

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

Lunch Menu

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

Lunch Menu

31 March 2025

Appetizer

*Deviled Eggs with Parma Ham, Caviar,
Parmesan Crisp and Green Salad*

Main Course

*Grilled Ribeye Steak with Buttery Broccoli,
Cheesy Baked Penne and Gravy (+\$10)*

or

*Seared Halibut Fillet with Glazed Carrot, Sugar Peas,
Cheesy Baked Penne,
Fresh Herbs and Lemon Juice*

Dessert

Panna Cotta with Fresh Mint and Berry Sauce

Freshly Brewed Coffee or Tea

Lunch menu at HK\$140 per person

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菜单

9 April 25

前菜

凯撒沙律

主菜

美式煎三文鱼配马铃薯蓉、
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 Management (CAM) and Hotel Operations Management (HOM) students can enhance their 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)



JACKY LIU
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 [HERE](#)

Email: thei-spring@vtc.edu.hk

To become a cooperate member of THEi Dining Society, click [HERE](#)

Spring Menu

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

Lunch Menu

28 April 2025

Appetizer

Caprese Salad

(tomato, mozzarella, basil, balsamic vinaigrette)

Main Course

*Grilled Ribeye Steak with Buttery Broccoli,
Cheesy Baked Penne and Gravy (+\$10)*

or

*Seared Halibut Fillet with Glazed Carrot, Sugar Peas,
Cheesy Baked Penne, Fresh Herbs and Lemon Juice*

Dessert

Tiramisu

Freshly Brewed Coffee or Tea

Lunch menu at HK\$150 per person

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30 April 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

朱古力慕士

黑朱古力 | 忌廉 | 黑朗姆酒

咖啡或茶

HKD\$150