

SPRING LUNCH SCHEDULE SEMESTER 2, AY2526

FEB

1200-1400

12 FEBRUARY (THU)

MAR

1200-1400

**5 MARCH (THU)
12 MARCH (THU)
19 MARCH (THU)
20 MARCH (FRI)
27 MARCH (FRI)
30 MARCH (MON)**

APR

1200-1400

20 APRIL (MON)

MAY

1200-1400

8 MAY (FRI)

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

Spring

MENU

12 FEBRUARY 2026

STARTERS

*Selezione di bruschette Condite con Acciughe, Prosciutto Crudo di
Parma, Salmone Affumicato e Mascarpone*

*Bruschetta Selection topped with Anchovies, Parma Ham,
Smoked Salmon and Mascarpone*

&

*Insalata di Burrata con Rucola, Frisee e Pomodori, Condito con
Aceto Balsamico e Olio d'Oliva*

*Burrata Salad with Rocket, Frisee, and Tomatoes,
Dressed with Balsamic and Olive Oil*

MAIN

*Risotto ai Frutti di Mare con Zafferano e Asparagi Baby
Seafood Risotto with Saffron and Baby Asparagus*

or

*Tagliatelle con ragù alla Bolognese
Tagliatelle with Bolognese Sauce*

&

DESSERT

Tiramisù

Tiramisu

FRESHLY BREWED COFFEE OR TEA

HK\$188 PER PERSON

PLEASE INDICATE TO OUR TEAM OF ANY FOOD ALLERGIES OR DIETARY
RESTRICTIONS PRIOR TO ARRIVAL

PLEASE NOTE THAT THE ITEMS ARE SUBJECT TO CHANGE DUE TO AVAILABILITY

Spring

MENU

5 MARCH 2026

STARTERS

Ajo Blanco

White Gazpacho - Almond and Garlic Cold Soup

西班牙杏仁凍湯

&

Pan Con Tomate, Gambas Al Ajillo, Crouetas de Jamón

Tomato Toast, Sizzling Garlic Shrimp, Iberico Ham Croquettes

蕃茄多士、牛油香蒜蝦、伊比利亞火腿炸薯仔球

&

Cochinillo a Fuego Lento con Puré de Calabaza

Slow-Roasted Suckling Pig with BUTTERNUT SQUASH Puree

慢煮西班牙脆乳豬配南瓜蓉

MAIN

Paella de Pollo y Chorizo

Chicken and Chorizo Paella

西班牙辣肉腸鷄飯

&

DESSERT

Churros con Helado de Vainilla

Churros with Vanilla Ice Cream

西班牙炸脆條配雲呢拿雪糕

FRESHLY BREWED COFFEE OR TEA

即磨咖啡或茶

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M E N U

12 MARCH 2026

STARTERS

Bak Kut Teh

肉骨茶

&

Satay Beef Salad

沙嗲牛肉沙律

M A I N

Seafood Laksa

海鲜喇沙

Or

Singapore Hainanese Chicken Rice

新加坡海南雞飯

&

D E S S E R T

Pandan Chiffon Cake with Coconut Ice Cream

斑蘭戚風蛋糕配椰子雪糕

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Spring

M E N U

19 MARCH 2026

STARTERS

豆腐とあさりの味噌汁

Miso Soup with Tofu and Clams

豆腐蛤蜊味噌湯

季節野菜の天ぷら

Tempura with Seasonal Vegetables

時令蔬菜天婦羅

M A I N

照り焼きチキンと豚バラ肉の串焼き

Grilled Chicken and Pork Belly Skewers with Teriyaki Sauce

照燒醬烤雞肉和五花肉串

OR

西京焼きタラ

Miso-Glazed Black Cod

鱈魚西京燒

すべてのメインコースにはご飯と自家製ラーメンが付きます

All mains served with Rice & Homemade Ramen

所有主菜均附米飯和自製拉麵

D E S S E R T

わらび餅と沖縄海塩アイスクリーム

Warabi Mochi with Okinawa Sea Salt Ice Cream

蕨餅配沖縄海鹽雪糕

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