

SPRING LUNCH SCHEDULE SEMESTER 2, AY2425

FEB

1200-1400

20 FEBRUARY (THU)
27 FEBRUARY (THU)
28 FEBRUARY (FRI)

MAR

1200-1400

6 MARCH (THU)
20 MARCH (THU)
31 MARCH (MON)

APR

1200-1400

9 APRIL (WED)
28 APRIL (MON)
30 APRIL (WED)

For Reservation: thei-spring@thei.edu.hk

Luncheon Menu

20 February 2025

Starters

*Insalata di Burrata con Rucola, Frisee e Pomodori,
Condito con Aceto Balsamico e Olio d'Oliva*

**Burrata Salad with Rocket, Frisee, and Tomatoes,
Dressed with Balsamic and Olive Oil**

&

*selezione di bruschette Condite con Acciughe, Prosciutto
Crudo di Parma, Salmone Affumicato e Mascarpone*

**Bruschetta Selection topped with Anchovies, Parma Ham,
Smoked Salmon and Mascarpone**

&

Main Course

Risotto ai Frutti di Mare con Zafferano e Asparagi Baby

Seafood Risotto with Saffron and Baby Asparagus

or

Tagliatelle con ragù alla Bolognese

Tagliatelle with Bolognese Sauce

&

Dessert

Tiramisù

Tiramisu

Freshly Brewed Coffee or Tea

Lunch menu at HK\$168 per person

Please indicate to our team of any food allergies or dietary restrictions prior to arrival
如閣下有任何食物敏感或其他膳食要求，請於訂座時通告本餐廳員工以作安排

Please note that the items are subject to change due to availability

Spanish Luncheon Menu

27 February 2025

Soup

Ajo Blanco

White Gazpacho - Almond and Garlic Cold Soup

西班牙杏仁凍湯

Tapas

Pan Con Tomate, Gambas Al Ajillo, Crouetas de Jamón

Tomato Toast, Sizzling Garlic Shrimp, Iberico Ham Croquettes

蕃茄多士、牛油香蒜蝦、伊比利亞火腿炸薯仔球

3rd Course

Cochinillo a Fuego Lento con Puré de Calabaza

Slow-Roasted Suckling Pig with Pumpkin Puree

慢煮西班牙脆乳豬配南瓜蓉

Main Course

Paella de Pollo y Chorizo

Chicken and Chorizo Paella

西班牙辣肉腸鷄飯

Dessert

Churros con Helado de Vainilla

Churros with Vanilla Ice Cream

西班牙炸脆條配雲呢拿雪糕

Freshly Brewed Coffee or Tea

即磨咖啡或茶

Lunch menu at HK\$168 per person

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Luncheon Menu

28 February 2025

Amuse Bouche

Garlic Mushroom Crispy Tie Pie

Soup

Puree of Pumpkin Soup

Main Courses

Duck Confit, Duck Jus, Potato Pave, Sauteed Spinach

Or

Pan Seared Cod Filet, Clam Sauce, Fondant Potatoes, French Green Beans

Dessert

Pistachio Cheesecake

Freshly Brewed Coffee or Tea

即磨咖啡或茶

Lunch menu at HK\$268 per person

Remark: only one table (8 – 10 persons) is available on that date.

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Lunch Menu

6 March 2025

Soup

Bak Kut Teh

肉骨茶

Appetizer

Satay Beef Salad

沙嗲牛肉沙律

Main Course

Seafood Laksa

海鮮喇沙

Or

Singapore Hainanese Chicken Rice

新加坡海南雞飯

Dessert

Pandan Chiffon Cake with Coconut Ice Cream

斑蘭戚風蛋糕配椰子雪糕

Freshly Brewed Coffee or Tea

即磨咖啡或茶

Lunch menu at HK\$168 per person

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Lunch Menu

20 March 2025

Soup

Miso Soup with Tofu and Clams

豆腐蛤蜊味噌湯

Side Dishes

Seasoned Mushroom, Marinated Cucumber, Spinach with Sesame Dressing

凉拌蘑菇、醃黃瓜、凉拌芝麻菠菜

Main Course

(All mains served with Rice & Homemade Udon)

所有主菜均附米飯和自製烏冬

Grilled Chicken and Pork Belly Skewers with Teriyaki Sauce

照燒醬烤雞肉和五花肉串

OR

Miso-Glazed Black Cod

鱈魚西京燒

Dessert

Warabi Mochi with Okinawa Sea Salt Ice Cream

蕨餅配沖繩海鹽雪糕

Freshly Brewed Coffee or Tea

即磨咖啡或茶

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