

# THE ENVOY

MONDAY TO FRIDAY  
12-2:30pm

## Executive LUNCH

WWW.THEENVOY.HK  
f @ THEENVOYHK

+ Complimentary tea or coffee / + \$40 Pandan Latte  
\* vegan & gluten free

subject to 10% service charge

### APPETISERS

choice of one

#### VEGETABLE BARLEY SOUP

#### SLOW-ROASTED TOMATO & BASIL SOUP

#### \* WINTER QUINOA & BUTTERNUT SQUASH SALAD

kale, dried cranberries, chickpeas,  
apple cider & walnuts

#### CAESAR SALAD

croutons, crispy prosciutto, shaved parmesan,  
caesar dressing

### MAINS

#### \* SPAGHETTI BABA GHANOUSH \$230

artichoke, broad beans, shaved parmesan & parsley

#### MISO SOY GLAZED TURBOT \$250

kabocha squash, asparagus, crayfish cream sauce

#### GRILLED ORGANIC CHICKEN BREAST \$270

roasted beetroots, baby corn, carrots,  
cauliflower, truffle jus

#### GRILLED SPICED LAMB RACK \$290

ratatouille, apricot mashed rosemary jus

#### SLOW-ROASTED PORCHETTA \$290

sautéed cabbage, baby carrot,  
roasted apple, red wine jus

#### STEAK & FRIES \$310

fries, herb butter, truffle jus

### COLONIAL TIFFIN BOX

Reminiscent of classic  
Colonial delights...  
we have layers and layers of  
heartwarming surprises for you.

including special appetiser or salad,  
main course & two sides.

\$260 FOR 1 / \$490 FOR 2



### SIDES +\$50

choice of one

#### GARDEN SALAD

#### SAUTÉED SEASONAL VEGETABLES

#### TRUFFLE FRIES

### DESSERTS +\$50

choice of one

#### LAYERED CHOCOLATE CAKE

vanilla ice cream

#### APPLE CRUMBLE

caramel ice cream

### WINE DOWN !

#### WHITE WINE

Domaine Billaud-Simon Chablis  
Burgundy / France / 2017

GLASS

\$128

#### RED WINE

Kendall-Jackson Vintner's Reserve  
Cabernet Sauvignon  
California / USA / 2016

GLASS

\$126

#### CHAMPAGNE

Perrier-Jouët Grand Brut  
Epernay, NV

BOTTLE

\$800