

SPRING LUNCH SCHEDULE SEMESTER 1, AY2526

OCT

1200-1400

24 OCTOBER (FRI)

31 OCTOBER (FRI)

NOV

1200-1400

21 NOVEMBER (FRI)

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



Friday Semi-Buffer Brunch Menu | 24th October 2025 | 12:00-13:30

Hors d'oeuvres 前菜

Bamboo Fungus Coconut Chicken Soup 竹笙椰子雞湯

Deep Fried Taro Shrimp Ball with XO Sauce and Spring Onion Sauce 炸芋頭蝦球佐 XO 醬和蔥醬

Pan-seared Scallop with Lo Jo Dressing 香煎扇貝佐糟鹵醬汁

Chef's Special Salad 廚師推介沙律

Smoked Salmon, Mixed Cold Cuts 煙三文魚、凍肉拼盤

Garden Greens 沙律菜

Romaine Lettuce, Mesclun Leaves 羅馬生菜、田園沙律菜

Condiments 配料

Italian Vinaigrette, Japanese Sesame Dressing, Caesar Dressing, Reggiano, Crispy Bacon, Cherry Tomatoes
義大利油醋汁、日式芝麻汁、凱撒汁、巴馬臣芝士、香脆煙肉、車厘茄

Main Courses – Choose from: #

請選以下一款主菜：

Slowed Cooked Rabbits with Potato Mille-feuille, Smoked Eel Cream, Green Sweet Peas, Jus

慢燉兔肉配千層馬鈴薯、煙燻鰻魚醬、甜豆及燒汁

Or

Red Snapper with Chinese Sausage Risotto, Salted Egg Yolk Foam

紅鯛魚配臘腸燴飯，鹹蛋黃泡沫

Or

Eggplant Parmigiano with Basil Sauce and Sautéed Maitake 千層茄子佐羅勒醬和炒舞茸 

Desserts 甜品

Coconut Mousse with Mango Marmalade and Mango Salsa 椰子慕斯配芒果醬與芒果莎莎醬

Cherry Dark Forest Mousse 櫻桃黑森林慕斯

Lychee Coconut Jasmine Mousse Cake 荔枝椰子茉莉慕斯蛋糕

Seasonal Fruits 精選果盤

Serve to the table by service staff

Please note that all buffet items are subject to change due to availability

Adult HK\$288 (including ONE Special Beverage)

 **Vegetarian**

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
為閣下健康著想，如對任何食物有過敏反應，請與服務員聯絡。



Friday Semi-Buffer Brunch Menu | 31st October 2025 | 12:00-13:30

Hors d'oeuvres 前菜

Homemade Beef Meat Ball 自製牛肉丸

Dim Sum Platter (Siu Mai, Shrimp Dumpling, Crystal Dumpling) 點心拼盤 (燒賣、蝦餃、水晶餃)

Avocado and Tomato Salad 牛油果番茄沙拉

Chef's Special Salad 廚師推介沙律

Smoked Salmon, Mixed Cold Cuts 煙三文魚、凍肉拼盤

Garden Greens 沙律菜

Romaine Lettuce, Mesclun Leaves 羅馬生菜、田園沙律菜

Condiments 配料

Italian Vinaigrette, Japanese Sesame Dressing, Caesar Dressing, Reggiano, Crispy Bacon, Cherry Tomatoes
義大利油醋汁、日式芝麻汁、凱撒汁、巴馬臣芝士、香脆煙肉、車厘茄

Main Courses – Choose from: #

請選以下一款主菜：

Roasted Duck with Sauteed fig, Chinese Kale, Duck Fat Rice, Hoi Sin Sauce

烤鴨佐炒無花果、芥蘭、鴨油飯、海鮮醬

Or

Cod Fish with Butterfly Pea Risotto, Squid Ink Sauce 鱈魚佐蝴蝶豌豆燴飯、墨魚汁

Or

Deep Fried Tempeh, Grilled Lion's Mane Mushroom, Tahini Sauce, Seaweed Paste 炸天貝、烤猴頭菇、芝麻醬、海藻醬 

Desserts 甜品

Black Forest Cupcake, Cherry Compote 黑森林紙杯蛋糕，櫻桃蜜餞

Fig Tartlet 無花果撻

Seasonal Fruits 精選果盤

Serve to the table by service staff

Please note that all buffet items are subject to change due to availability

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