

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)
28 APRIL (MON)
30 APRIL (WED)

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

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

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

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

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

即磨咖啡或茶

Italian Petit Fours

Lunch menu at HK\$268 per person

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