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可獲贈咖啡或茶

CHINESE
WESTERN
JAPANESE
SET MENU

中西日套餐

Sat, Sun & PH Only 星期六、日及公眾假期供應



Appetiser & Salad 頭盤及沙律

Choose one 任選一項



- 01 Caesar Salad with Smoked Salmon (W) 凱撒沙律配煙三文魚 (西)
- 02 Baby Spinach, Pear and Beetroot Salad (W) (V) 菠菜苗香梨紅菜頭沙律 (西) (素)
- 03 Grilled Beef and Avocado Salad (W) 烤牛肉牛油果沙律 (西)
- 04 Vietnamese Shrimp & Pork Rice Paper Roll (W) 越式鮮蝦豬肉米紙卷 (西)
- 05 Dim Sum Platter (C) 點心拼盤 (中)
(Shrimp Dumpling, Siu Mai and Mixed Vegetable Dumplings with Black Truffle 蝦餃、燒賣及黑松露素餃)
- 06 Crispy Taro Spring Rolls (C) 芋絲炸春卷 (中)
- 07 Salmon and Onsen Tamago with Marinated and Salmon Roe in Soy Sauce (J) 三文魚、溫泉蛋配三文魚醬油漬 (日)
- 08 Asparagus Pork Rolls with Teriyaki Sauce (J) 蘆筍豬肉卷配照燒汁 (日)

Soup 湯

Choose one 任選一項



- 01 Chinese Soup of the day (C) 每日精選例湯 (中)
- 02 Clam Chowder (W) 周打蜆湯 (西)
- 03 Minestrone (W) 意大利菜湯 (西)
- 04 Vegetable Miso (J) 野菜味噌湯 (日)

Dessert 甜品

Choose one 任選一項



- 01 Seasonal Fruit Platter (W) 時令鮮果碟 (西)
- 02 Japanese Yuzu Chocolate Mousse (J) 日本柚子朱古力慕絲 (日)
- 03 Chestnut Terrine (W) 栗子甜批 (西)
- 04 Korean Strawberry Vanilla Panna Cotta (W) 韓國士多啤梨香草奶凍 (西)
- 05 Almond Cream with Egg White and Gum Tragacanth (C) 雪燕蛋白杏仁茶 (中)
- 06 Baked Lotus Seed Paste and Sago Pudding (C) 焗蓮蓉西米布甸 (中)

HK港幣\$298 (per person 每位)

*Add HK\$100 *另加港幣\$100 / **Add HK\$150 **另加港幣\$150

(V) Vegetarian Dish (素) 素菜

Add HK\$30 for a cup of coffee or tea 另加港幣\$30可享用咖啡或茶一杯

Add HK\$40 for a young coconut 另加港幣\$40可享用椰皇一個

If you have any food allergies, please let our restaurant staff know and we will do our best to accommodate.

如閣下對任何食物過敏，請告知服務員，本餐廳將會盡力配合。

Subject to 10% service charge 另收加一服務費

Main 主菜

Choose one 任選一項

SANDWICHES 三文治 / BURGERS 漢堡包

- 01 Grilled Beef and Avocado Sandwich (W) 烤牛肉牛油果三文治 (西)
- 02 Homemade U.S. Angus Beef Burger (W) 自家製美國安格斯牛肉漢堡包 (西)
- 03 Iberico Pork and Onion Burger (W) 西班牙黑豚豬扒洋蔥漢堡 (西)

CHEF SPECIALITIES 廚師精選 / HONG KONG FAVOURITES 港式風味

- 04 Hong Kong Style Baked Pork Chop Fried Rice (W) 港式焗豬扒飯 (西)
- 05 Hainan Chicken Rice (W) 海南雞飯 (西)
- 06 Stewed Beef Brisket and Tendon in Chu Hau Sauce with Steamed Rice (C) 柱侯牛筋腩配白飯 (中)
- 07 Crispy Baby Pigeon with Aged Tangerine Peel and Rabbitfish Congee (C) 紅燒乳鴿配陳皮泥鯚粥 (中)

AROUND ASIA 亞洲之旅

- 08 Thai Style Grilled Chicken with Green Papaya Salad (W) 泰式烤雞肉伴青木瓜沙律 (西)
- 09 Barramundi Fillet in Thai Green Curry Coconut Sauce (W) 深海鱸魚柳配泰式椰汁青咖喱 (西)
- 10 Taiwanese Beef Noodles with Pickled Mustard Greens (C) 台式酸菜牛肉麵 (中)
- 11 Indian Chicken / Vegetable Curry (V) with Steamed Rice (W) 印度咖喱雞 / 雜菜 (素) 配白飯 (西)

PIZZA 薄餅 / PASTA 意粉

- 12 Margherita Pizza (W) (V) 香草蕃茄芝士薄餅 (西) (素)
- 13 Spaghetti Carbonara / Bolognese (W) 芝士忌廉煙肉蘑菇 / 牛肉醬意大利粉 (西)
- 14 Pesto Spaghetti with Shrimps and Cucumber (W) 香草醬鮮蝦青瓜意大利粉 (西)

MEAT 肉類

- 15 Coq Au Vin (W) 法式紅酒燴雞 (西)
- 16 Pan-fried Ox-tongue with Mushrooms, Ragout and Chives (W) 香煎牛舌伴香蔥燴蘑菇 (西)
- 17 *Pan-fried U.S. Angus Rib Eye Beef (W) 香煎美國安格斯牛肉眼 (西)
- 18 *Pan-fried Iberico Pork Rack (W) 香煎西班牙黑豚豬鞍架 (西)
- 19 **Pan-fried Australian Lamb Chop (W) 香煎澳洲羊扒 (西)

SEAFOOD 海鮮

- 20 Grilled Tuna Steaks and Niçoise Salad (W) 烤吞拿魚尼斯沙律 (西)
- 21 Steamed Mussels in White Wine Sauce (W) 白酒煮青口 (西)
- 22 Baked Herb Crusted Salmon in Lemon Cream Sauce (W) 香草焗三文魚配檸檬忌廉汁 (西)
- 23 Fish & Chips (W) 炸魚薯條 (西)
- 24 **Teahouse Braised E-fu Noodles with Lobster and Supreme Soup (C) 茶館上湯龍蝦伊麵 (中)
- 25 **Pan-fried Live Boston Lobster (W) 香煎波士頓龍蝦 (西)

JAPANESE STYLE 日式滋味

- 26 *Japanese A5 Wagyu Beef and Vegetables with Inaniwa Udon (J) 日本A5和牛野菜稻庭烏冬 (日)
- 27 *Japanese Pork Cutlet with Soba Noodles (J) 日式炸豬扒伴蕎麥麵 (日)
- 28 *Japanese Eel Rice (J) 日式鰻魚飯 (日)