

White Asparagus Semi-buffet

白芦笋限定半自助午餐

The Lobby presents a new white asparagus semi-buffet lunch. The tender white asparagus makes its fleeting seasonal appearance only during the spring-to-summer transition. It is artfully paired with premium main courses, offering an unparalleled gastronomic experience. Complementing these creations, our chefs have curated a bountiful semi-buffet selection, perfect for a refined midday gathering.

White asparagus, poached egg, herb hollandaise sauce, creamy scallion and wild mushroom sauce are served with main course.

大堂茶座隆重推出全新的白芦笋半自助午餐。凭借珍稀和美味而著称的白芦笋，每年仅在春夏交替之时短暂亮相。以清甜爽脆的白芦笋入馔，邂逅精选主菜，细细品味，回味无穷。此外，厨师团队更精心准备了丰富的半自助菜品，让您尽享午间欢聚时光。

以下主食均搭配白芦笋，水波蛋，香草荷兰酱，奶油葱酱野生蘑菇酱。

For RMB 408 / person, please choose one of the following main courses.
人民币 408 / 每位，请从下列菜品中选择任意一道主菜。

Veal Schnitzel
炸小牛排

Pan-seared Salmon
香煎三文鱼

Roasted Iberian Pork Chop
烤伊比利亚猪排

Grilled Spring Chicken
香草扒春鸡

Or for RMB 596 / person, please choose one of the following main courses.
或您亦可选择人民币 596 每位，请从下列菜品中选择任意一道主菜。

Pan-fried Black Cod
煎黑鳕鱼

Grilled Australian Wagyu Tenderloin
烤澳洲和牛里脊

Rock Lobster
岩龙虾

Beef Ragu Potato Gnocchi
牛肉酱土豆团子

Please inform a member of staff should we be aware of any food allergies.
如您存在食物过敏现象，请在用餐前及时向我们的员工反映。
Consuming raw meat, seafood and eggs or rare meat may increase the risk of food borne illnesses, particularly for those with pre-existing conditions or sensitivities.
食用未经加工的肉类、海鲜、鸡蛋或未煮熟的肉质产品都将可能引起肠胃不适或食源性疾病，特别是患有食物过敏症状的客人请慎用。
All prices are in RMB and subject to a 16.6 % surcharge
以上价格均为人民币并加收 16.6% 附加费