

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

意大利水牛芝士沙律  

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

HOME-CURED SALMON GRAVLAX

Shaved Fennel Salad, Brioche Croutons, Horseradish Cream

手工醃製三文魚

茴香沙律、布里歐麵包、辣根醬

LOBSTER BISQUE

Crème Fraîche, Chive

法式龍蝦濃湯

鮮奶油、法蔥

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 LUNCH MENU
HKD 198 per person

Main

YOUR CHOICE OF ONE 請選擇一款

SPAGHETTI ALLA CARBONARA

Aged Parmigiano, Chopped Onion, Garlic, Guanciale, Parsley

卡邦尼意粉

陳年巴馬臣芝士、洋蔥、蒜頭、意式豬面頰肉、番茜

GRILLED FREE-RANGE CHICKEN

Sautéed Broccoli, 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

GRILLED KING PRAWNS (+ HKD 80)

Sautéed Broccoli, Frites, Garlic Butter

香烤大蝦 (+ 港幣 80元)

炒西蘭花、薯條、香蒜牛油

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 LUNCH MENU
HKD 198 per person

Dessert

YOUR CHOICE OF ONE 請選擇一款

CRÈME BRÛLÉE

Sablé, Fresh Berries

焦糖嫩蛋
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

Beverages

TeaCHA X SALON LANSON Mocktail (+ HKD 68)
TeaCHA X SALON LANSON 無酒精雞尾酒 (+ 港幣 68元)

TeaCHA X SALON LANSON Cocktail (+ HKD 88)
TeaCHA X SALON LANSON 雞尾酒 (+ 港幣 88元)

SOMMELIER SELECTED RED OR WHITE WINE (+ HKD 100)
精選紅酒或白酒 (+ 港幣 100元)

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、紅洋蔥、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

LOBSTER BISQUE

Crème Fraîche, Chive

法式龍蝦濃湯

鮮奶油、法蔥

CRAB CROQUETTE (+ HKD 20)

Panko Crumbed Jumbo Lump Crab, Chili, Coriander, Lemon Aioli

忌廉蟹肉餅 (+ 港幣 20元)

蟹肉、辣椒、芫荽、檸檬蛋黃醬

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

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

US CEDAR RIVER FARMS PRIME GRADE RIBEYE STEAK (+ HKD 80)

Grilled Green Asparagus, Vine Tomato, Gratin Potatoes, Green Peppercorn Sauce

美國穀飼黑安格斯優質肉眼牛排 (+ 港幣 80元)

烤蘆筍、連枝車厘茄、芝士香烤薯塊、青椒椒汁

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

Dessert

YOUR CHOICE OF ONE 請選擇一款

PECAN PIE 

Whipped Cream

核桃批 

雲呢拿忌廉

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

Beverages

TeaCHA X SALON LANSON Mocktail (+ HKD 68)

TeaCHA X SALON LANSON 無酒精雞尾酒 (+ 港幣 68元)

TeaCHA X SALON LANSON Cocktail (+ HKD 88)

TeaCHA X SALON LANSON 雞尾酒 (+ 港幣 88元)

SOMMELIER SELECTED RED OR WHITE WINE (+ HKD 100)

精選紅酒或白酒 (+ 港幣 100元)

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。