

21 - 27 Oct.2024

(Monday - Sunday) 11:30am - 2:30pm

Each order of main course will include complimentary salad bar, soup, daily dessert and coffee or tea

每款主菜包括自助沙律吧、餐湯、甜品及咖啡或茶

#### Salad Bar自助沙律吧 HK\$118

A) Salad Bar & Soup 自助沙律吧及是日餐湯

#### Main 主菜 HK\$148

B) Pepperoni, Pineapple and Mushroom Pancakes Pizza 意式辣肉腸菠蘿雜菌薄餅 C) Japanese Katsu Sandwich 日式炸豬扒三明治

#### Main 主菜 HK\$168

D) Chicken Emince with Fettuccine 依文士雞配闊條麵

E) BBQ pork and Chinese Marinated Combo with Rice 自選叉燒鹵水拼盆配白飯 Choose 2 items (Pork tongue, Chicken wings, Salted Egg, Red Sausage) 自選2款(豬脷,雞翼,鹹蛋,紅腸)

## Main 主菜 HK\$198

F) Shacha Paste Braised Beef Ribs with Turmeric rice 沙茶炆牛肋條配黄薑飯

G) Assorted Tempura Soba 雜錦天婦羅配冷麵

H) Japanese Style Pan Fried Eel Udon 日式鳗魚炒烏冬

#### Main 主菜 HK\$218

I) Provencal Roast Salmon fillet 寶雲酥焗三文魚柳

J) Balsamic Sweet Sour Sauce with Deep-fried Iberico Pork with Rice 西班牙黑毛豬黑醋咕嚕肉配白飯

#### Main 主菜 HK\$238

K) Roasted Lamb Chop with Rosemary Sauce 香煎羊扒配迷迭香汁

L) Grilled 8oz Beef Sirloin Steak 燒西冷牛扒(8安士)

Special Offer

M O V E N P I C K



# Special Set Lunch Menu 特色午市套餐 28 Oct - 3 Nov.2024

(Monday - Sunday) 11:30am - 2:30pm

Each order of main course will include complimentary salad bar, soup, daily dessert and coffee or tea

每款主菜包括自助沙律吧、餐湯、甜品及咖啡或茶

#### Salad Bar自助沙律吧 HK\$118

A) Salad Bar & Soup 自助沙律吧及是日餐湯

#### Main 主菜 HK\$148

B) Hawaiian Pizza 夏威夷薄餅

C) Avocado, Tomato, Egg Burrito 牛油果,蕃茄,蛋墨西哥卷

#### Main 主菜 HK\$168

D) Hainanese Chicken Rice 海南雞飯

E) BBQ pork and Chinese Marinated Combo with Rice 自選叉燒鹵水拼盆配白飯 Choose 2 items (Pork tongue, Chicken wings, Salted Egg, Red Sausage) 自選2款(豬脷,雞翼,鹹蛋,紅腸)

#### Main 主菜 HK\$198

- F) Clams and Garlic White Wine Cream Sauce with Spaghetti 蜆肉香蒜白酒忌廉汁意粉
  - G) Pan-fried Beef Burger with Waffle 煎和牛漢堡扒配格仔餅
  - H) Japanese Style Eel Rice with Egg Sauce. 日式滑蛋鳗魚飯

#### Main 主菜 HK\$218

- I) Slow Cooked U.S Pork Tomahawk with Braised Apple Sauce 慢煮美國豬扒配燴蘋果汁
  - J) Pan-fried Sole fillet with Lemon butter Sauce 香煎原條龍利柳配檸檬汁

#### Main 主菜 HK\$238

K) Provencal Roasted Lamb Rack 焗寶雲酥羊鞍

L) Grilled 8oz Beef Sirloin Steak 燒西冷牛扒(8安士)

Special Offer

M Ŏ V E N P I C K



4 - 10 Nov.2024

(Monday - Sunday) 11:30am - 2:30pm

Each order of main course will include complimentary salad bar, soup, daily dessert and coffee or tea

每款主菜包括自助沙律吧、餐湯、甜品及咖啡或茶

#### Salad Bar自助沙律吧 HK\$118

A) Salad Bar & Soup 自助沙律吧及是日餐湯

#### Main 主菜 HK\$148

B) Chicken Quesadilla 墨西哥雞肉烤餅

C) Bacon, Cheese, Eggs with Pancakes 煙肉,芝士,蛋配熱香餅

#### Main 主菜 HK\$168

D) Avocado, Mushroom and Smoked Salmon Pizza 牛油果.雜菌,煙三文魚薄餅

E) BBQ pork and Chinese Marinated Combo with Rice 自選叉燒鹵水拼盆配白飯

Choose 2 items (Pork tongue, Chicken wings, Salted Egg, Red Sausage) 自選2款(豬脷,雞翼,鹹蛋,紅腸)

F) Gillette Pork Chop Udon in Japanese Curry Soup 日式咖喱湯烏冬配吉列豬扒

#### Main 主菜 HK\$198

G) Spaghetti with Lobster Sauce and Mixed Seafood 雜錦海鮮配龍蝦汁意大利粉

H) Buddha's Delight vegetarian Cauliflower Fried Rice 羅漢齋炒椰菜花飯

#### Main 主菜 HK\$218

I) Red wine braised Wagyu beef noodles with potato puree 紅酒燴和牛面肉配薯蓉

J) Deep-fried Prawns with Honey Citron Sauce 柚子蜜炸蝦球

#### Main 主菜 HK\$238

K) Roasted Lamb Shoulder with Rosemary sauce 燒羊肩配露絲瑪利汁

L) Grilled 8oz Beef Sirloin Steak 燒西冷牛扒(8安士)

