

*Asia International Arts & Antiques Fair 2010 – 21 May*  
**亞洲國際藝術古董展 2010 – 21 May**  
*Arena Kitchen*

**Executive Western Set Lunch 西式行政午餐** 每位 \$ 168\* per person

*Lobster Bisque with Brandy*

法式龍蝦湯

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*Braised Chicken in Red Wine Sauce & Pan-fried King Prawn with Garlic, Mashed Potato & Baby Green Vegetables*

紅酒燴雞配香煎大蝦

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*Dessert Buffet*

*(Mango Mousse Cake; Red Bean Cream Cake; Banana Mousse Cake; Chocolate Pavlova Mango Mille Feuilli;  
Lemon Tart Fresh Fruit Salad with Mint and Black Pepper; Poached Pear in Red Wine and Cinnamon; Sweetened Beancurd;  
Mango Glutinous Dumplings)*

自助甜品

(香芒慕絲蛋糕; 紅豆忌廉蛋糕; 香蕉慕絲蛋糕; 朱古力脆蛋白; 香芒千層; 檸檬撻;  
薄荷黑椒鮮果沙律; 肉桂紅酒燴梨; 豆腐花; 芒果糯米糍)

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*Coffee or Tea*

咖啡或茶

**Executive Chinese Set Lunch 中式行政午餐** 每位 \$ 168\* per person

*Double-boiled Pork Shank Soup with Snow Pear and Chinese Almonds*

雪梨燉豬腱

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*Pan-fried Sole Fillet with Tomato Sauce on Rice Cracker*

干燒龍脷魚柳配米通及時菜

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*Dessert Buffet*

*(Mango Mousse Cake; Red Bean Cream Cake; Banana Mousse Cake; Chocolate Pavlova Mango Mille Feuilli;  
Lemon Tart Fresh Fruit Salad with Mint and Black Pepper; Poached Pear in Red Wine and Cinnamon; Sweetened Beancurd;  
Mango Glutinous Dumplings)*

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薄荷黑椒鮮果沙律; 肉桂紅酒燴梨; 豆腐花; 芒果糯米糍)

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*Chinese Tea*

中國茶

\*Price is subject to 10% service charge 另收加一服務費

*Asia International Arts & Antiques Fair 2010 – 22 May*  
**亞洲國際藝術古董展 2010 – 22 May**  
*Arena Kitchen*

**Executive Western Set Lunch 西式行政午餐 每位 \$ 168\* per person**

*Wild Mushroom Bisque with Chives*

野菌濃湯

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*Pan-fried Sole Fillet with Red Bell Pepper Cream Sauce with Roasted Herbs Potato & Grilled Tomato*

香煎龍脷柳配香草薯及扒蕃茄

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*Dessert Buffet*

*(Mango Mousse Cake; Red Bean Cream Cake; Banana Mousse Cake; Chocolate Pavlova Mango Mille Feuilli;  
Lemon Tart Fresh Fruit Salad with Mint and Black Pepper; Poached Pear in Red Wine and Cinnamon; Sweetened Beancurd;  
Mango Glutinous Dumplings)*

自助甜品

(香芒慕絲蛋糕; 紅豆忌廉蛋糕; 香蕉慕絲蛋糕; 朱古力脆蛋白; 香芒千層; 檸檬撻;  
薄荷黑椒鮮果沙律; 肉桂紅酒燴梨; 豆腐花; 芒果糯米糍)

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*Coffee or Tea*

咖啡或茶

**Executive Chinese Set Lunch 中式行政午餐 每位 \$ 168\* per person**

*Conpoy Broth with Fish Maws & Chives*

花膠瑤柱羹

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*Sauteed Chicken Fillet with Mango & Bell Pepper served with Seafood Fried Rice*

彩椒香芒雞柳配海鮮炒飯

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*Dessert Buffet*

*(Mango Mousse Cake; Red Bean Cream Cake; Banana Mousse Cake; Chocolate Pavlova Mango Mille Feuilli;  
Lemon Tart Fresh Fruit Salad with Mint and Black Pepper; Poached Pear in Red Wine and Cinnamon; Sweetened Beancurd;  
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*(Mango Mousse Cake; Red Bean Cream Cake; Banana Mousse Cake; Chocolate Pavlova Mango Mille Feuilli;  
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