



LANSON PLACE

CAUSEWAY BAY
HONG KONG

MENU

26 Dec 2021 - 28 Feb 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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	BREAKFAST 早餐 7:00am - 8:30am 上午7時至上午8時30分				LUNCH 午餐 12:00nn - 1:30pm 中午12時至下午1時30分			DINNER 晚餐 6:00pm - 7:30pm 下午6時至晚上7時30分		
	International Breakfast 環球早餐	Asian Breakfast 亞洲早餐	Vegetarian Breakfast 素食早餐	Continental Breakfast 歐陸式早餐	International Lunch 環球午餐	Asian Lunch 亞洲午餐	Vegetarian Lunch 素食午餐	International Dinner 環球晚餐	Asian Dinner 亞洲晚餐	Vegetarian Dinner 素食晚餐
26 Dec (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Omelette, Veal Sausage, Baked Beans and Sautéed Mushrooms 車打芝士奄列、 煎牛仔腸、 焗豆及炒蘑菇	Seasonal Fruit Cup 時令生果杯 Braised Pork Noodles with Dim Sum Selection (Beef Ball, Shrimp Dumpling, Siu Mai) 焗豬肉麵 配精選點心 (牛肉球、蝦餃、燒賣)	Seasonal Fruit Cup 時令生果杯 Braised Seitan and Vegetables with Noodles and Sweet Corn and Pumpkin Congee 上素焗麵及粟米南瓜粥	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Pan-fried Prawns with Spinach Cream Sauce, Potato Wedges, Green Peas & Sweetcorn 煎大蝦 配菠菜忌廉汁、薯角、 青豆及粟米	Soya Sauce Chicken and Wok-fried Egg with Char Siu Pork, served with Steamed Rice & Seasonal Greens 豉油雞球及叉燒炒蛋 配白飯及時菜	Plant Based Brat Sausage, Tomato Vegetable Casserole & Mashed Potato 素香腸、 番茄雜菜砂鍋及薯蓉	Roasted Chicken Breast with Cream Sauce Pasta & Mixed Vegetables 烤雞胸 配忌廉汁意粉及雜菜 Banana Cheese Cake 香蕉芝士蛋糕	Wok-fried Prawns with Green Chilli and Braised Beef with Onion, served with Steamed Rice & Seasonal Greens 青辣椒炒大蝦及 洋蔥燴牛肉 配白飯及時菜 Banana Cheese Cake 香蕉芝士蛋糕	Mixed Mushroom and Zucchini with Bean Curd Puff, Stir-fried Plant-based Meat in Thai Style, served with Steamed Rice & Seasonal Greens 雜菇翠肉瓜焗豆腐卜及 泰式鍋炒素牛肉 配白飯及時菜 Banana Cheese Cake 香蕉芝士蛋糕
27 Dec (Mon)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Bacon, Pork Sausages, Potato Wedges and Baked Tomato with Herb 炒蛋配煙肉、豬肉腸、 薯角及香草焗番茄	Seasonal Fruit Cup 時令生果杯 Fried Fujien Chicken Noodles with Chiu Chow Dumplings and Siu Mai 福建炒麵(雞) 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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Roasted Chicken Breast Pasta with Tomato Mushroom Sauce & Roasted Vegetables 燒雞胸意粉 配蕃茄磨菇醬及燒雜菜	Choo Chee Curry Halibut and Steamed Tofu with Pork, served with Steamed Rice & Seasonal Greens 紅咖喱比目魚及 豆腐肉碎 配白飯及時菜	Braised Veggie Chicken, Stir-fried Vegetables with Steamed Rice & Seasonal Greens 燴素雞、炒雜菜 配白飯及時菜	Braised Pork with Mushroom and Basil Pasta in Cream Sauce & Mixed Vegetables 白汁忌廉香蒜雞豬肉 意粉及雜菜 Chocolate Fondant 朱古力心太軟	Stir-fried Prawns with Shallot and Soya Sauce and Braised Beef with Tomato, served with Steamed Rice & Seasonal Greens 豉油皇香蔥蝦球及 茄汁牛肉片 配白飯及時菜 Chocolate Fondant 朱古力心太軟	Plant-based Patties, Mushroom & Tomato Stew Pasta, served with Mixed Vegetables 素漢堡扒、蘑菇及 番茄濃湯意粉配雜菜 Chocolate Fondant 朱古力心太軟
28 Dec (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 雞肉南瓜粥 配香蔥花卷及 牛肉球及燒賣	Seasonal Fruit Cup 時令生果杯 Pasta with Tomato Sauce, Portabello and Baked Beans 茄汁意粉 配大啡菇及焗豆	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Pork & Wild Mushroom Goulash, served with Baked Potato Gratin & Roasted Vegetables 墨西哥磨菇燴豬肉 配焗薯片及燒雜菜	Steamed Fish with Wood Fungus and Hong Kong Style Beef Curry, served with Steamed Rice & Seasonal Greens 豉油汁蒸魚及 港式咖喱牛肉 配白飯及時菜	Winter Melon, Black Fungus, Bamboo Shoot & Bean Curd Puff, served with Steamed Rice & Seasonal Greens 冬瓜、黑木耳、 竹筍及豆腐卜 配白飯及時菜	Pan-fried Scallops with Tomato Basil Sauce, Garlic Mashed Potato & Mixed Vegetables 煎帶子配蕃茄羅勒汁 配蒜香薯蓉及雜菜 Cherry Almond Cake 車厘子杏仁蛋糕	Braised Pork with Sweet Corn & Chicken in Oyster Sauce, served with Steamed Rice & Seasonal Greens 粟米肉粒及蠔油雞肉 配白飯及時菜 Cherry Almond Cake 車厘子杏仁蛋糕	Mixed Fungus with Jade Melon and Bean Curd Puff, served with Steamed Rice & Seasonal Greens 雜菌翠玉瓜焗豆腐卜 配白飯及時菜 Cherry Almond Cake 車厘子杏仁蛋糕
29 Dec (Wed)	Seasonal Fruit Cup 時令生果杯 Mushroom Omelette, Bacon, Lamb Rack, Baked Beans and Lyonnise Potatoes 蘑菇奄列、煙肉、 羊排、焗豆及 洋蔥炸薯片	Seasonal Fruit Cup 時令生果杯 Braised Chicken Udon with Siu Mai and Japanese Pork Bun 雞肉焗烏冬 配燒賣及日式豬肉包	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Braised Chicken with Garlic and Rosemary, served with Mashed Potato & Seasonal Vegetables 蒜蓉露絲瑪莉焗雞肉球 配薯蓉及焗雜菜	Stir-fried Cashew Chicken and Braised Pork, served with Steamed Rice & Seasonal Greens 炒腰果雞及燴豬 配白飯及時菜	Braised Plant-based Pork with Bean Curd Sheet, served with Steamed Rice & Seasonal Greens 燴素豬肉 配鮮腐竹雜菜 配白飯及時菜	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	Stir-fried Prawns with Garlic and Steamed Chicken with Mushroom, served with Steamed Rice & Seasonal Greens 蒜蓉炒大蝦及冬菇蒸雞 配白飯及時菜 Caramel Chocolate Tart 焦糖朱古力撻	Braised Plant-based Meat Balls Pasta in Tomato Sauce, served with Mixed Vegetables 番茄汁素肉丸意粉 配雜菜 Caramel Chocolate Tart 焦糖朱古力撻



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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	International Dinner 環球晚餐	Asian Dinner 亞洲晚餐	Vegetarian Dinner 素食晚餐
30 Dec (Thu)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Beef Tenderloin, Chicken Sausages, Potato Wedges and Tomato 炒蛋 配牛柳、雞肉腸、薯角及蕃茄	Seasonal Fruit Cup 時令生果杯 Congee with Minced Pork and Shiitake Mushroom, Japanese Pork Dumplings and Turnip Cake 香菇肉碎粥 配日式豬肉餃子及蘿蔔糕	Seasonal Fruit Cup 時令生果杯 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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Roasted Half Chicken with Morel Mushroom Sauce, served with Green Pea Mashed Potato & Sweetcorn 半份烤雞 配羊肚菌醬，配青豆薯蓉及粟米	Sweet & Sour Prawns and Stir-fried Egg with Ham, served with Steamed Rice & Seasonal Greens 糖醋大蝦及火腿炒蛋 配白飯及時菜	Sautéed Plant-based Chicken with Steamed Rice & Mixed Vegetables 炒素雞肉 配白飯及時菜	Baked Salmon with Mustard Cream Sauce, served with Brown Rice & Quinoa with Mixed Vegetables 焗三文魚 配芥末忌廉醬、配藜麥糙米及雜菜 Orange Chiffon Cake 香橙戚風蛋糕	Korean Chilli Chicken and Sautéed Beef with Soya Sauce, served with Steamed Rice & Seasonal Greens 韓式辣雞及爆炒牛肉 配白飯及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Stir-fried Plant-based Meat, Mushroom & Bean Curd in Soya Sauce, served with Steamed Rice & Seasonal Greens 炒豆腐、磨菇及素肉 配白飯及時菜 Orange Chiffon Cake 香橙戚風蛋糕
31 Dec (Fri)	Seasonal Fruit Cup 時令生果杯 Egg Soufflé with Cumberland Sausages, Sautéed Wild Mushrooms, Sliced Parisienne Ham and Tomato 焗蛋 配豬肉腸、炒雜菇、火腿片及蕃茄	Seasonal Fruit Cup 時令生果杯 Stir-fried Noodles with Chicken, Shrimp Dumplings and Bean Curd Roll with Chicken 雞肉炒麵、蝦餃及雞肉腐皮卷	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Baked Cod Fish with Tomato Basil Pasta & Roasted Vegetables 焗鱈魚 配蕃茄羅勒意粉及燒雜菜	Slow-cooked Chu Hou Beef and Roasted Chicken Wings, served with Steamed Rice & Seasonal Greens 慢煮柱侯牛腩及燒雞翼 配白飯及時菜	Wok-fried Plant-based Beef, Braised Mushrooms with Bean Curd Sheet, served with Steamed Rice & Seasonal Greens 炒素牛肉及鮮竹燴三菇 配白飯及時菜	Slow-braised Beef Rib Finger with Rosemary, served with Mashed Potato & Mixed Vegetables 慢燴牛肋條 配迷迭香配薯蓉及雜菜 Blueberry Cheesecake 藍莓芝士蛋糕	Cantonese Style Mixed Seafood and Teriyaki Chicken, served with Steamed Rice & Seasonal Greens 中式蠔油汁炒海鮮及照燒雞肉 配白飯及時菜 Blueberry Cheesecake 藍莓芝士蛋糕	Plant-based Meatball with Tomato Penne and Mozzarella Cheese 蕃茄芝士素肉丸長通粉 Blueberry Cheesecake 藍莓芝士蛋糕
1 Jan (Sat)	Seasonal Fruit Cup 時令生果杯 Mini Pancakes with Mixed Berry Compote, Fried Banana and Lincolnshire Sausage 迷你班戟 配雜莓醬、燒香蕉及雞肉腸	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、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 and Braised Pork with Eggplant, served with Steamed Rice & Seasonal Greens 薑蔥蒸比目魚及燴豬肉及茄子配白飯及時菜	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	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 and Braised Chicken with Spring Onion, served with Steamed Rice & Seasonal Greens XO醬帶子及大蝦及蔥油雞 配白飯及時菜 Tiramisu 意大利芝士蛋糕	Steamed Bean Curd Sheet in Soya Sauce with Plant-based Pork & Asian Preserved Olives, served with Steamed Rice & Seasonal Greens 素菜素豬肉焗毛豆 配白飯及時菜 Tiramisu 意大利芝士蛋糕