Special Offer

M Ŏ V E N P I C K

THE ART OF SWISS ICE CREAM



11 - 17 Nov.2024

(Monday - Sunday) 11:30am - 2:30pm

Each order of main course will include complimentary salad bar, soup, daily dessert and coffee or tea

每款主菜包括自助沙律吧、餐湯、甜品及咖啡或茶

#### Salad Bar自助沙律吧 HK\$118

A) Salad Bar & Soup 自助沙律吧及是日餐湯

#### Main 主菜 HK\$148

B) Four Cheese Pizza 四式芝士薄餅

C) Vietnamese Style Shredded Chicken with rice noodle 越式雞絲米粉

#### Main 主菜 HK\$168

D) Spaghetti Bolognese 肉醬意粉

E) BBQ pork and Chinese Marinated Combo with Rice 自選叉燒鹵水拼盆配白飯 Choose 2 items (Pork tongue, Chicken wings, Salted Egg, Red Sausage) 自選2款(豬脷,雞翼,鹹蛋,紅腸)

#### Main 主菜 HK\$198

F) Fish and Chips 英式炸魚薯條

G) Roasted crispy pigeon with steamed rice and Vegetable 脆炸乳鴿配油菜白飯 H) Japanese Curry Pan-fried Wagyu Burger steak with rice 煎和牛漢堡扒配日式咖哩飯

#### Main 主菜 HK\$218

I) Germany Pork Knuckle with Roasted Potato 德國咸豬手配燒薯角

J) Spaghetti with Grilled Scallops Black Truffle Paste 煎帶子黑松露菌醬意大利粉

## Main 主菜 HK\$238

K) Braised Lamb Shank with Red Wine Sauce 紅酒燴羊膝

L) Grilled 8oz Beef Sirloin Steak 燒西冷牛扒(8安士)

Special Offer

M Ŏ V E N P I C K



18 - 24 Nov.2024

(Monday - Sunday) 11:30am - 2:30pm

Each order of main course will include complimentary salad bar, soup, daily dessert and coffee or tea

每款主菜包括自助沙律吧、餐湯、甜品及咖啡或茶

#### Salad Bar自助沙律吧 HK\$118

A) Salad Bar & Soup 自助沙律吧及是日餐湯

#### Main 主菜 HK\$148

- B) Roasted BBQ Sauce Chicken Breast Pizza 燒BBQ雞胸薄餅
- C) Pan-fried Chicken Steak and Egg with Scallion Oil Noodles 香煎雞扒蛋配蔥油撈麵

#### Main 主菜 HK\$168

D) Spaghetti Carbonara 卡邦尼意粉

E) BBQ pork and Chinese Marinated Combo with Rice 自選叉燒鹵水拼盆配白飯 Choose 2 items (Pork tongue, Chicken wings, Salted Egg, Red Sausage) 自選2款(豬脷,雞翼,鹹蛋,紅腸)

#### Main 主菜 HK\$198

F) Japanese Style Eel Rice 日式鳗魚飯

G) Braised Duck Leg with Turmeric rice 葱蒜黄薑炆鴨腿配黄薑飯

H) Roasted Pork Rib with BBQ Sauce BBQ燒豬排骨

## Main 主菜 HK\$218

- 1) Poached Salmon Fillet with White Wine Cream Sauce 浸煎三文魚白酒忌廉汁
  - J) Braised Beef Ribs in Red Wine Sauce Risotto 紅酒燴牛肋骨肉意大利飯

#### Main 主菜 HK\$238

- K) Pan Fried Lamb tenderloin with Sa Cha Sauce 老乾媽醬炒羊柳肉配白飯
  - L) Grilled 8oz Beef Sirloin Steak 燒西冷牛扒(8安士)

# Special Offer M Ŏ V E N P I C K



25 Nov- 1 Dec.2024

(Monday - Sunday) 11:30am - 2:30pm

Each order of main course will include complimentary salad bar, soup, daily dessert and coffee or tea

每款主菜包括自助沙律吧、餐湯、甜品及咖啡或茶

#### Salad Bar自助沙律吧 HK\$118

A) Salad Bar & Soup 自助沙律吧及是日餐湯

#### Main 主菜 HK\$148

B) Pepperoni, Pineapple and Mushroom Pancakes Pizza 意式辣肉腸菠蘿雜菌薄餅 C) Japanese Katsu Sandwich 日式炸豬扒三明治

#### Main 主菜 HK\$168

D) Chicken Emince with Fettuccine 依文士雞配闊條麵

E) BBQ pork and Chinese Marinated Combo with Rice 自選叉燒鹵水拼盆配白飯 Choose 2 items (Pork tongue, Chicken wings, Salted Egg, Red Sausage) 自選2款(豬脷,雞翼,鹹蛋,紅腸)

## Main 主菜 HK\$198

F) Shacha Paste Braised Beef Ribs with Turmeric rice 沙茶炆牛肋條配黄薑飯

G) Red Wine Braised Duck Leg with Mashed Potato 紅酒燴鴨腿配薯蓉

H) Japanese Style Pan Fried Eel Udon 日式鳗魚炒烏冬

#### Main 主菜 HK\$218

I) Provencal Roast Salmon fillet 寶雲酥焗三文魚柳

J) Balsamic Sweet Sour Sauce with Deep-fried Iberico Pork with Rice 西班牙黑毛豬黑醋咕嚕肉配白飯

#### Main 主菜 HK\$238

K) Roasted Lamb Chop with Rosemary Sauce 香煎羊扒配迷迭香汁

L) Grilled 8oz Beef Sirloin Steak 燒西冷牛扒(8安士)

Special Offer

M Ŏ V E N P I C K

THE ART OF SHEET