

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

PETITE HYDROPONIC CHERRY TOMATO CONSOMMÉ

vegetable brunoises. semi-dried cherry tomato. basil

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 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

迷你水耕車厘茄清湯

蔬菜小粒丁. 半風乾車厘茄. 羅勒

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	杯		瓶
請向我們的團隊查詢今天的精選	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