

Hong Kong International Printing & Packaging Fair

Western Set Lunch on 27th April 2010

香港國際印刷及包裝展

四月二十七日之西式精選午餐

一樓 **Arena Kitchen Level 1**

Traditional Lobster Bisque with Cognac

干邑龍蝦湯

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Baked Steak of Chicken, Black Pepper Sauce,

Green Pea Mashed Potato and Baby Veggies

焗黑椒汁雞扒配雜菜青豆薯蓉

Or 或

Grilled Sole Fillet and Shrimp Skewer, Garlic Butter Sauce

Roasted New Potato and Seasonal Vegetables

扒龍脷魚柳配鮮蝦串伴燒新薯配濃蝦汁

Or 或

Vegetables Penne with Mushrooms Cream Sauce (Veg)

素菜直通粉配蘑菇忌廉汁 (素)

* * *

Spring Fruit Salad in Melon Coulis with Mint and Pepper

鮮果沙律伴蜜瓜湯配薄荷胡椒

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Coffee or Tea

咖啡或茶

每位 *\$138 per person

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

Hong Kong International Printing & Packaging Fair

Western Set Lunch on 28th April 2010

香港國際印刷及包裝展

四月二十八日之西式精選午餐

一樓 **Arena Kitchen Level 1**

Minestrone

意大利雜菜湯

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Braised Ox-tail in Red Wine Sauce,
Semi-dry Tomato Mashed Potato and Baby Vegetables

紅酒燴牛尾

Or 或

Pan-fried Seabass Fillet with Lemon Butter Sauce

Boiled Herb Potato and Seasonal Vegetables

香煎鱸魚柳配烩香草新薯及時菜

Or 或

Vegetables Cannelloni with Carrot and Ginger Sauce (Veg)

素菜意大利麵捲配甘筍薑汁 (素)

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Lemon Tart with Fresh Fruit

鮮果沙律伴檸檬撻

* * *

Coffee or Tea

咖啡或茶

每位 *\$138 per person

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Hong Kong International Printing & Packaging Fair
Western Set Lunch on 29th April 2010

香港國際印刷及包裝展
四月二十九日之西式精選午餐
一樓 **Arena Kitchen Level 1**

OX-Tail Soup

牛尾湯

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Indian Curry Chicken with Steamed Rice and Baby Vegetable

印式咖喱雞飯配雜菜

Or 或

Pan-fried Fillet of Garoupa with Red Bell Pepper Cream Sauce

香煎石斑柳配紅椒忌廉汁

Or 或

Vegetables Penne with Mushrooms Cream Sauce (Veg)

素菜直通粉配蘑菇忌廉汁 (素)

* * *

Spring Fruit Salad in Melon Coulis with Mint and Pepper

鮮果沙律伴蜜瓜湯配薄荷胡椒

* * *

Coffee or Tea

咖啡或茶

每位 *\$138 per person

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

Hong Kong International Printing & Packaging Fair

Western Set Lunch on 30th April 2010

香港國際印刷及包裝展

四月三十日之西式精選午餐

一樓 **Arena Kitchen Level 1**

Traditional Lobster Bisque with Cognac

干邑龍蝦湯

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Baked Steak of Chicken, Black Pepper Sauce,

Green Pea Mashed Potato and Baby Veggies

焗黑椒汁雞扒配雜菜青豆薯蓉

Or 或

Grilled Sole Fillet and Shrimp Skewer, Garlic Butter Sauce

Roasted New Potato and Seasonal Vegetables

扒龍脷魚柳配鮮蝦串伴燒新薯配濃蝦汁

Or 或

Vegetables Cannelloni with Carrot and Ginger Sauce (Veg)

素菜意大利麵捲配甘筍薑汁 (素)

* * *

Lemon Tart with Fresh Fruit

鮮果沙律伴檸檬撻

* * *

Coffee or Tea

咖啡或茶

每位 *\$138 per person

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