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2 Jan (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 Beef and Mushroom Congee with Scallion Bun and Siu Mai 牛肉蘑菇粥配香蔥花卷及燒賣	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Grilled Prawns With Lobster Cream Sauce, Fettuccini & Mixed Vegetables 烤大蝦配龍蝦忌廉汁扁意粉及雜菜	Stir-fried Black Pepper Chicken and Teriyaki Beef, served with Steamed Rice & Seasonal Greens 炒黑椒雞球及照燒牛肉配白飯及時菜	Chilli Plant-based Mapo Tofu and Braised Winter Melon with Steamed Rice & Seasonal Greens 素麻婆豆腐及上素冬瓜配白飯及時菜	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 and Sa Cha Beef with Enoki Mushroom, served with Steamed Rice & Seasonal Greens 辣椒醬炒海鮮及沙茶金菇牛肉配白飯及時菜 Chocolate Brownie 朱古力布朗尼	Stir-fried Plant-based Beef with Preserved Cabbage, 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
3 Jan (Mon)	Seasonal Fruit Cup 時令生果杯 Omelette, Ham, Chicken Sausages, Tomato & Portabello 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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、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 and Taiwanese Braised Minced Pork, served with Steamed Rice & Seasonal Greens 豉油蒸比目魚及台式肉燥配白飯及時菜	Taiwanese Style Plant-based Pork and Braised Mushroom with Egg Tofu, served with Steamed Rice & Seasonal Greens 台式素豬肉及上素紅燒玉子豆腐燴雜菇配白飯及時菜	Mexican Pork Goulash, served with Tomato Rice & Mixed Vegetables 墨西哥燻豬肉配蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	Braised Abalone and Stir-fried Black Pepper Beef, served with Steamed Rice & Seasonal Greens 古法燻鮑魚及黑椒炒牛肉配白飯及時菜 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
4 Jan (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 Glutinous Rice Dumpling 牛肉烏冬配蝦餃、日式餃子及珍珠雞	Seasonal Fruit Cup 時令生果杯 Zucchini Basil Frittata with Sautéed Mixed Mushrooms and Hash Brown 青意瓜紫蘇菜焗蛋配炒雜菇及薯餅	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、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 and Braised Beef Rib Finger, served with Steamed Rice & Seasonal Greens XO醬帶子炒大蝦及紅燒牛肋條配白飯及時菜	Wok-fried Plant-based Beef and Bean Curd Mixed Mushroom with Black Pepper Sauce, served with Steamed Rice & Seasonal Greens 炒素牛肉及黑椒雜菌豆腐配白飯及時菜	Roasted Salmon with Korma, served with Vegetable Rice Pilaf & Mixed Vegetables 奶油咖喱燒三文魚配印式雜菜飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Fujian Style Braised Pork and Nyonya Chicken, served with Steamed Rice & Seasonal Greens 福建風味燴豬肉及娘惹雞配白飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Vegetarian Mapo Tofu and Braised Bean Curd Sheet, Steamed Rice & Seasonal Greens 素麻婆豆腐及翠玉瓜燴枝竹配白飯及時菜 Lemon Meringue Pie 檸檬蛋白批
5 Jan (Wed)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg, Ham, Sausages, Tomato and Mixed Beans 炒蛋、火腿、香腸、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 豬菜燴油皇炒麵、冬菇粥及素肉叉燒包	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Grilled Beef Tenderloin with Mustard Sauce, served with Potato & Roasted Vegetables 烤牛柳配芥末籽醬配薯仔及燒雜菜	Preserved Beans Chicken and Mapo Tofu, served with Steamed Rice & Seasonal Greens 豆豉雞球及麻婆豆腐配白飯及時菜	Plant-based Burgers with Cannellini Vegetable Casserole, served with Mashed Potato & Roasted Vegetables 素漢堡配白腰豆雜菜砂鍋配薯蓉及燒雜菜	Spaghetti Bolognese with Parmesan Cheese 芝士肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	Wok-fried Mixed Seafood in Cantonese Style Oyster Sauce and Wok-fried Pork with Leeks, served with Steamed Rice & Seasonal Greens 中式蠔油汁炒海鮮及京蔥爆豬肉配白飯及時菜 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



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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	International Dinner 環球晚餐	Asian Dinner 亞洲晚餐	Vegetarian Dinner 素食晚餐
6 Jan (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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Herb Chicken with Stewed Lentils, served with Roasted Mixed Vegetables 香草雞配蘭度豆配燒雜菜	Stir-fried Prawns with Macadamia & Shimeji Mushroom and Soya Sauce Braised Chicken, served with Steamed Rice & Seasonal Greens 炒大蝦配夏威夷果仁及靈芝菇及豉油燴雞球配白飯及時菜	Vegetarian Kung Pao Chicken and Braised Bamboo Shoot, served with Steamed Rice & Seasonal Greens 宮保素雞及燴筍角配白飯及時菜	Thai Red Curry Salmon, served with Coconut Rice & Seasonal Greens 泰式紅咖喱三文魚配椰汁飯及時菜 Pecan Pie 山核桃批	HK Style Curry Seafood and Wok-fried Beef Strip with Green Peppers, served with Steamed Rice & Seasonal Greens 港式咖喱海鮮及青椒炒牛肉絲配白飯及時菜 Pecan Pie 山核桃批	Thai Green Curry Vegetable & Plant-based Pork, served with Coconut Rice & Seasonal Greens 泰式青咖喱雜菜及素豬肉配椰汁飯及時菜 Pecan Pie 山核桃批
7 Jan (Fri)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Sous Vide Chicken, Ham, Herb Tomato Sauce and Potato 炒蛋配慢煮雞肉、火腿、香草番茄醬及薯仔	Seasonal Fruit Cup 時令生果杯 Chicken and Mushroom Congee with Vegetarian BBQ Pork Buns, Turnip Cake and Siu Mai 冬菇雞粥配素肉叉燒包、蘿蔔及燒賣	Seasonal Fruit Cup 時令生果杯 Rocket Frittata with Herb Tomato Wedges, Sautéed Mixed Mushrooms and Fried Potato 火箭菜芝士焗蛋配香草番茄、炒雞菇及炸薯角	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Peri Peri Salmon with Thai Coconut Rice & Green Beans 西式辣汁三文魚配椰汁飯及青豆粒	Beef Rib Finger with Onions and Char Siu (BBQ Pork), served with Steamed Rice & Seasonal Greens 洋蔥牛肋條及叉燒配白飯及時菜	Peri Peri Tempeh with Coconut Rice & Green Bean 西式辣汁天貝粒配椰汁飯及青豆粒	Chili 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 Spring Onion and Roasted Chicken, served with Steamed Rice & Seasonal Greens 薑蔥焗比目魚及燒雞配白飯及時菜 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
8 Jan (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, Congee, Conpoy Vegetable Dumplings and Vegetarian BBQ Pork Buns 翠玉瓜磨菇炒烏冬、白粥、上素餃及素叉燒包	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、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、番茄意粉及燒雜菜	Steamed Halibut with Asian Preserved Olives and Braised XO Pork, served with Steamed Rice & Seasonal Greens 檀菜蒸比目魚及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	Grilled Prawns with Basil Pesto, Cream Barley Pearl & Roasted Vegetables 烤大蝦配羅勒青醬、忌廉意米及燒雜菜 Raspberry Clafoutis 紅莓布甸蛋糕	Braised Chicken in Korean Style Sauce with Wine and Wok-fried Pork Strip with Preserved Vegetables, served with Steamed Rice & Seasonal Greens 韓國燒汁炒雞肉及炸菜炒豬肉絲配白飯及時菜 Raspberry Clafoutis 紅莓布甸蛋糕	Taiwanese Braised Plant-based Pork, Steamed Rice & Seasonal Greens 台式素肉燴飯及時菜 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	International Dinner 環球晚餐	Asian Dinner 亞洲晚餐	Vegetarian Dinner 素食晚餐
9 Jan (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Omelette, Veal Sausage, Baked Beans and Sautéed Mushrooms 車打芝士奄列、 煎牛仔腸、 焗豆及炒蘑菇	Seasonal Fruit Cup 時令生果杯 Braised Pork Noodles with Dim Sum Selection (Beef Ball, Shrimp Dumpling, Siu Mai) 焗豬肉麵 配精選點心 (牛肉球、蝦餃、燒賣)	Seasonal Fruit Cup 時令生果杯 Braised Seitan and Vegetables with Noodles and Sweet Corn and Pumpkin Congee 上素焗麵及粟米南瓜粥	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Pan-fried Prawns with Spinach Cream Sauce, Potato Wedges, Green Peas & Sweetcorn 煎大蝦 配菠菜忌廉汁、薯角、 青豆及粟米	Soya Sauce Chicken and Wok-fried Egg with Char Siu Pork, served with Steamed Rice & Seasonal Greens 豉油雞球及叉燒炒蛋 配白飯及時菜	Plant Based Brat Sausage, Tomato Vegetable Casserole & Mashed Potato 素香腸、 蕃茄雜菜砂鍋及薯蓉	Roasted Chicken Breast with Cream Sauce Pasta & Mixed Vegetables 烤雞胸 配忌廉汁意粉及雜菜 Banana Cheese Cake 香蕉芝士蛋糕	Wok-fried Prawns with Green Chilli and Braised Beef with Onion, served with Steamed Rice & Seasonal Greens 青辣椒炒大蝦及 洋蔥燴牛肉 配白飯及時菜 Banana Cheese Cake 香蕉芝士蛋糕	Mixed Mushroom and Zucchini with Bean Curd Puff, Stir-fried Plant-based Meat in Thai Style, served with Steamed Rice & Seasonal Greens 雜菇翠肉瓜焗豆腐卜及 泰式鍋炒素牛肉 配白飯及時菜 Banana Cheese Cake 香蕉芝士蛋糕
10 Jan (Mon)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Bacon, Pork Sausages, Potato Wedges and Baked Tomato with Herb 炒蛋配煙肉、豬肉腸、 薯角及香草焗蕃茄	Seasonal Fruit Cup 時令生果杯 Fried Fujien Chicken Noodles with Chiu Chow Dumplings and Siu Mai 福建炒麵(雞) 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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Roasted Chicken Breast Pasta with Tomato Mushroom Sauce & Roasted Vegetables 燒雞胸意粉 配蕃茄磨菇醬及燒雜菜	Choo Chee Curry Halibut and Steamed Tofu with Pork, served with Steamed Rice & Seasonal Greens 紅咖喱比目魚及 豆腐肉碎 配白飯及時菜	Braised Veggie Chicken, Stir-fried Vegetables with Steamed Rice & Seasonal Greens 燴素雞、炒雜菜 配白飯及時菜	Braised Pork with Mushroom and Basil Pasta in Cream Sauce & Mixed Vegetables 白汁忌廉香蒜雞豬肉 意粉及雜菜 Chocolate Fondant 朱古力心太軟	Stir-fried Prawns with Shallot and Soya Sauce and Braised Beef with Tomato, served with Steamed Rice & Seasonal Greens 豉油皇香蔥蝦球及 茄汁牛肉片 配白飯及時菜 Chocolate Fondant 朱古力心太軟	Plant-based Patties, Mushroom & Tomato Stew Pasta, served with Mixed Vegetables 素漢堡扒、蘑菇及 番茄濃湯意粉配雜菜 Chocolate Fondant 朱古力心太軟
11 Jan (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 配香蔥花卷及 牛肉球及燒賣	Seasonal Fruit Cup 時令生果杯 Pasta with Tomato Sauce, Portabello and Baked Beans 茄汁意粉 配大啡菇及焗豆	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Pork & Wild Mushroom Goulash, served with Baked Potato Gratin & Roasted Vegetables 墨西哥蘑菇燴豬肉 配焗薯片及燒雜菜	Steamed Fish with Wood Fungus and Hong Kong Style Beef Curry, served with Steamed Rice & Seasonal Greens 豉油汁蒸魚及 港式咖喱牛肉 配白飯及時菜	Winter Melon, Black Fungus, Bamboo Shoot & Bean Curd Puff, served with Steamed Rice & Seasonal Greens 冬瓜、黑木耳、 竹筍及豆腐卜 配白飯及時菜	Pan-fried Scallops with Tomato Basil Sauce, Garlic Mashed Potato & Mixed Vegetables 煎帶子配蕃茄羅勒汁 配蒜香薯蓉及雜菜 Cherry Almond Cake 車厘子杏仁蛋糕	Braised Pork with Sweet Corn & Chicken in Oyster Sauce, served with Steamed Rice & Seasonal Greens 粟米肉粒及蠔油雞肉 配白飯及時菜 Cherry Almond Cake 車厘子杏仁蛋糕	Mixed Fungus with Jade Melon and Bean Curd Puff, served with Steamed Rice & Seasonal Greens 雜菌翠玉瓜焗豆腐卜 配白飯及時菜 Cherry Almond Cake 車厘子杏仁蛋糕
12 Jan (Wed)	Seasonal Fruit Cup 時令生果杯 Mushroom Omelette, Bacon, Lamb Rack, Baked Beans and Lyonnise Potatoes 蘑菇奄列、煙肉、 羊排、焗豆及 洋蔥炸薯片	Seasonal Fruit Cup 時令生果杯 Braised Chicken Udon with Siu Mai and Japanese Pork Bun 雞肉焗烏冬 配燒賣及日式豬肉包	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Braised Chicken with Garlic and Rosemary, served with Mashed Potato & Seasonal Vegetables 蒜蓉露絲瑪利燴雞肉球 配薯蓉及焗雜菜	Stir-fried Cashew Chicken and Braised Pork, served with Steamed Rice & Seasonal Greens 炒腰果雞及燴豬 配白飯及時菜	Braised Plant-based Pork with Bean Curd Sheet, served with Steamed Rice & Seasonal Greens 燴素豬肉 配鮮腐竹雜菜 配白飯及時菜	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	Stir-fried Prawns with Garlic and Steamed Chicken with Mushroom, served with Steamed Rice & Seasonal Greens 蒜蓉炒大蝦及冬菇蒸雞 配白飯及時菜 Caramel Chocolate Tart 焦糖朱古力撻	Braised Plant-based Meat Balls Pasta in Tomato Sauce, served with Mixed Vegetables 蕃茄汁素肉丸意粉 配雜菜 Caramel Chocolate Tart 焦糖朱古力撻



