

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餅

Or

Deep-fried Croaker with Parma Ham Salt, Green Pea & Chorizo,
Cucumber Spaghetti Salad with Lemongrass & Lime Leaves Dressing
酥炸黃花魚配帕爾瑪火腿鹽、青豆及西班牙辣肉腸、青瓜義大利麵沙律伴香茅青檸葉汁

Or

Orzo with Japanese Chicken, Portobello, Shitake Mushroom & Wood Ear
米粒意粉配日式雞肉、波特菇、椎茸菇及木耳

Or

Canada Pork Chop with Grill Orange Endive, Bacon Orange Sauce (additional \$40)
加拿大豬鞍扒配烤法國苦白菜及煙肉香橙汁(額外收費 \$40)

Or

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

Or

U.S. Prime Beef Culotte (Top Sirloin Cap) with Foie Gras & Black Truffle Mash (additional \$100)
美國極級上腰西冷配鵝肝伴黑松露薯泥 (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



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