SPRING LUNCH SCHEDULE SEMESTER 1, AY2627

OCT 1200-1400	**23 OCTOBER (FRI)**
NOV 1200-1400	**27 NOVEMBER (FRI)**
DEC 1200-1400	**4 DECEMBER (FRI)**

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

高科院
Thei

Spring Menu

SEMI-BUFFET LUNCHEON

23 October 2026

AMUSE BOUCHE餐前小點

Watermelon, Cucumber & Feta Cheese 西瓜、青瓜及菲達芝士
Smoked Salmon Toast 煙三文魚多士
Deep Fried Prawn Ball with Tom Yum Sauce 冬蔭功醬炸蝦丸

APPETIZERS頭盤

Mushroom Cream Soup 蘑菇忌廉湯
Scallop Ceviche 特式酸汁漬帶子
Prawns with Plum Wine & Shaoxing Wine 梅酒花雕醉蝦
Peranakan-Style Fish Cake 娘惹魚餅
Assorted Cold Cuts and Smoked Salmon 西式冷切肉及煙三文魚
Chef's Mesclun Salad Bar 廚師沙律吧
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 主菜

Roasted Lamb Rack, Potatoes & Peppercorn Cream Sauce
香煎焗羊架、薯仔及胡椒忌廉汁

or

Crispy-Scaled Tilefish, Braised Daikon, Mushrooms & Miso Sauce
甘鯛立鱗燒、燴白蘿蔔、蘑菇及味噌汁

or

Ginger Fried Rice
薑米炒飯

DESSERT 甜品

Berries Mousse Cake 雜莓慕斯蛋糕
Pistachio Tart 開心果撻
Thai-Style Sticky Rice with Mango Jelly 泰式糯米飯配芒果啫喱

MIGNARDISE 精緻甜點

Choux Creme 忌廉泡芙
Macaron 馬卡龍

Coffee or Tea 咖啡或茶

$250 / person (Served with A Glass of Special Drink)
每位*$250* (奉送特色飲品一杯)

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。

高科院
Thei

Spring Menu

SEMI-BUFFET LUNCHEON

27 November 2026

AMUSE BOUCHE 餐前小點

Prawns, Avocado 大蝦、牛油果
Iberico Ham and Melon 伊比利亞火腿配蜜瓜
Goat Cheese & Caramelised Shallots Toast 山羊芝士及焦糖乾蔥多士

APPETIZERS 頭盤

Pan-Seared Scallop, Lemon & Herb Ceviche Sauce 香煎帶子配檸檬香草檸汁
Ratatouille 普羅旺斯燉菜
Tom Yum Kung Soup 冬蔭功湯
Prawn Salad with Lemongrass Dressing 香茅大蝦沙律
Assorted Cold Cuts and Smoked Salmon 西式冷切肉及煙三文魚
Chef's Mesclun Salad Bar 廚師沙律吧
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 主菜

Roasted Chicken, Chicken Mousse, Potato Pavé, Chicken Jus
烤雞釀雞肉慕斯、千層薯、雞汁

or

Pan-Seared Salmon, Potatoes, Herbs
香煎三文魚 、薯仔、香草

or

Eggplant Lasagna
焗茄子千層

DESSERT 甜品

Caramel Pineapple Choux 焦糖菠蘿泡芙
Pandan Panna Cotta 斑蘭意式奶凍
Mango and Coconut Tart 芒果椰子撻

MIGNARDISE 精緻甜點

Citrus, Financier 柑橘費南雪
Berries & Chocolate Bonbon 雜莓朱古力

Coffee or Tea 咖啡或茶

$250 / person (Served with A Glass of Special Drink)
每位*$250 (*奉送特色飲品一杯*)*

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高科院
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Spring Menu

SEMI-BUFFET LUNCHEON

4 December 2026

AMUSE BOUCHE 餐前小點

Century Egg Salad 涼拌皮蛋
Miso Sabayon 味噌沙巴翁
Tomato Tartlet 番茄撻

APPETIZERS 頭盤

Deep-Fried Prawn Cake with Tom Yum Sauce 冬蔭功醬炸蝦餅
Blue Mussels, Green Apple & Potatoes 藍青口、青蘋果及薯仔
Tuna, Daikon 吞拿魚、大根
Prawn Salad with Lemongrass Dressing 香茅大蝦沙律
Assorted Cold Cuts and Smoked Salmon 西式冷切肉及煙三文魚
Chef's Mesclun Salad Bar 廚師沙律吧
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 主菜

Crispy Beef Ribs, Tzatziki
酥皮牛肋骨配青瓜乳酪汁

or

Crispy-Scaled Tilefish, Orange Beurre Blanc
甘鯛立鱗燒配香橙牛油汁

or

Pithivier, Mushrooms, Vegetable & Vegetable Jus
法式素菜餡餅、蘑菇、蔬菜及蔬菜汁

DESSERT 甜品

Yuzu Mousse Cake 柚子慕斯蛋糕
Matcha Brownie 抹茶布朗尼
Blackberry Chocolate Tart 黑莓朱古力撻

MIGNARDISE 精緻甜點

Lemon Madeleine 檸檬瑪德蓮
Greek Cookies 希臘曲奇

Signature Coffee or Tea 咖啡或茶

$250 / person (Served with A Glass of Special Drink)
每位*$250 (*奉送特色飲品一杯*)*

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