SALON LANSON

DINNER MENU

SALON LANSON

Dinner Menu

AS NIGHT FALLS, UNWIND FROM THE DAY'S ACTIVITIES WITH A TRANQUIL INTERLUDE AND HEARTILY CRAFTED CREATIONS SPOTLIGHTING SOME ALL-TIME FAVOURITES.

IN OUR ONGOING EFFORTS TO PROMOTE SUSTAINABILITY, WE ARE PROUD TO INTRODUCE THE BELU WATER SYSTEM, PROVIDING YOU WITH FILTERED WATER OF EXCEPTIONAL PURITY WHILE REDUCING OUR CARBON FOOTPRINT. ENJOY PREMIUM STILL, SPARKLING, AND HOT WATER FOR HKD28 PER PERSON.

SALON LANSON DINNER MENU
(6:00 PM - 10:00 PM)

Starters

CLASSIC PANZANELLA SALAD 145
Heirloom Tomatoes, Chunky Ciabatta, Capers,
Kalamata Olives, Basil, Red Wine Vinegar Dressing

CAESAR SALAD 150
(Choice of Chicken, Prawns, or Home-Smoked Salmon)
Hydroponic Romaine Lettuce, Pancetta,
Shaved Parmesan, Croutons

THAI BEEF SALAD 150
Roasted Flap Steak, Pomelo, Thai Mango, Cucumber, Chilli,
Coriander, Peanuts, Spicy Lime Dressing

GRILLED HOKKAIDO SCALLOP 155
Kombu Broth, Honey Bean, Steamed Leek, Trout Roe

CRAB CROQUETTE 155
Panko Crumbed Jumbo Lump Crab Meat, Chilli,
Coriander, Lemon Aioli

Soups

LOBSTER BISQUE 155
Grilled Red Prawn, Crème Fraîche, Chive

CLASSIC FRENCH ONION SOUP 125
Gratin Aged Gruyère Cheese, French Baguette

Vegetarian Contains Nuts
All prices are in Hong Kong Dollars and are subject to 10% service charge.
Alternative diets are available; please advise our team of any dietary requirements.

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(6:00 PM - 10:00 PM)

Sandwiches

(Served with a side of French Fries or Garden Salad)

CLUB SANDWICH 205
Grilled Chicken, Streaky Bacon, Avocado,
Fried Cage-Free Egg, Tomato, Cucumber, Lettuce

AUSTRALIAN WAGYU BEEF BURGER 230
Crispy Bacon, Sautéed Mushrooms, Gherkins,
Tomato, Lettuce, Gruyère Cheese

REUBEN SANDWICH 195
Pastrami, Sauerkraut, Swiss Cheese, Multigrain Sourdough

Mains

RICOTTA & SPINACH RAVIOLI 190
Grilled Porcini, Pesto Cream, Toasted Pine Nuts,
Shaved Parmigiano

JUMBO LUMP CRAB SPAGHETTI 290
Crab Bisque, Ginger, Garlic, Chilli, Coriander

GREMOLATA & MACADAMIA CRUSTED GRILLED KING SALMON 310
Wilted Kale, Glazed Beets, Mustard Seed & Dill Cream Sauce

HONEY GLAZED PORK PLUMA 305
Roasted Provencal Vegetables, Homemade Apple Sauce

CLASSIC BEEF BOURGUIGNON 350
Pancetta, Glazed Baby Carrot, Sautéed Mushroom,
Pomme Purée

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From the Grill

Served with Roasted Vegetables & Unlimited French Fries)

AUSTRALIAN WAGYU BEEF (280G)
RIBEYE STEAK 540
STRIPLOIN STEAK 560
Choice of Sauce:
Café de Paris Sauce, Green Peppercorn Sauce, Red Wine Jus

HERB CRUSTED AUSTRALIAN
HALF RACK OF LAMB 420

Asian Signatures

HAINAN CHICKEN RICE 265
Seasoned Rice, Steamed Choy Sum, Pickles, Supreme Broth

VIETNAMESE PHỞ 210
Herb Poached Beef Brisket, Raw Onions, Thai Basil, Mint, Coriander, Chilli, Bean Sprouts, Rice Noodles

MALAYSIAN CURRY LAKSA 230
Shredded Chicken, Prawns, Bean Sprouts, Fish Balls, Scallops, Boiled Cage-Free Egg, Rice Noodles

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Desserts

GRANNY SMITH APPLE GALETTE 95
Vanilla Ice Cream

VANILLA PANNA COTTA 85
Pomegranate Jelly, Fresh Berries

CLASSIC CRÊPES SUZETTE 95
Caramelised Orange Zest, Grand Marnier, Vanilla Ice Cream

