

SALON LANSON

RESTAURANT WEEK LUNCH MENU

HKD 198 per person

Starter

YOUR CHOICE OF ONE 請選擇一款

SUPER SALAD

Hydroponic Leaves, Avocado, Kale, Heirloom Cherry Tomatoes, Toasted Almonds,
Dried Cranberries, Sherry Vinaigrette

健康素食沙律

水耕葉、牛油果、羽衣甘藍、原種小蕃茄番茄、香烤杏仁、蔓越莓乾、雪莉酒油醋汁

ITALIAN BURRATA SALAD

Spanish Heirloom Tomatoes, Baby Beets, Aged Balsamic Reduction, Basil Pesto

健康素食沙律

西班牙原種番茄、迷你紅菜頭、濃縮陳醋、羅勒青醬

CAESAR SALAD

(Choice of Chicken, Prawn, or Home-Smoked Salmon)

Hydroponic Romaine Lettuce, Pancetta, Shaved Parmesan, Croutons

凱撒沙律

(可選擇雞肉、蝦、手工煙燻三文魚)

水耕長葉生菜、煙豬腩、巴馬臣芝士、烤麵包粒

LOBSTER BISQUE

Crème Fraîche, Chive

法式龍蝦濃湯

鮮奶油、法蔥

Main

YOUR CHOICE OF ONE 請選擇一款

SPAGHETTI BOLOGNAISE

Australian Wagyu, Aged Parmigiano

肉醬意粉

澳洲和牛、熟成巴馬臣芝士

GRILLED FREE-RANGE CHICKEN

Sautéed Broccolini, Glazed Carrot, Winter Truffle Pomme Purée,
Morel Cream Sauce

香烤放養嫩雞

炒西蘭花、甘筍、松露薯蓉、羊肚菌忌廉汁

PAN-FRIED SEA BREAM

Sweet Cherry Tomatoes & Olive

香煎鯛魚

甜車厘茄、橄欖

HAINAN CHICKEN RICE

Seasoned Rice, Steamed Choy Sum, Pickles, Supreme Broth

海南雞飯

油飯、菜心、醃菜、清雞湯

Dessert

YOUR CHOICE OF ONE 請選擇一款

CRÈME BRÛLÉE

Sablé, Fresh Berries

焦糖燉蛋

牛油脆餅、鮮雜莓

LEMON MERINGUE

Fresh Berries

檸檬批

鮮雜莓

ITALIAN BINDI ICE CREAM

Choice of Vanilla, Chocolate, or Coconut

意大利雪糕

可選擇雲呢拿、朱古力或椰子味

Subject to 10% service charge. Alternative diets are available; please advise our team of any dietary requirements.
另設加一服務費。如有任何特別的餐飲需求或食物過敏，請通知我們的職員。

SALON LANSON

RESTAURANT WEEK DINNER MENU

HKD 398 per person

Starter

YOUR CHOICE OF ONE 請選擇一款

SUPER SALAD

Hydroponic Leaves, Avocado, Kale, Heirloom Cherry Tomatoes, Toasted Almonds,
Dried Cranberries, Sherry Vinaigrette

健康素食沙律

水耕葉、牛油果、羽衣甘藍、原種小蕃茄番茄、香烤杏仁、蔓越莓乾、雪莉酒油醋汁

THAI BEEF SALAD

Marinated Bottom Sirloin Steak, Thai Basil, Red Onion, Spicy Lemongrass & Lime Dressing

泰式牛肉沙律

西冷牛排、金不換、紅洋葱、香茅青檸汁

CHARCUTERIE SELECTION

36 Month Iberico Ham, Saucisson, Coppa Ham, Bresaola,
Gherkins, Pickled Onions

熟食冷肉拼盤

36個月黑毛豬火腿、乾香腸、豬頸脊火腿、風乾牛肉、小黃瓜、醃製洋葱

DOUBLE BOILED CHICKEN SUPREME BROTH

Cordyceps, Matsutake Mushroom, Conch, Red Dates

香濃高湯燉雞

蟲草、松茸、海螺、紅棗

Main

YOUR CHOICE OF ONE 請選擇一款

JUMBO LUMP CRAB SPAGHETTI

Spicy Crab Bisque, Ginger, Cherry Tomato

珍寶蟹肉意大利粉

香辣蟹湯、薑、車厘茄

OVEN ROASTED TOOTHFISH FILLET

Provençal Vegetables, Tapenade, Gremolata Crust, Basil Pesto

香烤白鱈魚 

普羅旺斯蔬菜、橄欖醬、意式香草、羅勒青醬

IBERICO PORK RACK

Pomme Anna, Apple Sauerkraut, Calvados Jus

伊比利亞黑毛豬鞍架

安娜千層薯批、蘋果酸菜、蘋果白蘭地汁

CLASSIC BEEF BOURGUIGNON

Pancetta, Glazed Baby Carrot, Sautéed Mushroom, Pomme Purée

法式紅酒燴牛肉

慢煮牛小排、甘筍、炒蘑菇、薯蓉

Dessert

YOUR CHOICE OF ONE 請選擇一款

ORGANIC RED BEAN SOUP

Rice Dumpling, Fresh Lily

有機紅豆沙

湯丸、鮮百合

CHEESE BOARD

Blue Cheese, Aged Comté, Brie Cheese, Dried Fruits & Nuts, Fig Chutney

芝士拼盤 

藍芝士、熟成甘地芝士、布里芝士、水果乾、堅果、無花果醬

ITALIAN BINDI ICE CREAM

Choice of Vanilla, Chocolate, or Coconut

意大利雪糕

可選擇雲呢拿、朱古力或椰子味

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