

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

Barramundi Fillet Top with Salty Lemon Hollandaise,
Slow Cooked Green Beans with Capers Butter Clam Sauce
盲曹魚柳配鹽味檸檬荷蘭醬, 慢煮綠豆, 酸豆牛油蜆汁

Or

Crab Meat Risotto with Crab Roe, Asparagus and Pork Belly
蟹肉意式燴飯配蟹籽, 蘆筍及五花肉

Or

Sous Vide Iberico Pork Collar with Miso Chickpeas, Confit Egg Yolk (additional \$40)
慢煮西班牙伊比利亞豬梅肉配味噌鷹嘴豆, 油封蛋黃 (額外收費 \$40)

Or

Boston Lobster Tail with Strozzapreti, Coconut Curry Sauce (additional \$80)
波士頓龍蝦尾配短捲麵, 椰子咖喱汁 (額外收費 \$80)

Or

U.S Prime Beef Culotte Steak with Cheese Croquette, Chorizo & Bell Pepper Sauce (additional \$100)
美國頂級上腰西冷牛扒配炸芝士丸子, 西班牙辣肉腸, 甜椒汁 (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



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