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CAUSEWAY BAY
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	International Dinner 環球晚餐	Asian Dinner 亞洲晚餐	Vegetarian Dinner 素食晚餐
13 Jan (Thu)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Beef Tenderloin, Chicken Sausages, Potato Wedges and Tomato 炒蛋 配牛柳、雞肉腸、薯角及蕃茄	Seasonal Fruit Cup 時令生果杯 Congee with Minced Pork and Shiitake Mushroom, Japanese Pork Dumplings and Turnip Cake 香菇肉碎粥 配日式豬肉餃子及蘿蔔糕	Seasonal Fruit Cup 時令生果杯 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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Roasted Half Chicken with Morel Mushroom Sauce, served with Green Pea Mashed Potato & Sweetcorn 半份烤雞 配羊肚菌醬，配青豆薯蓉及粟米	Sweet & Sour Prawns and Stir-fried Egg with Ham, served with Steamed Rice & Seasonal Greens 糖醋大蝦及火腿炒蛋 配白飯及時菜	Sautéed Plant-based Chicken with Steamed Rice & Mixed Vegetables 炒素雞肉 配白飯及時菜	Baked Salmon with Mustard Cream Sauce, served with Brown Rice & Quinoa with Mixed Vegetables 焗三文魚 配芥末忌廉醬、配藜麥糙米及雜菜 Orange Chiffon Cake 香橙戚風蛋糕	Korean Chilli Chicken and Sautéed Beef with Soya Sauce, served with Steamed Rice & Seasonal Greens 韓式辣雞及爆炒牛肉 配白飯及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Stir-fried Plant-based Meat, Mushroom & Bean Curd in Soya Sauce, served with Steamed Rice & Seasonal Greens 炒豆腐、磨菇及素肉 配白飯及時菜 Orange Chiffon Cake 香橙戚風蛋糕
14 Jan (Fri)	Seasonal Fruit Cup 時令生果杯 Egg Soufflé with Cumberland Sausages, Sautéed Wild Mushrooms, Sliced Parisienne Ham and Tomato 焗蛋 配豬肉腸、炒雜菇、火腿片及蕃茄	Seasonal Fruit Cup 時令生果杯 Stir-fried Noodles with Chicken, Shrimp Dumplings and Bean Curd Roll with Chicken 雞肉炒麵、蝦餃及雞肉腐皮卷	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Baked Cod Fish with Tomato Basil Pasta & Roasted Vegetables 焗鱈魚 配蕃茄羅勒意粉及燒雜菜	Slow-cooked Chu Hou Beef and Roasted Chicken Wings, served with Steamed Rice & Seasonal Greens 慢煮柱侯牛腩及燒雞翼 配白飯及時菜	Wok-fried Plant-based Beef, Braised Mushrooms with Bean Curd Sheet, served with Steamed Rice & Seasonal Greens 炒素牛肉及鮮竹燴三菇 配白飯及時菜	Slow-braised Beef Rib Finger with Rosemary, served with Mashed Potato & Mixed Vegetables 慢燴牛肋條 配迷迭香配薯蓉及雜菜 Blueberry Cheesecake 藍莓芝士蛋糕	Cantonese Style Mixed Seafood and Teriyaki Chicken, served with Steamed Rice & Seasonal Greens 中式蠔油炒海鮮及照燒雞肉 配白飯及時菜 Blueberry Cheesecake 藍莓芝士蛋糕	Plant-based Meatball with Tomato Penne and Mozzarella Cheese 蕃茄芝士素肉丸長通粉 Blueberry Cheesecake 藍莓芝士蛋糕
15 Jan (Sat)	Seasonal Fruit Cup 時令生果杯 Mini Pancakes with Mixed Berry Compote, Fried Banana and Lincolnshire Sausage 迷你班戟 配雜莓醬、燒香蕉及雞肉腸	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、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 and Braised Pork with Eggplant, served with Steamed Rice & Seasonal Greens 薑蔥蒸比目魚及燴豬肉及茄子配白飯及時菜	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	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 and Braised Chicken with Spring Onion, served with Steamed Rice & Seasonal Greens XO醬帶子及大蝦及蔥油雞 配白飯及時菜 Tiramisu 意大利芝士蛋糕	Steamed Bean Curd Sheet in Soya Sauce with Plant-based Pork & Asian Preserved Olives, served with Steamed Rice & Seasonal Greens 素菜絲燴枝竹及攪菜素豬肉焗毛豆 配白飯及時菜 Tiramisu 意大利芝士蛋糕



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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	International Dinner 環球晚餐	Asian Dinner 亞洲晚餐	Vegetarian Dinner 素食晚餐
16 Jan (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 Beef and Mushroom Congee with Scallion Bun and Siu Mai 牛肉蘑菇粥配香蔥花卷及燒賣	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Grilled Prawns With Lobster Cream Sauce, Fettuccini & Mixed Vegetables 烤大蝦配龍蝦忌廉汁扁意粉及雜菜	Stir-fried Black Pepper Chicken and Teriyaki Beef, served with Steamed Rice & Seasonal Greens 炒黑椒雞球及照燒牛肉配白飯及時菜	Chilli Plant-based Mapo Tofu and Braised Winter Melon with Steamed Rice & Seasonal Greens 素麻婆豆腐及上素冬瓜配白飯及時菜	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 and Sa Cha Beef with Enoki Mushroom, served with Steamed Rice & Seasonal Greens 辣椒醬炒海鮮及沙茶金菇牛肉配白飯及時菜 Chocolate Brownie 朱古力布朗尼	Stir-fried Plant-based Beef with Preserved Cabbage, 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
17 Jan (Mon)	Seasonal Fruit Cup 時令生果杯 Omelette, Ham, Chicken Sausages, Tomato & Portabello 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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、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 and Taiwanese Braised Minced Pork, served with Steamed Rice & Seasonal Greens 豉油蒸比目魚及台式肉燥配白飯及時菜	Taiwanese Style Plant-based Pork and Braised Mushroom with Egg Tofu, served with Steamed Rice & Seasonal Greens 台式素豬肉及上素紅燒玉子豆腐燴雜菇配白飯及時菜	Mexican Pork Goulash, served with Tomato Rice & Mixed Vegetables 墨西哥燻豬肉配蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	Braised Abalone and Stir-fried Black Pepper Beef, served with Steamed Rice & Seasonal Greens 古法燉鮑魚及黑椒炒牛肉配白飯及時菜 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
18 Jan (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 Glutinous Rice Dumpling 牛肉烏冬配蝦餃、日式餃子及珍珠雞	Seasonal Fruit Cup 時令生果杯 Zucchini Basil Frittata with Sautéed Mixed Mushrooms and Hash Brown 青意瓜紫蘇菜焗蛋配炒雜菇及薯餅	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、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 and Braised Beef Rib Finger, served with Steamed Rice & Seasonal Greens XO醬帶子炒大蝦及紅燒牛肋條配白飯及時菜	Wok-fried Plant-based Beef and Bean Curd Mixed Mushroom with Black Pepper Sauce, served with Steamed Rice & Seasonal Greens 炒素牛肉及黑椒雜菌豆腐配白飯及時菜	Roasted Salmon with Korma, served with Vegetable Rice Pilaf & Mixed Vegetables 奶油咖喱燒三文魚配印式雜菜飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Fujian Style Braised Pork and Nyonya Chicken, served with Steamed Rice & Seasonal Greens 福建風味燴豬肉及娘惹雞配白飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Vegetarian Mapo Tofu and Braised Bean Curd Sheet, Steamed Rice & Seasonal Greens 素麻婆豆腐及翠玉瓜燴枝竹配白飯及時菜 Lemon Meringue Pie 檸檬蛋白批
19 Jan (Wed)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg, Ham, Sausages, Tomato and Mixed Beans 炒蛋、火腿、香腸、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 雜菜燴油皇炒麵、冬菇粥及素肉叉燒包	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Grilled Beef Tenderloin with Mustard Sauce, served with Potato & Roasted Vegetables 烤牛柳配芥末籽醬配薯仔及燒雜菜	Preserved Beans Chicken and Mapo Tofu, served with Steamed Rice & Seasonal Greens 豆豉雞球及麻婆豆腐配白飯及時菜	Plant-based Burgers with Cannellini Vegetable Casserole, served with Mashed Potato & Roasted Vegetables 素漢堡配白腰豆雜菜砂鍋配薯蓉及燒雜菜	Spaghetti Bolognese with Parmesan Cheese 芝士肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	Wok-fried Mixed Seafood in Cantonese Style Oyster Sauce and Wok-fried Pork with Leeks, served with Steamed Rice & Seasonal Greens 中式蠔油汁炒海鮮及京蔥爆豬肉配白飯及時菜 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



