

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 | 21st November 2025 | 12:00-13:30

Hors d'oeuvres 前菜

Japanese Yuzu Crab Essence 日式柚子蟹沙律

Crispy Cauliflower Taco 香脆花椰菜塔可撻

Mexican Spicy Corn Cup 墨西哥香辣粟米杯 

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 (Live Cooking Station) – Choose from: #

請選以下一款主菜：

Beef Tenderloin, Jalapeño Cream Sauce, Pan Sear Asparagus, Polenta Cake

牛里脊佐墨西哥辣椒奶油醬、香煎蘆筍和粟米糕

Or

Fried Crispy Amadai, Seafood Velouté Sauce, Seasonal Vegetables 立鱗燒配海鮮醬汁及時令蔬菜

Or

Impossible Ravioli, Cheese, Mushroom, Kombu, Zucchini 素肉義大利雲吞、芝士、蘑菇、昆布、意瓜 

Desserts 甜品

Key Lime Cheesecake 青檸芝士蛋糕

Paris Brest with Hazelnut Praline and Caramel Hazelnut 巴黎環配杏仁榛子帕林醬、榛子吉士醬、焦糖榛子

Chrysanthemum Tea Panna Cotta and Yuzu Jelly 菊花茶奶凍與柚子果凍

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。