Roasted Chicken Breast with Cream Sauce, Couscous & Mixed Vegetables 烤雞胸配忌廉汁、小米及雜菜 Banana Cheese Cake 香蕉芝士蛋糕	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 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 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律 Banana Cheese Cake 香蕉芝士蛋糕
25 Jul (Mon)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Ham, Pork Sausages, Mexican Pinto Beans and Baked Tomato with Herb 炒蛋配火腿、豬肉腸、墨西哥式炒雲豆及香草焗蕃茄	Seasonal Fruit Cup 時令生果杯 Fried Hokkien Chicken Rice Vermicelli with Chiu Chow Dumplings and Siu Mai 福建雞肉炒米粉 配潮州粉果及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Vegetarian Noodles with Dried Bean Curd, served with Pak Choy and Sweet Corn Congee 上素豉油皇麵 配白菜粟米粥	Corn Flakes, 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	Roasted Chicken Breast, Pasta with Mushroom & Herb, Roasted Vegetables 燒雞胸、意粉 配蕃茄蘑菇醬及燒雜菜	Choo Chee Curry Halibut, Steam Tofu with Pork, Steamed Rice & Seasonal Greens 紅咖喱比目魚、豆腐肉碎、白飯及時菜	Braised Veggie Chicken, Stir-fried Vegetables with Steamed Rice & Seasonal Greens 燴素雞、炒雜菜 配白飯及時菜	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	Tomato & Parsley Millet with Braised Pork & Mushroom in Cream Sauce & Mixed Vegetables 白汁忌廉蘑菇羅勒豬肉蕃茄、小米及雜菜 Chocolate Fondant 朱古力心太軟	Soy-glazed Beef, Sautéed Shrimps in Hot and Sour Sauce, Steamed Rice & Seasonal Greens 酸辣炒蝦、醬油牛肉、白飯及時菜 Chocolate Fondant 朱古力心太軟	Plant-based Patties, Mushroom & Parsley, Couscous & Mixed Vegetables 素漢堡扒、蘑菇及羅勒、小米及雜菜 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
26 Jul (Tue)	Seasonal Fruit Cup 時令生果杯 Ham and Cheese Soufflé with Roasted Chicken, Baked Beans and Roasted Tomato 火腿芝士焗蛋配烤雞、焗豆及烤蕃茄	Seasonal Fruit Cup 時令生果杯 Pumpkin Mincéd Pork Congee served with Scallion Bun, Beef Balls and Siu Mai 豬肉南瓜粥 配蔥花卷、牛肉球及燒賣	Seasonal Fruit Cup 時令生果杯 Pasta with Portobello and Baked Beans in Tomato Sauce 茄汁意粉 配大啡菇及焗豆	Corn Flakes, 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	Soya Sauce Steamed Fish, Hong Kong Style Beef Curry, Steamed Rice & Seasonal Greens 豉油汁蒸魚、港式咖喱牛肉、白飯及時菜	Winter Melon, Black Fungus, Bamboo Shoot & Bean Curd Puff with Steamed Rice & Seasonal Greens 冬瓜、黑木耳、竹筍及豆腐卜 配白飯及時菜	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	Pan-fried Scallops with Tomato Basil Salsa, Garlic Mashed Potato & Mixed Vegetables 煎帶子 配蕃茄羅勒莎莎醬 配蒜香薯蓉及雜菜 Cherry Almond Cake 車厘子杏仁蛋糕	Singapore-Style Fried Rice Vermicelli with Shrimp & BBQ Pork 星洲炒米 Cherry Almond Cake 車厘子杏仁蛋糕	Mixed Fungus with Jade Melon and Bean Curd Puff, Steamed Rice & Seasonal Greens 雜菌翠玉瓜燴豆腐卜、白飯及時菜 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



LANSON PLACE

CAUSEWAY BAY