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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	International Dinner 環球晚餐	Asian Dinner 亞洲晚餐	Vegetarian Dinner 素食晚餐
20 Jan (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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Herb Chicken with Stewed Lentils, served with Roasted Mixed Vegetables 香草雞配蘭度豆配燒雜菜	Stir-fried Prawns with Macadamia & Shimeji Mushroom and Soya Sauce Braised Chicken, served with Steamed Rice & Seasonal Greens 炒大蝦配夏威夷果仁及靈芝菇及豉油燴雞球配白飯及時菜	Vegetarian Kung Pao Chicken and Braised Bamboo Shoot, served with Steamed Rice & Seasonal Greens 宮保素雞及燴筍角配白飯及時菜	Thai Red Curry Salmon, served with Coconut Rice & Seasonal Greens 泰式紅咖喱三文魚配椰汁飯及時菜 Pecan Pie 山核桃批	HK Style Curry Seafood and Wok-fried Beef Strip with Green Peppers, served with Steamed Rice & Seasonal Greens 港式咖喱海鮮及青椒炒牛肉絲配白飯及時菜 Pecan Pie 山核桃批	Thai Green Curry Vegetable & Plant-based Pork, served with Coconut Rice & Seasonal Greens 泰式青咖喱雜菜及素豬肉配椰汁飯及時菜 Pecan Pie 山核桃批
21 Jan (Fri)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Sous Vide Chicken, Ham, Herb Tomato Sauce and Potato 炒蛋配慢煮雞肉、火腿、香草番茄醬及薯仔	Seasonal Fruit Cup 時令生果杯 Chicken and Mushroom Congee with Vegetarian BBQ Pork Buns, Turnip Cake and Siu Mai 冬菇雞粥配素肉叉燒包、蘿蔔及燒賣	Seasonal Fruit Cup 時令生果杯 Rocket Frittata with Herb Tomato Wedges, Sautéed Mixed Mushrooms and Fried Potato 火箭菜芝士焗蛋配香草番茄、炒雞菇及炸薯角	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Peri Peri Salmon with Thai Coconut Rice & Green Beans 西式辣汁三文魚配椰汁飯及青豆粒	Beef Rib Finger with Onions and Char Siu (BBQ Pork), served with Steamed Rice & Seasonal Greens 洋蔥牛肋條及叉燒配白飯及時菜	Peri Peri Tempeh with Coconut Rice & Green Bean 西式辣汁天貝粒配椰汁飯及青豆粒	Chili 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 Spring Onion and Roasted Chicken, served with Steamed Rice & Seasonal Greens 薑蔥焗比目魚及燒雞配白飯及時菜 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
22 Jan (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, Congee, Conpoy Vegetable Dumplings and Vegetarian BBQ Pork Buns 翠玉瓜磨菇炒烏冬、白粥、上素餃及素叉燒包	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、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、番茄意粉及燒雜菜	Steamed Halibut with Asian Preserved Olives and Braised XO Pork, served with Steamed Rice & Seasonal Greens 檀菜蒸比目魚及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	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	Braised Chicken in Korean Style Sauce with Wine and Wok-fried Pork Strip with Preserved Vegetables, served with Steamed Rice & Seasonal Greens 韓國燒汁炒雞肉及炸菜炒豬肉絲配白飯及時菜 Raspberry Clafoutis 紅莓布甸蛋糕	Taiwanese Braised Plant-based Pork, Steamed Rice & Seasonal Greens 台式素肉燴飯及時菜 Raspberry Clafoutis 紅莓布甸蛋糕



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CAUSEWAY BAY
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23 Jan (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Omelette, Veal Sausage, Baked Beans and Sautéed Mushrooms 車打芝士奄列、 煎牛仔腸、 焗豆及炒蘑菇	Seasonal Fruit Cup 時令生果杯 Braised Pork Noodles with Dim Sum Selection (Beef Ball, Shrimp Dumpling, Siu Mai) 焗豬肉麵 配精選點心 (牛肉球、蝦餃、燒賣)	Seasonal Fruit Cup 時令生果杯 Braised Seitan and Vegetables with Noodles and Sweet Corn and Pumpkin Congee 上素焗麵及粟米南瓜粥	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Pan-fried Prawns with Spinach Cream Sauce, Potato Wedges, Green Peas & Sweetcorn 煎大蝦 配菠菜忌廉汁、薯角、 青豆及粟米	Soya Sauce Chicken and Wok-fried Egg with Char Siu Pork, served with Steamed Rice & Seasonal Greens 豉油雞球及叉燒炒蛋 配白飯及時菜	Plant Based Brat Sausage, Tomato Vegetable Casserole & Mashed Potato 素香腸、 番茄雜菜砂鍋及薯蓉	Roasted Chicken Breast with Cream Sauce Pasta & Mixed Vegetables 烤雞胸 配忌廉汁意粉及雜菜 Banana Cheese Cake 香蕉芝士蛋糕	Wok-fried Prawns with Green Chilli and Braised Beef with Onion, served with Steamed Rice & Seasonal Greens 青辣椒炒大蝦及 洋蔥燴牛肉 配白飯及時菜 Banana Cheese Cake 香蕉芝士蛋糕	Mixed Mushroom and Zucchini with Bean Curd Puff, Stir-fried Plant-based Meat in Thai Style, served with Steamed Rice & Seasonal Greens 雜菇翠肉瓜焗豆腐卜及 泰式鍋炒素牛肉 配白飯及時菜 Banana Cheese Cake 香蕉芝士蛋糕
24 Jan (Mon)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Bacon, Pork Sausages, Potato Wedges and Baked Tomato with Herb 炒蛋配煙肉、豬肉腸、 薯角及香草焗番茄	Seasonal Fruit Cup 時令生果杯 Fried Fujien Chicken Noodles with Chiu Chow Dumplings and Siu Mai 福建炒麵(雞) 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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Roasted Chicken Breast Pasta with Tomato Mushroom Sauce & Roasted Vegetables 燒雞胸意粉 配蕃茄磨菇醬及燒雜菜	Choo Chee Curry Halibut and Steamed Tofu with Pork, served with Steamed Rice & Seasonal Greens 紅咖喱比目魚及 豆腐肉碎 配白飯及時菜	Braised Veggie Chicken, Stir-fried Vegetables with Steamed Rice & Seasonal Greens 燴素雞、炒雜菜 配白飯及時菜	Braised Pork with Mushroom and Basil Pasta in Cream Sauce & Mixed Vegetables 白汁忌廉香蒜雞豬肉 意粉及雜菜 Chocolate Fondant 朱古力心太軟	Stir-fried Prawns with Shallot and Soya Sauce and Braised Beef with Tomato, served with Steamed Rice & Seasonal Greens 豉油皇香蔥蝦球及 茄汁牛肉片 配白飯及時菜 Chocolate Fondant 朱古力心太軟	Plant-based Patties, Mushroom & Tomato Stew Pasta, served with Mixed Vegetables 素漢堡扒、蘑菇及 番茄濃湯意粉配雜菜 Chocolate Fondant 朱古力心太軟
25 Jan (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 雞肉南瓜粥 配香蔥花卷及 牛肉球及燒賣	Seasonal Fruit Cup 時令生果杯 Pasta with Tomato Sauce, Portabello and Baked Beans 茄汁意粉 配大啡菇及焗豆	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Pork & Wild Mushroom Goulash, served with Baked Potato Gratin & Roasted Vegetables 墨西哥蘑菇燴豬肉 配焗薯片及燒雜菜	Steamed Fish with Wood Fungus and Hong Kong Style Beef Curry, served with Steamed Rice & Seasonal Greens 豉油汁蒸魚及 港式咖喱牛肉 配白飯及時菜	Winter Melon, Black Fungus, Bamboo Shoot & Bean Curd Puff, served with Steamed Rice & Seasonal Greens 冬瓜、黑木耳、 竹筍及豆腐卜 配白飯及時菜	Pan-fried Scallops with Tomato Basil Sauce, Garlic Mashed Potato & Mixed Vegetables 煎帶子配蕃茄羅勒汁 配蒜香薯蓉及雜菜 Cherry Almond Cake 車厘子杏仁蛋糕	Braised Pork with Sweet Corn & Chicken in Oyster Sauce, served with Steamed Rice & Seasonal Greens 粟米肉粒及蠔油雞肉 配白飯及時菜 Cherry Almond Cake 車厘子杏仁蛋糕	Mixed Fungus with Jade Melon and Bean Curd Puff, served with Steamed Rice & Seasonal Greens 雜菌翠玉瓜焗豆腐卜 配白飯及時菜 Cherry Almond Cake 車厘子杏仁蛋糕
26 Jan (Wed)	Seasonal Fruit Cup 時令生果杯 Mushroom Omelette, Bacon, Lamb Rack, Baked Beans and Lyonnise Potatoes 蘑菇奄列、煙肉、 羊排、焗豆及 洋蔥炸薯片	Seasonal Fruit Cup 時令生果杯 Braised Chicken Udon with Siu Mai and Japanese Pork Bun 雞肉焗烏冬 配燒賣及日式豬肉包	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Braised Chicken with Garlic and Rosemary, served with Mashed Potato & Seasonal Vegetables 蒜蓉露絲瑪莉焗雞肉球 配薯蓉及焗雜菜	Stir-fried Cashew Chicken and Braised Pork, served with Steamed Rice & Seasonal Greens 炒腰果雞及燴豬 配白飯及時菜	Braised Plant-based Pork with Bean Curd Sheet, served with Steamed Rice & Seasonal Greens 燴素豬肉 配鮮腐竹雜菜 配白飯及時菜	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	Stir-fried Prawns with Garlic and Steamed Chicken with Mushroom, served with Steamed Rice & Seasonal Greens 蒜蓉炒大蝦及冬菇蒸雞 配白飯及時菜 Caramel Chocolate Tart 焦糖朱古力撻	Braised Plant-based Meat Balls Pasta in Tomato Sauce, served with Mixed Vegetables 番茄汁素肉丸意粉 配雜菜 Caramel Chocolate Tart 焦糖朱古力撻



