

Light Lunch Buffet Spotlight Bar on Level 1

Salads

Assorted French Lettuce (Veg)

Appetizers (6 kinds of cold platters will be served daily)

Antipasti (Veg)

(Marinated Black and Green Olive, Roasted Mixed Bell Pepper Confit, Garlic Confit with Rosemary)

Hokkaido Cold Tofu with Minced Salmon & Sesame Dressing

Hot Spring Egg with Soya Dressing

Marinated Baby Octopus in Olive Oil

Parma Ham with Melon

Salmon Rillettes on Garlic Toast

Sliced Tomato with Buffalo Cheese & Basil Oil

Roasted Japanese Purple Potato (Veg)

Braised Winter Melon in Dried Bonito Stock (Veg)

Pumpkin Salad (Veg)

Nama Eda (Veg)

Roasted Whole Sweet Corn with Chili & Lime (Veg)

Beetroot Hummus with Papadum (Veg)

Soup (1 kind of soup will be served daily)

Miso Soup with Spring Onion / Wild Mushroom Cream Soup with Chives /

French Onion Soup with Cheese Toast / Minestrone with Pesto

Hand Roll, Maki and Sushi

Hand Roll (Salmon, Red Tuna, Tamago)

Sushi (Salmon, Red Tuna, and Tamago)

Maki (Cucumber, Tamago, Deep-fried Prawn, Roasted Eel)

Mini Sashimi Rice

Sandwiches

Smoked Turkey Breast with Pineapple Chutney Ciabatta

Zucchini, Mint & Feta Tart

Chicken Tikka with Pita Bread

Gilled Ham and Cheese Sandwich

Desserts

Fresh Fruit Salad / Matcha Cream Cake /

Ginger Crème Brûlée / Okinawan Sweet Potato Cheese Cake /

Jellied Plums (Kinyokū-kan) / Banana-misu / Lemongrass Panna Cotta

Coffee or Tea

HK\$108* per person

(Veg) – Vegetarian Choices

**Price is subject to 10% service charge*