

Semi Lunch Buffet 半自助午餐

Appetizer & Dessert from the Buffet Table 頭盤及甜品 (自助餐桌)

Daily Soup 是日餐湯 (額外收費 \$30)

Main Course 主菜



Roasted Pumpkin & Chestnut with Quinoa Cheese Cake
香烤南瓜栗子配藜麥芝士蛋糕

Or

Shiitake Mushrooms Risotto with Chinese Roasted Duck , Tangerine Peel Cheese Foam
椎茸菇燴飯配中式燒鴨伴陳皮芝士泡沫

Or

Smoked Salmon Fillet with Coconut Curry Sauce , Green Lentil
煙燻三文魚柳配椰子咖喱汁伴蘭度豆

Or

Boston Lobster Tail Rigatoni with Garlic Mussel Cream Sauce (additional \$80)
香煎波士頓龍蝦尾長通粉配香蒜青口忌廉汁 (額外收費 \$80)

Or

Sous Vides U.S Sirloin Steak with Duck Fat Potatoes , Lobster Sauce (additional \$100)
慢煮美國西冷配鴨油薯仔伴龍蝦汁 (額外收費\$100)

Coffee Or Tea
咖啡或茶

每位 **HK\$298 Per Person** (Monday to Friday 星期一至五)

每位 **HK\$328 Per Person** (Saturday, Sunday & Public Holiday 星期六, 日 & 公眾假期)

(Additional Price \$58 for a glass of House Sparkling Wine or White Wine or Red Wine)
(額外收費\$58 一杯自家氣泡酒或白葡萄酒或紅葡萄酒)

(Additional Price \$20 for Latte, Cappuccino, Mocha, Chocolate)
(額外收費\$20 拿鐵, 泡沫咖啡, 摩卡, 朱古力)



Vegetarian



Subject to 10% service charge 另收取加一服務費



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