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27 Jul (Wed)	Seasonal Fruit Cup 時令生果杯 Mushroom Omelette, Ham, Lamb Rack, Baked Beans and Lyonnais Potatoes 蘑菇奄列、火腿、 羊排、焗豆 及洋葱炸薯片	Seasonal Fruit Cup 時令生果杯 Noodles with Braised Beef Rib in Chu Hau Sauce & Seasonal Greens 柱侯牛肋肉麵及時菜	Seasonal Fruit Cup 時令生果杯 Fried Udon with Vegetables and Dried Bean Curd, served with Mushroom Congee 雜菜豆腐乾炒烏冬 配冬菇粥	Corn Flakes, 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	Braised Chicken with Garlic and Rosemary, Mashed Potato & Seasonal Vegetables 蒜蓉露絲瑪莉 燴雞肉、薯蓉及雜菜	Seafood Laksa 海鮮叻沙	Braised Plant-based Pork with Bean Curd Sheet, Steamed Rice & Seasonal Greens 燴素豬肉配鮮腐竹 雜菜、白飯及時菜	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 Vegetables & Lentil Salad with Honey Yoghurt Dressing 燒雜菜及 扁豆沙律 配蜂蜜乳酪醬	Beef Tenderloin with Stroganoff Linguine & Mixed Vegetables 俄式牛柳扁扁意粉及雜菜 Caramel Chocolate Tart 焦糖朱古力撻	Hainanese Chicken Rice & Seasonal Greens 海南雞飯及時菜 Caramel Chocolate Tart 焦糖朱古力撻	Braised Plant-based Meat Balls in Tomato Sauce Pasta & Mixed Vegetables 蕃茄汁素肉丸意粉 配雜菜 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 Vegetables & 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
28 Jul (Thu)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Beef Tenderloin, Chicken Sausages, Potato Wedges and Cherry Tomato 炒蛋 配牛柳、 雞肉腸、薯角及車厘茄	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 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 Flakes, 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	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	Sweet & Sour Prawns, Stir-fried Egg with Ham, Steamed Rice & Seasonal Greens 糖醋大蝦、 火腿炒蛋、 白飯及時菜	Sautéed Plant-based Chicken with Steamed Rice & Mixed Vegetables 炒素雞肉 配白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 咖喱青蔥瓜 忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、 煙熏鷹嘴豆沙律 配鷹嘴豆醬	Baked Salmon with Mustard Cream Sauce, Brown Rice & Quinoa with Mixed Vegetables 焗三文魚 配芥末忌廉醬、 藜麥糙米及雜菜 Orange Chiffon Cake 香橙戚風蛋糕	Vietnamese-style Pork Loin, Ginger Rice, Asian Slaw & Seasonal Greens 越式豬柳、薑飯、 椰菜沙律及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Stir-fried Plant-based Meat, Mushroom & Bean Curd in Soya Sauce, Steamed Rice & Seasonal Greens 炒豆腐、蘑菇及素肉、 白飯及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Curried Zucchini 咖喱青蔥瓜忌廉湯 Spiced Cauliflower, Smoked Chickpea Salad with Hummus 五香椰菜花、 煙熏鷹嘴豆沙律 配鷹嘴豆醬 Orange Chiffon Cake 香橙戚風蛋糕
29 Jul (Fri)	Seasonal Fruit Cup 時令生果杯 Egg Soufflé with Cumberland Sauces, Sautéed Wild Mushrooms, Ham and Tomato 焗蛋配豬肉腸、 炒雜菇、火腿及蕃茄	Seasonal Fruit Cup 時令生果杯 Pork & Shrimp Wonton Noodles and Seasonal Greens 雲吞麵及時菜	Seasonal Fruit Cup 時令生果杯 Tomato Spaghetti with Marinated Tempeh and Roasted Vegetables 茄汁意粉 配醃天貝粒及烤雜菜	Corn Flakes, 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 燴鱈魚 配黑豆茄丁莎莎醬 扁豆粉及燒雜菜	Malaysian Beef Rendang, Nasi Lemak & Seasonal Greens 馬來西亞 巴東牛肉、椰漿飯 及時菜	Wok-fried Plant-based Beef, Braised Mushrooms with Bean Curd Sheet, Steamed Rice & Seasonal Greens 炒素牛肉、 鮮竹燴二菇 配白飯及時菜	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	Slow-braised Beef Rib Finger with Rosemary, Mashed Potato & Mixed Vegetables 慢燴牛肋條 配迷迭香、薯蓉及雜菜 Blueberry Cheesecake 藍莓芝士蛋糕	Cantonese Style Mixed Seafood, Teriyaki Chicken, Steamed Rice & Seasonal Greens 中式蠔油汁炒海鮮、 照燒雞肉、 白飯及時菜 Blueberry Cheesecake 藍莓芝士蛋糕	Plant-based Meat Balls With Tomato Pasta Penne and Mozzarella Cheese 蕃茄芝士素肉丸長通粉 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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30 Jul (Sat)	Seasonal Fruit Cup 時令生果杯 Mini Pancakes with Mixed Berry Compote, Fried Banana and Pork Sausages 迷你班戟配雜莓醬、燒香蕉及豬肉腸	Seasonal Fruit Cup 時令生果杯 Dried Fish Congee with Chicken, Steamed Bun and Siu Mai 雞肉柴魚粥 配饅頭及燒賣	Seasonal Fruit Cup 時令生果杯 Fried Udon with Dried Bean Curd served with Plain Congee 豆乾炒烏冬 配白粥	Corn Flakes, 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 Pumpkin & Cauliflower 烤牛柳 配香草牛油、薯仔、燒南瓜及椰菜花	Steamed Halibut with Ginger & Spring Onion, Braised Pork with Eggplant, Steamed Rice & Seasonal Greens 薑蔥蒸比目魚、燴豬肉 配茄子、白飯及時菜	Braised Bean Curd Puff, Mixed Mushroom & Jade Melon with Steamed Rice & Seasonal Greens 燴珍珠豆腐、雜菇及翠玉瓜 配白飯及時菜	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	Braised Lamb Shank, Farro & Mixed Vegetables 燴羊腩、小麥籽粒及雜菜 Tiramisu 意大利芝士蛋糕	XO Sauce Scallop & Prawns, Braised Chicken with Spring Onion, Steamed Rice & Seasonal Greens XO醬帶子及大蝦、蔥油雞、白飯及時菜 Tiramisu 意大利芝士蛋糕	Steamed Bean Curd Sheet in Soya Sauce with Plant-based Pork & Asian Preserved Olives, Steamed Rice & Seasonal Greens 素菜絲燴枝竹、欄菜素豬肉崙毛豆飯及時菜 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
31 Jul (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Soufflé with Sautéed Mushrooms, Veal Sausage and Tomato 車打芝士焗蛋 配炒蘑菇、牛仔腸及蕃茄	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 Cheesy Fusilli with Cream Mushrooms, Tomato & Mixed Mushroom 忌廉蘑菇芝士螺絲粉、蕃茄及炒雜菇	Corn Flakes, 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 Prawns with Lobster Cream Sauce, Fettuccine & Mixed Vegetables 烤大蝦配龍蝦忌廉汁 寬意粉及雜菜	Stir-fried Black Pepper Chicken, Teriyaki Beef, Steamed Rice & Seasonal Greens 炒黑椒雞球、照燒牛肉、白飯及時菜	Chilli Plant-based Pork, Braised Winter Melon with Steamed Rice & Seasonal Greens 素麻婆豆腐、上素冬瓜 配白飯及時菜	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律	Chicken Stroganoff with Brown Rice & Mixed Vegetables 俄式雞肉 配糙米飯及雜菜 Chocolate Brownie 朱古力布朗尼	Wok-fried Seafood in Chilli Sauce, Sa Cha Beef with Enoki Mushroom, Steamed Rice & Seasonal Greens 辣椒醬炒海鮮、沙茶金菇牛肉、白飯及時菜 Chocolate Brownie 朱古力布朗尼	Stir-fried Plant-based Beef with Preserved Vegetables, Deep-fried Eggplant & Steamed Rice 雪菜炒素牛肉、油爆茄子及白飯 Chocolate Brownie 朱古力布朗尼	Daily Bread Roll (with butter) 是日麵包 (配牛油) Cream of Mushroom 忌廉蘑菇湯 Mushroom & Zucchini Salad 蘑菇青黃瓜沙律 Chocolate Brownie 朱古力布朗尼