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) 28 MARCH (FRI) 31 MARCH (MON)

APR

1200-1400

9 APRIL (WED) 24 APRIL (THU) – DINNER (1800–2100)

28 APRIL (MON) 30 APRIL (WED)

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



28 March 2025

Amuse

Pear, Goat Cheese, and Walnut Crostini Parma Ham Crostini Peperoni all'Acciuga Crostini

Soup

La Jota Trestina Northern Italian Borlotti Bean, Sauerkraut, and Pancetta Soup

Pasta

Fresh Cavatelli, Cinque Sauce, Italian Herbs, Pecorino Cheese

Main

Grilled Seabass, Sicilian Cherry Tomato Sauce
Or
Braised Veal Ossobuco, Red Wine Sauce

Dessert

Torta Della Nonna, Vanilla-Lemon Custard and Pine Nut Tart Calabrian Rum Ice Cream

> Freshly Brewed Coffee or Tea Italian Petit Fours

Please indicate to our team of any food allergies or dietary restrictions prior to arrival

Lunch menu at HK\$268 per person

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

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





前菜

凯撒沙律

主菜

美式煎至文鱼配马铃薯蓉、 西兰花及柠檬汁

或

烤牛柳脊配马铃薯蓉、泰国芦笋、 车厘茄及黑椒汁(+\$10)

甜 品

提拉米苏

每位 150 港币



SIX Hands Collaboration Dinner

By CAM Outstanding Alumni

The THEi Dining Society (TDS) is a non-profit Member's Club established in 2018 to help students develop their knowledge and skills in the food and beverage industry. TDS manages the student training restaurant and food and beverage training labs in DHBM. Through TDS, DHBM Culinary Arts and (CAM) Management and Hotel **Operations** (HOM) students can enhance their Management leadership, communication, and time management skills, preparing them for employment in the hospitality industry.

24 APRIL 2025 (THURSDAY) 18:00 – 21:30* SPRING TRAINING RESTAURANT, N525, NORTH BLOCK, THEI (CW)





JACKYLIU DEMI CHEF DE PARTIE, ARBOR

VIOLET SHEK PASTRY CHEF DE PARTIE, BO INNOVATION

LEO CHAN CHEF DE PARTIE, CRISTAL ROOM BY ANNE-SOPHIE PIC

Scan QR code to view the menu.



*Suggested Arrival Time: 18:00 – 18:30 #Limited seats, first come first served For enquiries or reservation, please click <u>HERE</u> Email: thei-spring@vtc.edu.hk To become a cooperate member of THEi Dining Society, click <u>HERE</u>





SIX HANDS COLLABORATION

24 April 2025

AMUSE BOUCHE

Onion, Comte Cheese, Puff Pastry – Leo Vermouth, Citrus, Cocoa – Jacky

APPETIZERS

Tomato Feuilletine Brioche with Two-flavoured Butter - Violet

Burnt Garlic, Leek, Soy Butter - Jacky

Smoked Lavender Butter, Fig, Voatsiperifery Pepper - Leo

Sea Urchin, Lily Bulb, Milk, Ginger - Jacky

Chinese Yam Duo – Leo Gnocchi, Lardo, Celtuce Consommé perfumed with Shiso & Sichuan Peppercorn Tartlet, Burdock, Smoked Pike Roe

MAIN

7 Days Aged Grouper, Fermented Cabbage, Vin Jaune, Shaoxing – Jacky Crispy Pigeon Stuffed with Abalone in Chinese Eight-Treasure Style – Leo

DESSERT

Corn Caramel Mousse with Miso Ice Cream - Violet

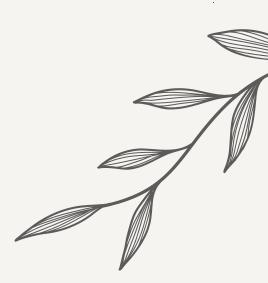
MIGNARDISE

Chocolate Bonbon - Violet Passionfruit Meringue Tart - Violet

Coffee or Tea

Served with A Glass of Champagne, Red Wine and Port

\$1,388 net / person







30 Apríl 25 前菜

蝦仁蕃茄綠葉沙拉

蝦仁 | 蕃茄 | 羅馬生菜 | 乳酪 | 蜂蜜檸檬黑醋汁

主菜

小牛肉蘆筍卷配西蘭花及薯條

小牛里脊 | 蘆筍 | 甘筍 | 西蘭花 | 瑪莎拉忌廉汁

或

奶油三文魚蕃茄意粉

三文魚 | 意大利麵 | 聖女果 | 濃奶油

甜品

黑朱古力 | 忌廉 | 黑朗姆酒

咖啡或茶

HKD\$150

