

SPRING LUNCH SCHEDULE SEMESTER 2, AY2526

MAR

1200-1400

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 MARCH 2026

STARTERS

Bak Kut Teh

肉骨茶

&

Satay Beef Salad

沙嗲牛肉沙律

MAIN

Seafood Laksa

海鮮喇沙

Or

Singapore Hainanese Chicken Rice

新加坡海南雞飯

&

DESSERT

Pandan Chiffon Cake with Coconut Ice Cream

斑蘭戚風蛋糕配椰子雪糕

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

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

MAIN

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

DESSERT

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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MENU

20 MARCH 2026

Specialty Drink

Pineapple Ginger Mocktail

AMUSE

Tuna Tartar

APPETIZER

Onion & Mustard Tart, Mustard Sauce

MAIN COURSES

*Sous Vide Roast Pork Loin, Honey Garlic Sauce,
Pumpkin Puree, Baby Carrots*

Or

Sichuan Fish, Millet, Pickled Mustard Greens

DESSERT

Tart Tatin with Black Tea Whiskey Gelato

Freshly Brewed Coffee or Tea

HK\$168 PER PERSON

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MENU

27 MARCH 2026

SPECIALTY DRINK

Cranberry and Orange Spritz

AMUSE

Crab French Toast

APPETIZER

Grilled Octopus, Celeriac Puree, Sriracha Butter Sauce

MAIN COURSES

*Seared Pigeon, Fried Ravioli,
King Oyster Mushroom, Jus*

Or

*Herb-Crusted Rack of Lamb, Minted Pea Purée,
Roasted Fondant Potatoes, Red Wine Sauce*

DESSERT

Sea Salt Carmel Biscoff Cookie Tiramisu

Freshly Brewed Coffee or Tea

HK\$168 PER PERSON

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