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27 Jan (Thu)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Beef Tenderloin, Chicken Sausages, Potato Wedges and Tomato 炒蛋 配牛柳、雞肉腸、薯角及蕃茄	Seasonal Fruit Cup 時令生果杯 Congee with Minced Pork and Shiitake Mushroom, Japanese Pork Dumplings and Turnip Cake 香菇肉碎粥 配日式豬肉餃子及蘿蔔糕	Seasonal Fruit Cup 時令生果杯 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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Roasted Half Chicken with Morel Mushroom Sauce, served with Green Pea Mashed Potato & Sweetcorn 半份烤雞 配羊肚菌醬，配青豆薯蓉及粟米	Sweet & Sour Prawns and Stir-fried Egg with Ham, served with Steamed Rice & Seasonal Greens 糖醋大蝦及火腿炒蛋 配白飯及時菜	Sautéed Plant-based Chicken with Steamed Rice & Mixed Vegetables 炒素雞肉 配白飯及時菜	Baked Salmon with Mustard Cream Sauce, served with Brown Rice & Quinoa with Mixed Vegetables 焗三文魚 配芥末忌廉醬、配藜麥糙米及雜菜 Orange Chiffon Cake 香橙戚風蛋糕	Korean Chilli Chicken and Sautéed Beef with Soya Sauce, served with Steamed Rice & Seasonal Greens 韓式辣雞及爆炒牛肉 配白飯及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Stir-fried Plant-based Meat, Mushroom & Bean Curd in Soya Sauce, served with Steamed Rice & Seasonal Greens 炒豆腐、磨菇及素肉 配白飯及時菜 Orange Chiffon Cake 香橙戚風蛋糕
28 Jan (Fri)	Seasonal Fruit Cup 時令生果杯 Egg Soufflé with Cumberland Sausages, Sautéed Wild Mushrooms, Sliced Parisienne Ham and Tomato 焗蛋 配豬肉腸、炒雜菇、火腿片及蕃茄	Seasonal Fruit Cup 時令生果杯 Stir-fried Noodles with Chicken, Shrimp Dumplings and Bean Curd Roll with Chicken 雞肉炒麵、蝦餃及雞肉腐皮卷	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Baked Cod Fish with Tomato Basil Pasta & Roasted Vegetables 焗鱈魚 配蕃茄羅勒意粉及燒雜菜	Slow-cooked Chu Hou Beef and Roasted Chicken Wings, served with Steamed Rice & Seasonal Greens 慢煮柱侯牛腩及燒雞翼 配白飯及時菜	Wok-fried Plant-based Beef, Braised Mushrooms with Bean Curd Sheet, served with Steamed Rice & Seasonal Greens 炒素牛肉及鮮竹燴三菇 配白飯及時菜	Slow-braised Beef Rib Finger with Rosemary, served with Mashed Potato & Mixed Vegetables 慢燴牛肋條 配迷迭香配薯蓉及雜菜 Blueberry Cheesecake 藍莓芝士蛋糕	Cantonese Style Mixed Seafood and Teriyaki Chicken, served with Steamed Rice & Seasonal Greens 中式蠔油炒海鮮及照燒雞肉 配白飯及時菜 Blueberry Cheesecake 藍莓芝士蛋糕	Plant-based Meatball with Tomato Penne and Mozzarella Cheese 蕃茄芝士素肉丸長通粉 Blueberry Cheesecake 藍莓芝士蛋糕
29 Jan (Sat)	Seasonal Fruit Cup 時令生果杯 Mini Pancakes with Mixed Berry Compote, Fried Banana and Lincolnshire Sausage 迷你班戟 配雜莓醬、燒香蕉及雞肉腸	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、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 and Braised Pork with Eggplant, served with Steamed Rice & Seasonal Greens 薑蔥蒸比目魚及燴豬肉及茄子配白飯及時菜	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	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 and Braised Chicken with Spring Onion, served with Steamed Rice & Seasonal Greens XO醬帶子及大蝦及蔥油雞 配白飯及時菜 Tiramisu 意大利芝士蛋糕	Steamed Bean Curd Sheet in Soya Sauce with Plant-based Pork & Asian Preserved Olives, served with Steamed Rice & Seasonal Greens 素菜素豬肉焗毛豆 配白飯及時菜 Tiramisu 意大利芝士蛋糕



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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	International Dinner 環球晚餐	Asian Dinner 亞洲晚餐	Vegetarian Dinner 素食晚餐
30 Jan (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 Beef and Mushroom Congee with Scallion Bun and Siu Mai 牛肉蘑菇粥配香蔥花卷及燒賣	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Grilled Prawns With Lobster Cream Sauce, Fettuccini & Mixed Vegetables 烤大蝦配龍蝦忌廉汁扁意粉及雜菜	Stir-fried Black Pepper Chicken and Teriyaki Beef, served with Steamed Rice & Seasonal Greens 炒黑椒雞球及照燒牛肉配白飯及時菜	Chilli Plant-based Mapo Tofu and Braised Winter Melon with Steamed Rice & Seasonal Greens 素麻婆豆腐及上素冬瓜配白飯及時菜	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 and Sa Cha Beef with Enoki Mushroom, served with Steamed Rice & Seasonal Greens 辣椒醬炒海鮮及沙茶金菇牛肉配白飯及時菜 Chocolate Brownie 朱古力布朗尼	Stir-fried Plant-based Beef with Preserved Cabbage, 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
31 Jan (Mon)	Seasonal Fruit Cup 時令生果杯 Omelette, Ham, Chicken Sausages, Tomato & Portabello 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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、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 and Taiwanese Braised Minced Pork, served with Steamed Rice & Seasonal Greens 豉油蒸比目魚及台式肉燥配白飯及時菜	Taiwanese Style Plant-based Pork and Braised Mushroom with Egg Tofu, served with Steamed Rice & Seasonal Greens 台式素豬肉及上素紅燒玉子豆腐燴雜菇配白飯及時菜	Mexican Pork Goulash, served with Tomato Rice & Mixed Vegetables 墨西哥燻豬肉配蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	Braised Abalone and Stir-fried Black Pepper Beef, served with Steamed Rice & Seasonal Greens 古法燻鮑魚及黑椒炒牛肉配白飯及時菜 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
1 Feb (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 Glutinous Rice Dumpling 牛肉烏冬配蝦餃、日式餃子及珍珠雞	Seasonal Fruit Cup 時令生果杯 Zucchini Basil Frittata with Sautéed Mixed Mushrooms and Hash Brown 青意瓜紫蘇菜焗蛋配炒雜菇及薯餅	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、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 and Braised Beef Rib Finger, served with Steamed Rice & Seasonal Greens XO醬帶子炒大蝦及紅燒牛肋條配白飯及時菜	Wok-fried Plant-based Beef and Bean Curd Mixed Mushroom with Black Pepper Sauce, served with Steamed Rice & Seasonal Greens 炒素牛肉及黑椒雜菌豆腐配白飯及時菜	Roasted Salmon with Korma, served with Vegetable Rice Pilaf & Mixed Vegetables 奶油咖喱燒三文魚配印式雜菜飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Fujian Style Braised Pork and Nyonya Chicken, served with Steamed Rice & Seasonal Greens 福建風味燴豬肉及娘惹雞配白飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Vegetarian Mapo Tofu and Braised Bean Curd Sheet, Steamed Rice & Seasonal Greens 素麻婆豆腐及翠玉瓜燴枝竹配白飯及時菜 Lemon Meringue Pie 檸檬蛋白批
2 Feb (Wed)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg, Ham, Sausages, Tomato and Mixed Beans 炒蛋、火腿、香腸、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 雜菜燴油皇炒麵、冬菇粥及素肉叉燒包	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Grilled Beef Tenderloin with Mustard Sauce, served with Potato & Roasted Vegetables 烤牛柳配芥末籽醬配薯仔及燒雜菜	Preserved Beans Chicken and Mapo Tofu, served with Steamed Rice & Seasonal Greens 豆豉雞球及麻婆豆腐配白飯及時菜	Plant-based Burgers with Cannellini Vegetable Casserole, served with Mashed Potato & Roasted Vegetables 素漢堡配白腰豆雜菜砂鍋配薯蓉及燒雜菜	Spaghetti Bolognese with Parmesan Cheese 芝士肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	Wok-fried Mixed Seafood in Cantonese Style Oyster Sauce and Wok-fried Pork with Leeks, served with Steamed Rice & Seasonal Greens 中式蠔油汁炒海鮮及京蔥爆豬肉配白飯及時菜 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



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3 Feb (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 炒牛肉米粉及冬菇雞絲粉卷	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Herb Chicken with Stewed Lentils, served with Roasted Mixed Vegetables 香草雞配蘭度豆配燒雜菜	Stir-fried Prawns with Macadamia & Shimeji Mushroom and Soya Sauce Braised Chicken, served with Steamed Rice & Seasonal Greens 炒大蝦配夏威夷果仁及靈芝菇及豉油燴雞球配白飯及時菜	Vegetarian Kung Pao Chicken and Braised Bamboo Shoot, served with Steamed Rice & Seasonal Greens 宮保素雞及燴筍角配白飯及時菜	Thai Red Curry Salmon, served with Coconut Rice & Seasonal Greens 泰式紅咖喱三文魚配椰汁飯及時菜 Pecan Pie 山核桃批	HK Style Curry Seafood and Wok-fried Beef Strip with Green Peppers, served with Steamed Rice & Seasonal Greens 港式咖喱海鮮及青椒炒牛肉絲配白飯及時菜 Pecan Pie 山核桃批	Thai Green Curry Vegetable & Plant-based Pork, served with Coconut Rice & Seasonal Greens 泰式青咖喱雜菜及素豬肉配椰汁飯及時菜 Pecan Pie 山核桃批
4 Feb (Fri)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Sous Vide Chicken, Ham, Herb Tomato Sauce and Potato 炒蛋配慢煮雞肉、火腿、香草番茄醬及薯仔	Seasonal Fruit Cup 時令生果杯 Chicken and Mushroom Congee with Vegetarian BBQ Pork Buns, Turnip Cake and Siu Mai 冬菇雞粥配素肉叉燒包、蘿蔔及燒賣	Seasonal Fruit Cup 時令生果杯 Rocket Frittata with Herb Tomato Wedges, Sautéed Mixed Mushrooms and Fried Potato 火箭菜芝士焗蛋配香草番茄、炒雞菇及炸薯角	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Peri Peri Salmon with Thai Coconut Rice & Green Beans 西式辣汁三文魚配椰汁飯及青豆粒	Beef Rib Finger with Onions and Char Siu (BBQ Pork), served with Steamed Rice & Seasonal Greens 洋蔥牛肋條及叉燒配白飯及時菜	Peri Peri Tempeh with Coconut Rice & Green Bean 西式辣汁天貝粒配椰汁飯及青豆粒	Chili 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 Spring Onion and Roasted Chicken, served with Steamed Rice & Seasonal Greens 薑蔥燴比目魚及燒雞配白飯及時菜 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
5 Feb (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, Congee, Conpoy Vegetable Dumplings and Vegetarian BBQ Pork Buns 翠玉瓜磨菇炒烏冬、白粥、上素餃及素叉燒包	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、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、番茄意粉及燒雜菜	Steamed Halibut with Asian Preserved Olives and Braised XO Pork, served with Steamed Rice & Seasonal Greens 檀菜蒸比目魚及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	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	Braised Chicken in Korean Style Sauce with Wine and Wok-fried Pork Strip with Preserved Vegetables, served with Steamed Rice & Seasonal Greens 韓國燒汁炒雞肉及炸菜炒豬肉絲配白飯及時菜 Raspberry Clafoutis 紅莓布甸蛋糕	Taiwanese Braised Plant-based Pork, Steamed Rice & Seasonal Greens 台式素肉燴飯及時菜 Raspberry Clafoutis 紅莓布甸蛋糕



