



THE LUXE MANOR  
*Established 2006*

## EXTRAORDINARY DINING | SIGNATURE LUNCH SET

### SALMON IN SIX WAYS

*Cold-Smoked, Seared, Mousse, Pickled, Gravad Lax, Smoked Roe*

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### TARRAGON-POACHED SILVER COD FILLET

*Roasted Fingerling Potatoes, Fried Kale,  
Egg & Parsley Sauce*

or

### NATURAL US BEEF RIB-EYE ROAST

*Root Vegetables Ragout, Mashed Potatoes,  
'Grains of Paradise Butter', Red Wine Sauce*

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### 'DAIM' PARFAIT

*Meringue, Almond, Caramel, Chocolate,  
Inspired by Swedish 'Daim' Candy Bar*

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### GOURMET COFFEE OR TEA

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### ONE GLASS OF STANDARD DRINK

*House White or Red Wine / Beer / Soft Drink / Juice*

**\$450 per person**

#### Remarks:

- Advance reservation and a minimum guarantee of 6 persons is required for this package
- Exclusive use in one of the themed private dining rooms from 12:00 to 15:00
- All prices are in Hong Kong dollars & subject to 10% service charge
- Menu is subject to change without further notice due to seasonality of ingredients



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## EXTRAORDINARY DINING | NORDIC AFTERNOON TEA

### SAVOURY

### SWEET

FINLAND



**Venison Pastrami**  
*with Black Garlic Sauce*

**Lingonberry & Yoghurt Mousse**

ICELAND



**Smoked Codfish Pastry**

**Skúffukaka**  
*Traditional Chocolate Tart*

NORWAY



**Salmon Pastrami**  
*with Dill Sauce*

**Brunost**  
*Shaved Brown Caramel Cheese  
on Dark Chocolate Crisp*

DENMARK



**Pork & Mushroom Pate**  
*on Fennel Toast*

**Danish Pastry**  
*Vanilla Pastry Crème & Berries*

SWEDEN



**Skagen Röra**  
*Arctic Shrimp Salad  
in a Crispy Cup*

**Heart-Shaped Waffle**  
*with Strawberry Jam  
& Vanilla Pudding*

**Complimentary One Glass of Sparkling Wine**

**Enjoy one of the following unlimited refillable drinks**

**Gourmet Coffee Selection**

*(Americano/Cappuccino/Espresso/Espresso Macchiato/Flat White/Latte/Mocha)*

**62% Dark Hot Chocolate (House Recipe)**

**Contemporary Blended Tea Selection from “Or Tea?”**

*(Lychee white peony/Queen Berry/Tiffany’s breakfast/“Yin Yang”)*

**Organic Tea Selection from “Tea Forte”**

*(Earl Grey / Ginger Lemongrass / Mango Peach)*

**\$350 per person**

**Remarks:**

- Package includes exclusive use of one themed private dining rooms from 15:30 to 18:00
- Advance reservation and a minimum guarantee of 6 persons is required for this package
- All prices are in Hong Kong dollars & subject to 10% service charge
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## EXTRAORDINARY DINING | SIGNATURE DINNER SET

### AMUSE BOUCHE

*Chilled Potato Crème*

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### SALMON IN SIX WAYS

*Cold-Smoked, Seared, Mousse, Pickled, Gravad Lax, Smoked Roe*

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### NORDIC SEAFOOD PLATTER

*Scallops, Dill Shrimps, House-Smoked Shrimps, Blue Mussels, Baby Clams,  
Cold-Smoked Salmon, Seared Salmon, Pickled Salmon*

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### SMOOTH ROASTED SALMON HEAD SOUP

*Dill Crème*

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### GRILLED NATURAL US BEEF RIB-EYE STEAK

*Smoked Celeriac Puree, Prime Vegetables, Fried Truffle Potatoes,  
Red Wine Sauce, 'Grains of Paradise Butter'*

or

### HOUSE-SMOKED SALMON FILLET

*Creamed Morel Mushrooms, Fingerling Potatoes, Dill Sauce*

or

### BEETROOT RISOTTO WITH HAZELNUTS

*Seasonal Vegetables, Danish Feta Cheese*

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### 'DAIM' PARFAIT

*Meringue, Almond, Caramel, Chocolate  
Inspired by Swedish 'DAIM' Candy Bar*

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### PETIT FOURS

*Selection of Pastry Chef Favorite Sweet Bites*

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### GOURMET COFFEE OR TEA

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### STANDARD DRINK

*House Red or White Wine / Beer / Soft Drinks / Orange Juice*

**\$800 per person**

#### Remarks:

- Advance reservation and a minimum guarantee of 6 persons is required for this package
- Exclusive use in one of the themed private dining rooms from 19:00 to 23:00
- All prices are in Hong Kong dollars & subject to 10% service charge
- Menu is subject to change without further notice due to seasonality of ingredients