CHEESE BOARD 145
Blue Cheese, Aged Comté, Brie Cheese, Morbier,
Fig Chutney, Dried Fruits & Nuts

DOUBLE SCOOP ITALIAN ICE CREAM 85
Vanilla, Chocolate, or Gelato Stracciatella

Sides

HYDROPONIC GREEN SALAD 60

FRENCH FRIES WITH WINTER TRUFFLE AIOLI 80

SAUTÉED WILD MUSHROOM 85

SAUTÉED BROCCOLINI WITH GARLIC 85

STEAMED GREEN ASPARAGUS 95

STEAMED JASMINE RICE 40

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SALON LANSON

晚市菜單

隨著夜幕降臨，忘卻白天的忙碌，細細品嘗匠心烹製的經典美饌，
靜度休閒的的美好時光。

作為我們推動永續發展的重要一環，我們特意採用 BELU 濾水
系統，在為您提供優質飲用水之同時，減少碳足跡的產生。
純淨水、氣泡水和熱水每位港幣 28 元。

SALON LANSON DINNER MENU
(6:00 PM - 10:00 PM)

前菜

經典意大利原種番茄麵包沙律 145
原種番茄、烤麵包、脆炸酸豆、橄欖、羅勒、紅酒醋汁

凱撒沙律 150
(可選擇雞肉、蝦、自製燻製三文魚)
水耕長葉生菜、煙燻豬腩、巴馬臣芝士、烤麵包粒

泰式牛肉沙律 150
燒牛肩胛肉、柚子、青芒果、青瓜、辣椒及芫荽、花生、香辣青檸醬

香煎北海道帶子 155
昆布湯、蜜糖豆、蒸大蔥、鱒魚籽

珍寶蟹肉餅 155
蟹肉、辣椒、芫荽、檸檬蛋黃醬

湯品

法式龍蝦濃湯 155
烤紅蝦、鮮奶油、法蔥

經典法式洋蔥湯 125
熟成格魯耶爾芝士、法式長麵包

素食 含有堅果類
所有價格均以港幣計算，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 DINNER MENU
(6:00 PM - 10:00 PM)

三文治及漢堡

配菜可選薯條或田園沙律

公司三文治 205
烤雞、煙肉、牛油果、香煎非籠飼雞蛋、番茄、青瓜、生菜

澳洲和牛漢堡 230
脆煙肉、炒蘑菇、青瓜、番茄、生菜、格魯耶爾芝士

魯賓三明治 195
煙燻牛肉、德國酸椰菜、瑞士芝士、全麥酸種麵包

主菜

菠菜瑞可塔芝士意大利雲吞 190
烤牛肝菌、香草忌廉、烤松子、巴馬臣芝士薄片

珍寶蟹肉意大利麵 290
蟹肉濃湯、薑、蒜、辣椒、芫荽

香烤紐西蘭亞卡羅亞帝王三文魚柳 310
夏威夷果仁脆面、羽衣甘藍、蜜汁紅菜頭、蒔蘿芥末醬

蜜汁伊比利豬肋肉 305
普羅旺斯烤蔬菜、自家製蘋果醬

法式紅酒燴牛肉 350
慢煮牛小排、甘筍、炒蘑菇、薯蓉

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燒烤

烤時蔬, 無限量供應薯條

澳洲家族農場和牛280克

肉眼扒 540
西冷扒 560
可選擇醬汁: 巴黎牛油、青胡椒醬、紅酒汁

香草澳洲羊架 (半份) 420

亞洲美食

海南雞飯 265
油飯、菜心、醃菜、清雞湯

越式牛肉湯河粉 210
香草燉牛腩、生洋蔥圈、泰國羅勒、薄荷、芫荽、辣椒、芽菜、河粉

馬來西亞咖哩叻沙 230
雞絲、蝦、豆芽、魚蛋、帶子、炆蛋、米線

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甜品

法式田園風青蘋果批 95
雲呢拿雪糕

雲呢拿奶凍 85
石榴啫喱、新鮮莓果

經典法式橙酒班戟 95
焦糖橙皮、法國香橙干邑甜酒、雲呢拿雪糕

芝士拼盤 145
藍芝士、熟成甘地芝士、布里芝士、莫爾比耶芝士、無花果醬、水果乾、堅果

雙球意大利雪糕 85
可選擇雲呢拿、朱古力或牛奶朱古力脆片

配菜

水耕蔬菜沙律	60
松露薯條	80
炒蘑菇	85
香蒜炒西蘭花	85
清蒸青蘆筍	95
茉莉香米飯	40

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