

852 GREEN DINNER

"852" SALAD BAR

'852' greens. cured meat platter. home-cured gravlax salmon. homemade bread

198 PER PERSON

Light Selection
(Salad Bar Only)

TO BEGIN

ORGANIC TOMATO SOUP

enhanced basil. extra virgin olive oil

388 PER PERSON

Full Experience
(Salad Bar, Starters, Main & Dessert)

THE MAINS (Choice of one)

FLAKED SPICY SALMON

roasted cauliflower. provençal vegetables. couscous. lemon zest & honey yoghurt dressing

CHARRED LOCAL FREE-RANGE CHICKEN BREAST

blackened broccolini. roasted potatoes. chickpeas. kalamata. lemon. mint heirloom cherry tomato salsa

HAND-MADE YUKON POTATO GNOCCHI

butternut squash purée. semi-dried cherry tomatoes. steamed broccolini. shaved aged parmesan

SOMETHING SWEET

FROZEN GREEK YOGURT

seasonal berries. nuts crumble

Detox Juice

ask our team for today's selection

glass | jar

50

130

Saicho Jasmine Sparkling Tea

glass | bottle

88

420



Price are quoted in HKD and subject to 10% service charge

852 綠意盛宴

'852' 沙律吧

「852」田園沙律. 精選凍肉拼盤. 自家醃製三文魚. 自家製麵包

每位\$198

自助沙律吧

前菜

有機番茄湯

羅勒. 特級初榨橄欖油

每位\$388

沙律吧、前菜、主菜及甜品

主菜 (任選一款)

香烤碎辣三文魚

烘烤椰菜花. 普羅旺斯燉蔬菜. 北非小米. 檸檬皮香蜜乳酪醬

烤本地放養雞胸

炙燒西蘭花苗. 薯仔. 鷹嘴豆. 黑橄欖. 檸檬. 薄荷. 車厘茄莎莎

手工意大利薯糰配南瓜蓉

半風乾車厘茄. 西蘭花苗. 巴馬臣芝士

甜品

希臘凍乳酪

時令莓果. 香脆果仁碎

排毒果汁

請向我們的團隊查詢今天的精選

杯 | 瓶

50

130

Saicho 茉莉花氣泡茶

杯 | 瓶

88

420



價格以港幣計算 另加收10%服務費