

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



Cauliflower with Black Truffle, Porcini Mushroom Purée, Spring Onion Pesto
椰菜花配黑松露醬, 牛肝菌蓉, 香蔥香草醬

Or

Halibut Fillet with Parma Ham Crumble, Sous-Vide Fennel, Leek & Garlic Sauce
比目魚柳配巴馬火腿金寶, 慢煮茴香, 香蒜大蒜汁

Or

Saffron Risotto with Baby Blue Mussels & Tiger Prawns
番紅花意大利燴飯配藍青口及虎蝦

Or

Confit Duck Leg with Sous-Vide Beetroot, Quinoa & Pearl Barley, Gravy Sauce (additional \$50)
油封鴨腿配慢煮紅菜頭, 藜麥及洋薏米, 燒汁 (額外收費 \$50)

Or

Rigatoni with Lobster and Shrimp Pesto Sauce (additional \$80)
龍蝦短通粉配蝦香草汁 (額外收費 \$80)

Or

Sous-Vide Australian Wagyu Chuck Rib Served with Duck Fat Potatoes,
Foie Gras Black Truffle Sauce (additional \$100)
慢煮和牛牛肩肉配鴨油薯仔, 鵝肝松露汁 (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



www.jcgroup.hk/restaurants/harlans