

Sunday

CHINESE, WESTERN
& JAPANESE

SET MENU

週日
中西日套餐

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。

TEAHOUSE

茶館

APPETISER & SALAD 頭盤及沙律 (Choose one 任選一項)

- 01 Caesar Salad with Slow-cooked Chicken Breast (W)
慢煮雞胸凱撒沙律 (西)
- 02 Grilled Beef and Avocado Salad (W)
烤牛肉牛油果沙律 (西)
- 03 Kale and Fig Salad with Balsamic Vinaigrette (W) (V)
羽衣甘藍無花果黑醋沙律 (西) (素)
- 04 Sliced Beetroot with Honey Glazed Walnuts and Ricotta Cheese (W) (V)
薄切紅菜頭伴蜜糖合桃及鄉村芝士 (西) (素)
- 05 Steamed Black Mussels in White Wine Sauce (W)
白酒煮黑青口 (西)
- 06 Dim Sum Platter (C)
(Shrimp Dumpling, Siu Mai with Crab Roe, Steamed Mixed Mushroom Dumpling with Black Truffle)
點心拼盤 (中) (蝦餃、蟹籽燒賣、黑松露野菌餃)
- 07 Crispy Cuttlefish Cakes (C)
黃金墨魚餅 (中)
- 08 Japanese Simmered Beef with Ponzu Sauce (J)
日式酸汁牛肉 (日)
- 09 Japanese Soba (J) (V)
日式蕎麥麵 (日) (素)

SOUP 湯 (Choose one 任選一項)

- 01 Cream of Crabmeat and Mushroom Soup (W)
蟹肉蘑菇忌廉湯 (西)
- 02 Oxtail Soup with Mixed Vegetables (W)
牛尾雜菜湯 (西)
- 03 Chinese Double-boiled Soup (C)
精選中式燉湯 (中)
- 04 Miso Soup with Clams (J)
蜆肉味噌湯 (日)

DESSERT 甜品 (Choose one 任選一項)

- 01 Seasonal Fruit Platter (W)
時令鮮果碟 (西)
- 02 Chocolate and Orange Pot De Crème (W)
朱古力香橙法式燉蛋 (西)
- 03 Mango Cheesecake (W)
芒果芝士餅 (西)
- 04 Olive Oil Cream Cake with Mixed Berries (W)
橄欖油雜莓忌廉蛋糕 (西)
- 05 Baked Taro Sago Pudding (C)
焗香芋西米布甸 (中)
- 06 Almond Cream with Egg White (C)
蛋白杏仁茶 (中)

HK港幣\$268 (per person 每位)

*Add HK\$100 *另加港幣\$100

(V) Vegetarian Dish (C) Chinese (W) Western (J) Japanese
(素) 素菜 (中) 中式 (西) 西式 (日) 日式

Subject to 10% service charge 另收加一服務費

MAIN 主菜 (Choose one 任選一項)

- 01 Teahouse Chef Salad (W)
茶館廚師沙律 (西)
- 02 Pan-fried Ox Tongue with Mushroom Ragout and Chives (W)
香煎牛舌伴香蔥燴蘑菇 (西)
- 03 Pesto Spaghetti with Shrimps and Cucumber (W)
香草醬鮮蝦青瓜意大利粉 (西)
- 04 Pan-fried Chicken Breast with Mushroom Risotto (W)
香煎雞胸配野菌意大利飯 (西)
- 05 Norwegian Salmon Fillet (W)
挪威三文魚柳 (西)
- 06 Margherita Pizza (W) (V)
香草蕃茄芝士薄餅 (西) (素)
- 07 Grilled Vegetables and Avocado Sandwich with Fried Egg (W) (V)
烤雜菜牛油果三文治配煎蛋 (西) (素)
- 08 Homemade U.S. Angus Beef Burger (W) /
Vegetarian Burger (W) (V) / *Japanese Wagyu Beef Burger (W)
自家製安格斯牛肉漢堡包 (西) /
素牛肉漢堡包 (西) (素) / *日本和牛肉漢堡包 (西)
- 09 *Pan-fried Iberico Pork Rack (W)
*香煎西班牙黑豚豬鞍架 (西)
- 10 *Pan-fried Black Cod Fillet in Pomelo Honey Sauce (W)
*柚子蜜餞煎銀鱈魚柳 (西)
- 11 *Pan-fried Live Boston Lobster (W)
*香煎波士頓龍蝦 (西)
- 12 *Pan-fried U.S. Angus Rib Eye Beef with Red Wine Sauce (W)
*香煎美國安格斯牛肉眼配紅酒汁 (西)
- 13 Indian Beef / Chicken / Vegetable Curry (V) with Steamed Rice (W)
印度咖喱牛 / 雞 / 雜菜 (素) 配白飯 (西)
- 14 *A5 Wagyu Beef Cutlet and Avocado Sandwich (W)
*吉列A5和牛牛油果三文治 (西)
- 15 Hong Kong Style Baked Pork Chop Fried Rice (W)
港式焗豬扒飯 (西)
- 16 Teahouse Fried Rice (W)
茶館炒飯 (西)
- 17 Hainan Chicken Rice (W)
海南雞飯 (西)
- 18 Taiwanese Beef Noodles with Pickled Mustard Greens (C)
台式酸菜牛肉麵 (中)
- 19 Stewed Beef Brisket and Tendon in Chu Hou Sauce
with Steamed Rice (C)
柱侯牛筋腩配白飯 (中)
- 20 Ming Yuen Signature Crispy Chicken (C)
明園脆皮雞 (中)
- 21 Tossed Egg Noodles with Abalone, Ginger and Scallions (C)
鮑魚薑蔥撈麵 (中)
- 22 *Teahouse Braised E-fu Noodles with Lobster
in Supreme Soup (C)
*茶館上湯龍蝦伊麵 (中)
- 23 Japanese Shrimp Ramen (J)
日式鮮蝦湯拉麵 (日)
- 24 *Chirashi Don (J) (Japanese Seasonal Sashimi)
*日式魚生飯 (日) (日本時令魚生)
- 25 *Japanese A5 Wagyu Beef and Vegetables with Inaniwa Udon (J)
*日本A5和牛稻庭烏冬 (日)
- 26 *Katsudon (J)
*日式炸豬扒丼 (日)