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6 Feb (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Omelette, Veal Sausage, Baked Beans and Sautéed Mushrooms 車打芝士奄列、 煎牛仔腸、 焗豆及炒蘑菇	Seasonal Fruit Cup 時令生果杯 Braised Pork Noodles with Dim Sum Selection (Beef Ball, Shrimp Dumpling, Siu Mai) 焗豬肉麵 配精選點心 (牛肉球、蝦餃、燒賣)	Seasonal Fruit Cup 時令生果杯 Braised Seitan and Vegetables with Noodles and Sweet Corn and Pumpkin Congee 上素焗麵及粟米南瓜粥	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Pan-fried Prawns with Spinach Cream Sauce, Potato Wedges, Green Peas & Sweetcorn 煎大蝦 配菠菜忌廉汁、薯角、 青豆及粟米	Soya Sauce Chicken and Wok-fried Egg with Char Siu Pork, served with Steamed Rice & Seasonal Greens 豉油雞球及叉燒炒蛋 配白飯及時菜	Plant Based Brat Sausage, Tomato Vegetable Casserole & Mashed Potato 素香腸、 番茄雜菜砂鍋及薯蓉	Roasted Chicken Breast with Cream Sauce Pasta & Mixed Vegetables 烤雞胸 配忌廉汁意粉及雜菜 Banana Cheese Cake 香蕉芝士蛋糕	Wok-fried Prawns with Green Chilli and Braised Beef with Onion, served with Steamed Rice & Seasonal Greens 青辣椒炒大蝦及 洋蔥燴牛肉 配白飯及時菜 Banana Cheese Cake 香蕉芝士蛋糕	Mixed Mushroom and Zucchini with Bean Curd Puff, Stir-fried Plant-based Meat in Thai Style, served with Steamed Rice & Seasonal Greens 雜菇翠肉瓜焗豆腐卜及 泰式鍋炒素牛肉 配白飯及時菜 Banana Cheese Cake 香蕉芝士蛋糕
7 Feb (Mon)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Bacon, Pork Sausages, Potato Wedges and Baked Tomato with Herb 炒蛋配煙肉、豬肉腸、 薯角及香草焗番茄	Seasonal Fruit Cup 時令生果杯 Fried Fujien Chicken Noodles with Chiu Chow Dumplings and Siu Mai 福建炒麵(雞) 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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Roasted Chicken Breast Pasta with Tomato Mushroom Sauce & Roasted Vegetables 燒雞胸意粉 配蕃茄磨菇醬及燒雜菜	Choo Chee Curry Halibut and Steamed Tofu with Pork, served with Steamed Rice & Seasonal Greens 紅咖喱比目魚及 豆腐肉碎 配白飯及時菜	Braised Veggie Chicken, Stir-fried Vegetables with Steamed Rice & Seasonal Greens 燴素雞、炒雜菜 配白飯及時菜	Braised Pork with Mushroom and Basil Pasta in Cream Sauce & Mixed Vegetables 白汁忌廉香蒜雞豬肉 意粉及雜菜 Chocolate Fondant 朱古力心太軟	Stir-fried Prawns with Shallot and Soya Sauce and Braised Beef with Tomato, served with Steamed Rice & Seasonal Greens 豉油皇香蔥蝦球及 茄汁牛肉片 配白飯及時菜 Chocolate Fondant 朱古力心太軟	Plant-based Patties, Mushroom & Tomato Stew Pasta, served with Mixed Vegetables 素漢堡扒、蘑菇及 番茄濃湯意粉配雜菜 Chocolate Fondant 朱古力心太軟
8 Feb (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 配香蔥花卷及 牛肉球及燒賣	Seasonal Fruit Cup 時令生果杯 Pasta with Tomato Sauce, Portabello and Baked Beans 茄汁意粉 配大啡菇及焗豆	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Pork & Wild Mushroom Goulash, served with Baked Potato Gratin & Roasted Vegetables 墨西哥蘑菇燴豬肉 配焗薯片及燒雜菜	Steamed Fish with Wood Fungus and Hong Kong Style Beef Curry, served with Steamed Rice & Seasonal Greens 豉油汁蒸魚及 港式咖喱牛肉 配白飯及時菜	Winter Melon, Black Fungus, Bamboo Shoot & Bean Curd Puff, served with Steamed Rice & Seasonal Greens 冬瓜、黑木耳、 竹筍及豆腐卜 配白飯及時菜	Pan-fried Scallops with Tomato Basil Sauce, Garlic Mashed Potato & Mixed Vegetables 煎帶子配蕃茄羅勒汁 配蒜香薯蓉及雜菜 Cherry Almond Cake 車厘子杏仁蛋糕	Braised Pork with Sweet Corn & Chicken in Oyster Sauce, served with Steamed Rice & Seasonal Greens 粟米肉粒及蠔油雞肉 配白飯及時菜 Cherry Almond Cake 車厘子杏仁蛋糕	Mixed Fungus with Jade Melon and Bean Curd Puff, served with Steamed Rice & Seasonal Greens 雜菌翠玉瓜焗豆腐卜 配白飯及時菜 Cherry Almond Cake 車厘子杏仁蛋糕
9 Feb (Wed)	Seasonal Fruit Cup 時令生果杯 Mushroom Omelette, Bacon, Lamb Rack, Baked Beans and Lyonnise Potatoes 蘑菇奄列、煙肉、 羊排、焗豆及 洋蔥炸薯片	Seasonal Fruit Cup 時令生果杯 Braised Chicken Udon with Siu Mai and Japanese Pork Bun 雞肉焗烏冬 配燒賣及日式豬肉包	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Braised Chicken with Garlic and Rosemary, served with Mashed Potato & Seasonal Vegetables 蒜蓉露絲瑪莉焗雞肉球 配薯蓉及焗雜菜	Stir-fried Cashew Chicken and Braised Pork, served with Steamed Rice & Seasonal Greens 炒腰果雞及燴豬 配白飯及時菜	Braised Plant-based Pork with Bean Curd Sheet, served with Steamed Rice & Seasonal Greens 燴素豬肉 配鮮腐竹雜菜 配白飯及時菜	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	Stir-fried Prawns with Garlic and Steamed Chicken with Mushroom, served with Steamed Rice & Seasonal Greens 蒜蓉炒大蝦及冬菇蒸雞 配白飯及時菜 Caramel Chocolate Tart 焦糖朱古力撻	Braised Plant-based Meat Balls Pasta in Tomato Sauce, served with Mixed Vegetables 番茄汁素肉丸意粉 配雜菜 Caramel Chocolate Tart 焦糖朱古力撻



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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	International Dinner 環球晚餐	Asian Dinner 亞洲晚餐	Vegetarian Dinner 素食晚餐
10 Feb (Thu)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Beef Tenderloin, Chicken Sausages, Potato Wedges and Tomato 炒蛋 配牛柳、雞肉腸、薯角及蕃茄	Seasonal Fruit Cup 時令生果杯 Congee with Minced Pork and Shiitake Mushroom, Japanese Pork Dumplings and Turnip Cake 香菇肉碎粥 配日式豬肉餃子及蘿蔔糕	Seasonal Fruit Cup 時令生果杯 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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Roasted Half Chicken with Morel Mushroom Sauce, served with Green Pea Mashed Potato & Sweetcorn 半份烤雞 配羊肚菌醬，配青豆薯蓉及粟米	Sweet & Sour Prawns and Stir-fried Egg with Ham, served with Steamed Rice & Seasonal Greens 糖醋大蝦及火腿炒蛋 配白飯及時菜	Sautéed Plant-based Chicken with Steamed Rice & Mixed Vegetables 炒素雞肉 配白飯及時菜	Baked Salmon with Mustard Cream Sauce, served with Brown Rice & Quinoa with Mixed Vegetables 焗三文魚 配芥末忌廉醬、配藜麥糙米及雜菜 Orange Chiffon Cake 香橙戚風蛋糕	Korean Chilli Chicken and Sautéed Beef with Soya Sauce, served with Steamed Rice & Seasonal Greens 韓式辣雞及爆炒牛肉 配白飯及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Stir-fried Plant-based Meat, Mushroom & Bean Curd in Soya Sauce, served with Steamed Rice & Seasonal Greens 炒豆腐、磨菇及素肉 配白飯及時菜 Orange Chiffon Cake 香橙戚風蛋糕
11 Feb (Fri)	Seasonal Fruit Cup 時令生果杯 Egg Soufflé with Cumberland Sausages, Sautéed Wild Mushrooms, Sliced Parisienne Ham and Tomato 焗蛋 配豬肉腸、炒雜菇、火腿片及蕃茄	Seasonal Fruit Cup 時令生果杯 Stir-fried Noodles with Chicken, Shrimp Dumplings and Bean Curd Roll with Chicken 雞肉炒麵、蝦餃及雞肉腐皮卷	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Baked Cod Fish with Tomato Basil Pasta & Roasted Vegetables 焗鱈魚 配蕃茄羅勒意粉及燒雜菜	Slow-cooked Chu Hou Beef and Roasted Chicken Wings, served with Steamed Rice & Seasonal Greens 慢煮柱侯牛腩及燒雞翼 配白飯及時菜	Wok-fried Plant-based Beef, Braised Mushrooms with Bean Curd Sheet, served with Steamed Rice & Seasonal Greens 炒素牛肉及鮮竹燴三菇 配白飯及時菜	Slow-braised Beef Rib Finger with Rosemary, served with Mashed Potato & Mixed Vegetables 慢燴牛肋條 配迷迭香配薯蓉及雜菜 Blueberry Cheesecake 藍莓芝士蛋糕	Cantonese Style Mixed Seafood and Teriyaki Chicken, served with Steamed Rice & Seasonal Greens 中式蠔油炒海鮮及照燒雞肉 配白飯及時菜 Blueberry Cheesecake 藍莓芝士蛋糕	Plant-based Meatball with Tomato Penne and Mozzarella Cheese 蕃茄芝士素肉丸長通粉 Blueberry Cheesecake 藍莓芝士蛋糕
12 Feb (Sat)	Seasonal Fruit Cup 時令生果杯 Mini Pancakes with Mixed Berry Compote, Fried Banana and Lincolnshire Sausage 迷你班戟 配雜莓醬、燒香蕉及雞肉腸	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、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 and Braised Pork with Eggplant, served with Steamed Rice & Seasonal Greens 薑蔥蒸比目魚及燴豬肉及茄子配白飯及時菜	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	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 and Braised Chicken with Spring Onion, served with Steamed Rice & Seasonal Greens XO醬帶子及大蝦及蔥油雞 配白飯及時菜 Tiramisu 意大利芝士蛋糕	Steamed Bean Curd Sheet in Soya Sauce with Plant-based Pork & Asian Preserved Olives, served with Steamed Rice & Seasonal Greens 素菜素豬肉焗毛豆 配白飯及時菜 Tiramisu 意大利芝士蛋糕



