

HOC4205 MENU 1 – LUNCH OPERATION

5, 6 & 12 MAR, 2025

Lobster Bisque

Or

Niçoise Salad with Oregano Dressing

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Pork Milanese with Creamy Caper and Lemon Sauce

Or

Herb-roasted Spring Chicken with Rosemary Gravy

served with Fried Potato Wedges, Seasonal Vegetables
(side dishes are served by Family Service)

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Chocolate Hazelnut Brownie with Toasted Marshmallow

Coffee or Tea

Petits Fours

HK\$ 98 per person

*(One glass of special drink, juice, mineral water or aerated water is inclusive
in the menu)*

HOC4205 – MENU 2 LUNCH OPERATION

19 & 26 MAR, 2025

Caesar Salad with Smoked Salmon

Or

Mussel Chowder

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Hungarian Beef Goulash with Paprika Yogurt and Pilaf Rice

Or

Stewed Pork Meatballs with Pasta Fusilli in Tomato Sauce

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Crème Brûlée

Or

Vanilla-coconut Bavarois with Pineapple Compôte

Coffee or Tea

Petits fours

HK\$ 98 per person

(One glass of fruit juice, mineral water or aerated water is inclusive in the menu)

HOC4205 MENU 3 – LUNCH OPERATION

2, 3 & 9 APR, 2025

Cream of Mushroom Soup

Or

Deep-fried Shrimps with Coleslaw

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Grilled Beef Sirloin Steak with Gravy

Or

Herbs-crusted Fillet of Halibut with White Wine Butter Sauce

both main courses served with Roasted New Potatoes, Green Beans wrapped in Bacon and
Cherry Tomatoes

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Apple Crumble with Almond Ice-cream

Or

Vanilla Panna Cotta with Passion Fruit Soup

Coffee or Tea

Petits fours

HK\$ 98 per person

(One glass of fruit juice, mineral water or aerated water is inclusive in the menu)