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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	International Dinner 環球晚餐	Asian Dinner 亞洲晚餐	Vegetarian Dinner 素食晚餐
13 Feb (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 Beef and Mushroom Congee with Scallion Bun and Siu Mai 牛肉蘑菇粥配香蔥花卷及燒賣	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Grilled Prawns With Lobster Cream Sauce, Fettuccini & Mixed Vegetables 烤大蝦配龍蝦忌廉汁扁意粉及雜菜	Stir-fried Black Pepper Chicken and Teriyaki Beef, served with Steamed Rice & Seasonal Greens 炒黑椒雞球及照燒牛肉配白飯及時菜	Chilli Plant-based Mapo Tofu and Braised Winter Melon with Steamed Rice & Seasonal Greens 素麻婆豆腐及上素冬瓜配白飯及時菜	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 and Sa Cha Beef with Enoki Mushroom, served with Steamed Rice & Seasonal Greens 辣椒醬海鮮及沙茶金菇牛肉配白飯及時菜 Chocolate Brownie 朱古力布朗尼	Stir-fried Plant-based Beef with Preserved Cabbage, 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
14 Feb (Mon)	Seasonal Fruit Cup 時令生果杯 Omelette, Ham, Chicken Sausages, Tomato & Portabello 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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、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 and Taiwanese Braised Minced Pork, served with Steamed Rice & Seasonal Greens 豉油蒸比目魚及台式肉燥配白飯及時菜	Taiwanese Style Plant-based Pork and Braised Mushroom with Egg Tofu, served with Steamed Rice & Seasonal Greens 台式素豬肉及上素紅燒玉子豆腐燴雜菇配白飯及時菜	Mexican Pork Goulash, served with Tomato Rice & Mixed Vegetables 墨西哥燻豬肉配蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	Braised Abalone and Stir-fried Black Pepper Beef, served with Steamed Rice & Seasonal Greens 古法燻鮑魚及黑椒炒牛肉配白飯及時菜 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
15 Feb (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 Glutinous Rice Dumpling 牛肉烏冬配蝦餃、日式餃子及珍珠雞	Seasonal Fruit Cup 時令生果杯 Zucchini Basil Frittata with Sautéed Mixed Mushrooms and Hash Brown 青意瓜紫蘇菜焗蛋配炒雜菇及薯餅	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、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 and Braised Beef Rib Finger, served with Steamed Rice & Seasonal Greens XO醬帶子炒大蝦及紅燒牛肋條配白飯及時菜	Wok-fried Plant-based Beef and Bean Curd Mixed Mushroom with Black Pepper Sauce, served with Steamed Rice & Seasonal Greens 炒素牛肉及黑椒雜菌豆腐配白飯及時菜	Roasted Salmon with Korma, served with Vegetable Rice Pilaf & Mixed Vegetables 奶油咖喱燒三文魚配印式雜菜飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Fujian Style Braised Pork and Nyonya Chicken, served with Steamed Rice & Seasonal Greens 福建風味燴豬肉及娘惹雞配白飯及時菜 Lemon Meringue Pie 檸檬蛋白批	Vegetarian Mapo Tofu and Braised Bean Curd Sheet, Steamed Rice & Seasonal Greens 素麻婆豆腐及翠玉瓜燴枝竹配白飯及時菜 Lemon Meringue Pie 檸檬蛋白批
16 Feb (Wed)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg, Ham, Sausages, Tomato and Mixed Beans 炒蛋、火腿、香腸、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 雜菜燴油皇炒麵、冬菇粥及素肉叉燒包	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Grilled Beef Tenderloin with Mustard Sauce, served with Potato & Roasted Vegetables 烤牛柳配芥末籽醬配薯仔及燒雜菜	Preserved Beans Chicken and Mapo Tofu, served with Steamed Rice & Seasonal Greens 豆豉雞球及麻婆豆腐配白飯及時菜	Plant-based Burgers with Cannellini Vegetable Casserole, served with Mashed Potato & Roasted Vegetables 素漢堡配白腰豆雜菜砂鍋配薯蓉及燒雜菜	Spaghetti Bolognese with Parmesan Cheese 芝士肉醬意粉 Mango Mousse Cake 芒果慕斯蛋糕	Wok-fried Mixed Seafood in Cantonese Style Oyster Sauce and Wok-fried Pork with Leeks, served with Steamed Rice & Seasonal Greens 中式蠔油汁炒海鮮及京蔥爆豬肉配白飯及時菜 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



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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	International Dinner 環球晚餐	Asian Dinner 亞洲晚餐	Vegetarian Dinner 素食晚餐
17 Feb (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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Herb Chicken with Stewed Lentils, served with Roasted Mixed Vegetables 香草雞配蘭度豆配燒雜菜	Stir-fried Prawns with Macadamia & Shimeji Mushroom and Soya Sauce Braised Chicken, served with Steamed Rice & Seasonal Greens 炒大蝦配夏威夷果仁及靈芝菇及豉油燴雞球配白飯及時菜	Vegetarian Kung Pao Chicken and Braised Bamboo Shoot, served with Steamed Rice & Seasonal Greens 宮保素雞及燴筍角配白飯及時菜	Thai Red Curry Salmon, served with Coconut Rice & Seasonal Greens 泰式紅咖喱三文魚配椰汁飯及時菜 Pecan Pie 山核桃批	HK Style Curry Seafood and Wok-fried Beef Strip with Green Peppers, served with Steamed Rice & Seasonal Greens 港式咖喱海鮮及青椒炒牛肉絲配白飯及時菜 Pecan Pie 山核桃批	Thai Green Curry Vegetable & Plant-based Pork, served with Coconut Rice & Seasonal Greens 泰式青咖喱雜菜及素豬肉配椰汁飯及時菜 Pecan Pie 山核桃批
18 Feb (Fri)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Sous Vide Chicken, Ham, Herb Tomato Sauce and Potato 炒蛋配慢煮雞肉、火腿、香草番茄醬及薯仔	Seasonal Fruit Cup 時令生果杯 Chicken and Mushroom Congee with Vegetarian BBQ Pork Buns, Turnip Cake and Siu Mai 冬菇雞粥配素肉叉燒包、蘿蔔及燒賣	Seasonal Fruit Cup 時令生果杯 Rocket Frittata with Herb Tomato Wedges, Sautéed Mixed Mushrooms and Fried Potato 火箭菜芝士焗蛋配香草番茄、炒雞菇及炸薯角	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Peri Peri Salmon with Thai Coconut Rice & Green Beans 西式辣汁三文魚配椰汁飯及青豆粒	Beef Rib Finger with Onions and Char Siu (BBQ Pork), served with Steamed Rice & Seasonal Greens 洋蔥牛肋條及叉燒配白飯及時菜	Peri Peri Tempeh with Coconut Rice & Green Bean 西式辣汁天貝粒配椰汁飯及青豆粒	Chili 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 Spring Onion and Roasted Chicken, served with Steamed Rice & Seasonal Greens 薑蔥燴比目魚及燒雞配白飯及時菜 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
19 Feb (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, Congee, Conpoy Vegetable Dumplings and Vegetarian BBQ Pork Buns 翠玉瓜磨菇炒烏冬、白粥、上素餃及素叉燒包	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、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、番茄意粉及燒雜菜	Steamed Halibut with Asian Preserved Olives and Braised XO Pork, served with Steamed Rice & Seasonal Greens 檀菜蒸比目魚及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	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	Braised Chicken in Korean Style Sauce with Wine and Wok-fried Pork Strip with Preserved Vegetables, served with Steamed Rice & Seasonal Greens 韓式燒汁炒雞肉及炸菜炒豬肉絲配白飯及時菜 Raspberry Clafoutis 紅莓布甸蛋糕	Taiwanese Braised Plant-based Pork, Steamed Rice & Seasonal Greens 台式素肉燴飯及時菜 Raspberry Clafoutis 紅莓布甸蛋糕



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20 Feb (Sun)	Seasonal Fruit Cup 時令生果杯 Cheddar Cheese Omelette, Veal Sausage, Baked Beans and Sautéed Mushrooms 車打芝士奄列、 煎牛仔腸、 焗豆及炒蘑菇	Seasonal Fruit Cup 時令生果杯 Braised Pork Noodles with Dim Sum Selection (Beef Ball, Shrimp Dumpling, Siu Mai) 焗豬肉麵 配精選點心 (牛肉球、蝦餃、燒賣)	Seasonal Fruit Cup 時令生果杯 Braised Seitan and Vegetables with Noodles and Sweet Corn and Pumpkin Congee 上素焗麵及粟米南瓜粥	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Pan-fried Prawns with Spinach Cream Sauce, Potato Wedges, Green Peas & Sweetcorn 煎大蝦 配菠菜忌廉汁、薯角、 青豆及粟米	Soya Sauce Chicken and Wok-fried Egg with Char Siu Pork, served with Steamed Rice & Seasonal Greens 豉油雞球及叉燒炒蛋 配白飯及時菜	Plant Based Brat Sausage, Tomato Vegetable Casserole & Mashed Potato 素香腸、 蕃茄雜菜砂鍋及薯蓉	Roasted Chicken Breast with Cream Sauce Pasta & Mixed Vegetables 烤雞胸 配忌廉汁意粉及雜菜 Banana Cheese Cake 香蕉芝士蛋糕	Wok-fried Prawns with Green Chilli and Braised Beef with Onion, served with Steamed Rice & Seasonal Greens 青辣椒炒大蝦及 洋蔥燴牛肉 配白飯及時菜 Banana Cheese Cake 香蕉芝士蛋糕	Mixed Mushroom and Zucchini with Bean Curd Puff, Stir-fried Plant-based Meat in Thai Style, served with Steamed Rice & Seasonal Greens 雜菇翠肉瓜焗豆腐卜及 泰式鍋炒素牛肉 配白飯及時菜 Banana Cheese Cake 香蕉芝士蛋糕
21 Feb (Mon)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Bacon, Pork Sausages, Potato Wedges and Baked Tomato with Herb 炒蛋配煙肉、豬肉腸、 薯角及香草焗蕃茄	Seasonal Fruit Cup 時令生果杯 Fried Fujien Chicken Noodles with Chiu Chow Dumplings and Siu Mai 福建炒麵(雞) 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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Roasted Chicken Breast Pasta with Tomato Mushroom Sauce & Roasted Vegetables 燒雞胸意粉 配蕃茄磨菇醬及燒雜菜	Choo Chee Curry Halibut and Steamed Tofu with Pork, served with Steamed Rice & Seasonal Greens 紅咖喱比目魚及 豆腐肉碎 配白飯及時菜	Braised Veggie Chicken, Stir-fried Vegetables with Steamed Rice & Seasonal Greens 燴素雞、炒雜菜 配白飯及時菜	Braised Pork with Mushroom and Basil Pasta in Cream Sauce & Mixed Vegetables 白汁忌廉香蒜雞豬肉 意粉及雜菜 Chocolate Fondant 朱古力心太軟	Stir-fried Prawns with Shallot and Soya Sauce and Braised Beef with Tomato, served with Steamed Rice & Seasonal Greens 豉油皇香蔥蝦球及 茄汁牛肉片 配白飯及時菜 Chocolate Fondant 朱古力心太軟	Plant-based Patties, Mushroom & Tomato Stew Pasta, served with Mixed Vegetables 素漢堡扒、蘑菇及 番茄濃湯意粉配雜菜 Chocolate Fondant 朱古力心太軟
22 Feb (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 雞肉南瓜粥 配香蔥花卷及 牛肉球及燒賣	Seasonal Fruit Cup 時令生果杯 Pasta with Tomato Sauce, Portabello and Baked Beans 茄汁意粉 配大啡菇及焗豆	Corn Flakes with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Pork & Wild Mushroom Goulash, served with Baked Potato Gratin & Roasted Vegetables 墨西哥磨菇燴豬肉 配焗薯片及燒雜菜	Steamed Fish with Wood Fungus and Hong Kong Style Beef Curry, served with Steamed Rice & Seasonal Greens 豉油汁蒸魚及 港式咖喱牛肉 配白飯及時菜	Winter Melon, Black Fungus, Bamboo Shoot & Bean Curd Puff, served with Steamed Rice & Seasonal Greens 冬瓜、黑木耳、 竹筍及豆腐卜 配白飯及時菜	Pan-fried Scallops with Tomato Basil Sauce, Garlic Mashed Potato & Mixed Vegetables 煎帶子配蕃茄羅勒汁 配蒜香薯蓉及雜菜 Cherry Almond Cake 車厘子杏仁蛋糕	Braised Pork with Sweet Corn & Chicken in Oyster Sauce, served with Steamed Rice & Seasonal Greens 粟米肉粒及蠔油雞肉 配白飯及時菜 Cherry Almond Cake 車厘子杏仁蛋糕	Mixed Fungus with Jade Melon and Bean Curd Puff, served with Steamed Rice & Seasonal Greens 雜菌翠玉瓜焗豆腐卜 配白飯及時菜 Cherry Almond Cake 車厘子杏仁蛋糕
23 Feb (Wed)	Seasonal Fruit Cup 時令生果杯 Mushroom Omelette, Bacon, Lamb Rack, Baked Beans and Lyonnise Potatoes 蘑菇奄列、煙肉、 羊排、焗豆及 洋蔥炸薯片	Seasonal Fruit Cup 時令生果杯 Braised Chicken Udon with Siu Mai and Japanese Pork Bun 雞肉焗烏冬 配燒賣及日式豬肉包	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、 牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Braised Chicken with Garlic and Rosemary, served with Mashed Potato & Seasonal Vegetables 蒜蓉露絲瑪莉焗雞肉球 配薯蓉及焗雜菜	Stir-fried Cashew Chicken and Braised Pork, served with Steamed Rice & Seasonal Greens 炒腰果雞及燴豬 配白飯及時菜	Braised Plant-based Pork with Bean Curd Sheet, served with Steamed Rice & Seasonal Greens 燴素豬肉 配鮮腐竹雜菜 配白飯及時菜	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	Stir-fried Prawns with Garlic and Steamed Chicken with Mushroom, served with Steamed Rice & Seasonal Greens 蒜蓉炒大蝦及冬菇蒸雞 配白飯及時菜 Caramel Chocolate Tart 焦糖朱古力撻	Braised Plant-based Meat Balls Pasta in Tomato Sauce, served with Mixed Vegetables 蕃茄汁素肉丸意粉 配雜菜 Caramel Chocolate Tart 焦糖朱古力撻



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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	International Dinner 環球晚餐	Asian Dinner 亞洲晚餐	Vegetarian Dinner 素食晚餐
24 Feb (Thu)	Seasonal Fruit Cup 時令生果杯 Scrambled Egg with Beef Tenderloin, Chicken Sausages, Potato Wedges and Tomato 炒蛋 配牛柳、雞肉腸、薯角及蕃茄	Seasonal Fruit Cup 時令生果杯 Congee with Minced Pork and Shiitake Mushroom, Japanese Pork Dumplings and Turnip Cake 香菇肉碎粥 配日式豬肉餃子及蘿蔔糕	Seasonal Fruit Cup 時令生果杯 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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Roasted Half Chicken with Morel Mushroom Sauce, served with Green Pea Mashed Potato & Sweetcorn 半份烤雞 配羊肚菌醬，配青豆薯蓉及粟米	Sweet & Sour Prawns and Stir-fried Egg with Ham, served with Steamed Rice & Seasonal Greens 糖醋大蝦及火腿炒蛋 配白飯及時菜	Sautéed Plant-based Chicken with Steamed Rice & Mixed Vegetables 炒素雞肉 配白飯及時菜	Baked Salmon with Mustard Cream Sauce, served with Brown Rice & Quinoa with Mixed Vegetables 焗三文魚 配芥末忌廉醬、配藜麥糙米及雜菜 Orange Chiffon Cake 香橙戚風蛋糕	Korean Chilli Chicken and Sautéed Beef with Soya Sauce, served with Steamed Rice & Seasonal Greens 韓式辣雞及爆炒牛肉 配白飯及時菜 Orange Chiffon Cake 香橙戚風蛋糕	Stir-fried Plant-based Meat, Mushroom & Bean Curd in Soya Sauce, served with Steamed Rice & Seasonal Greens 炒豆腐、磨菇及素肉 配白飯及時菜 Orange Chiffon Cake 香橙戚風蛋糕
25 Feb (Fri)	Seasonal Fruit Cup 時令生果杯 Egg Soufflé with Cumberland Sausages, Sautéed Wild Mushrooms, Sliced Parisienne Ham and Tomato 焗蛋 配豬肉腸、炒雜菇、火腿片及蕃茄	Seasonal Fruit Cup 時令生果杯 Stir-fried Noodles with Chicken, Shrimp Dumplings and Bean Curd Roll with Chicken 雞肉炒麵、蝦餃及雞肉腐皮卷	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Baked Cod Fish with Tomato Basil Pasta & Roasted Vegetables 焗鱈魚 配蕃茄羅勒意粉及燒雜菜	Slow-cooked Chu Hou Beef and Roasted Chicken Wings, served with Steamed Rice & Seasonal Greens 慢煮柱侯牛腩及燒雞翼 配白飯及時菜	Wok-fried Plant-based Beef, Braised Mushrooms with Bean Curd Sheet, served with Steamed Rice & Seasonal Greens 炒素牛肉及鮮竹燴三菇 配白飯及時菜	Slow-braised Beef Rib Finger with Rosemary, served with Mashed Potato & Mixed Vegetables 慢燴牛肋條 配迷迭香配薯蓉及雜菜 Blueberry Cheesecake 藍莓芝士蛋糕	Cantonese Style Mixed Seafood and Teriyaki Chicken, served with Steamed Rice & Seasonal Greens 中式蠔油汁炒海鮮及照燒雞肉 配白飯及時菜 Blueberry Cheesecake 藍莓芝士蛋糕	Plant-based Meatball with Tomato Penne and Mozzarella Cheese 蕃茄芝士素肉丸長通粉 Blueberry Cheesecake 藍莓芝士蛋糕
26 Feb (Sat)	Seasonal Fruit Cup 時令生果杯 Mini Pancakes with Mixed Berry Compote, Fried Banana and Lincolnshire Sausage 迷你班戟 配雜莓醬、燒香蕉及雞肉腸	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、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 and Braised Pork with Eggplant, served with Steamed Rice & Seasonal Greens 薑蔥蒸比目魚及燴豬肉及茄子配白飯及時菜	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	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 and Braised Chicken with Spring Onion, served with Steamed Rice & Seasonal Greens XO醬帶子及大蝦及蔥油雞 配白飯及時菜 Tiramisu 意大利芝士蛋糕	Steamed Bean Curd Sheet in Soya Sauce with Plant-based Pork & Asian Preserved Olives, served with Steamed Rice & Seasonal Greens 素菜絲燴枝竹及攪菜素豬肉焗毛豆 配白飯及時菜 Tiramisu 意大利芝士蛋糕



LANSON PLACE

CAUSEWAY BAY
HONG KONG

MENU

26 Dec 2021 - 28 Feb 2022

Please print out the menu, circle your choices, indicate the desired quantity and email it back to us at lphksales.coordinator@lansonplace.com.
請列印訂餐表格，圈出您每天三餐選項以及指明每餐所需數量。
完成後請把表格電郵至 lphksales.coordinator@lansonplace.com。



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27 Feb (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 Beef and Mushroom Congee with Scallion Bun and Siu Mai 牛肉蘑菇粥配香蔥花卷及燒賣	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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、乳酪及時令生果	Grilled Prawns With Lobster Cream Sauce, Fettuccini & Mixed Vegetables 烤大蝦配龍蝦忌廉汁扁意粉及雜菜	Stir-fried Black Pepper Chicken and Teriyaki Beef, served with Steamed Rice & Seasonal Greens 炒黑椒雞球及照燒牛肉配白飯及時菜	Chilli Plant-based Mapo Tofu and Braised Winter Melon with Steamed Rice & Seasonal Greens 素麻婆豆腐及上素冬瓜配白飯及時菜	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 and Sa Cha Beef with Enoki Mushroom, served with Steamed Rice & Seasonal Greens 辣椒醬炒海鮮及沙茶金菇牛肉配白飯及時菜 Chocolate Brownie 朱古力布朗尼	Stir-fried Plant-based Beef with Preserved Cabbage, 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
28 Feb (Mon)	Seasonal Fruit Cup 時令生果杯 Omelette, Ham, Chicken Sausages, Tomato & Portabello 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 with Fresh Milk, Croissant and Danish (with Jam and Butter), Yoghurt & Seasonal Whole Fruit 粟米片配鮮牛奶、牛角包及丹麥酥(配果醬及牛油)、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 and Taiwanese Braised Minced Pork, served with Steamed Rice & Seasonal Greens 豉油蒸比目魚及台式肉燥配白飯及時菜	Taiwanese Style Plant-based Pork and Braised Mushroom with Egg Tufo, served with Steamed Rice & Seasonal Greens 台式素豬肉及上素紅燒玉子豆腐燴雜菇配白飯及時菜	Mexican Pork Goulash, served with Tomato Rice & Mixed Vegetables 墨西哥燉豬肉配蕃茄飯及雜菜 Carrot Cake 甘筍蛋糕	Braised Abalone and Stir-fried Black Pepper Beef, served with Steamed Rice & Seasonal Greens 古法炆鮑魚及黑椒炒牛肉配白飯及時菜 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