

# Salads 沙律

## Chef Salad

Scallop, Shrimp, Beef Cubes, Buffalo Mozzarella Cheese

### 廚師沙律

帶子、鮮蝦、牛肉粒、水牛芝士

\$285

## Grilled Beef and Avocado Salad

烤牛肉牛油果沙律

\$245

## Grilled Tuna Steaks and Niçoise Salad

烤吞拿魚尼斯沙律

\$215

## Confit Duck, Baby Spinach, Beetroot and Orange Salad

橄欖油封鴨腿、菠菜、紅菜頭及香橙沙律

\$215

## Caesar Salad

Choice of Smoked Salmon,  
Chicken Breast, Parma Ham or Shrimp

### 凱撒沙律

自選煙三文魚、雞胸、帕馬火腿或蝦

\$205

# Soups 湯

## Lobster Bisque

龍蝦濃湯

\$100

## Cream of Mushroom

野菌忌廉湯

\$90

## Chinese Soup of the Day

每日精選例湯

\$90

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。

 Vegetarian Dish 素菜

# Appetisers & Snacks

頭盤及小食

## **Fish & Chips**

炸魚薯條

\$195

## **Black Pepper Beef Tenderloin Cubes**

黑椒牛柳粒

\$195

## **Vietnamese Garlic Butter Chicken Wings**

越式香蒜牛油炸雞翼

\$135

## **Black Truffle Fries with Parmesan Cheese**

黑松露薯條配巴馬臣芝士

\$135

## **Crispy Samosa**

香脆咖喱角

\$125

# Sandwiches & Bagel

三文治及比高包

## **Corned Beef and Avocado Bagel**

咸牛肉牛油果比高包

\$205

## **Parkview Club Sandwich**

公司三文治

\$205

## **Grilled Ham, Egg and Cheese Sandwich**

烤火腿雞蛋芝士三文治

\$185

# Burgers & Hot Dog

漢堡包及熱狗

## **Homemade U.S. Angus Beef Burger**

自家製美國安格斯牛肉漢堡包

\$250

## **Jumbo Hot Dog**

熱狗

\$185

Served with French Fries and Green Salad

以上漢堡或熱狗均配薯條及野菜沙律

# Pasta 意粉

## Clams in White Wine Sauce

白酒煮蜆肉

\$245

## Carbonara

芝士忌廉煙肉蘑菇

\$205

## Bolognese

牛肉醬

\$205

## Tomato Sauce with Pesto and Buffalo Cheese

香草芝士鮮茄醬

\$205

# Pizza 薄餅

## Parma Ham and Mushroom

帕馬火腿及蘑菇

\$215

## Italian Pork Sausage and Pineapple

意式豬肉腸仔及菠蘿

\$215

## Margherita

香草蕃茄芝士

\$205

Choice of Spaghetti, Linguine, Penne  
自選意大利粉、扁意粉、長通粉

# Hong Kong Favourites

港式風味

## Sweet & Sour Pork (Iberico Pork)

with Steamed Rice

咕嚕肉 (西班牙黑毛豬)

配白飯

\$220

## Stewed Beef Brisket and Tendon in Chu Hau Sauce

with Steamed Rice or Tossed Egg Noodles

柱侯牛筋腩

配白飯或撈麵

\$205

## Hong Kong Style Baked Pork Chop Fried Rice

港式焗豬扒飯

\$205

## Teahouse Fried Rice

茶館招牌炒飯

\$195

## Wonton Noodles

上湯雲吞麵

\$165

## Wok-fried Choy Sum with Garlic

蒜茸炒菜心

\$100

# Around Asia 亞洲之旅

## Japanese A5 Wagyu Beef and Vegetables with Inaniwa Udon

日本A5和牛野菜稻庭烏冬

\$305

### Katsudon

Japanese Pork Cutlet, Onion, Japanese Egg,  
Spring Onion, Katsudon Sauce

日式炸豬扒丼

日式豬扒、洋蔥、日本雞蛋、蔥、日式豬扒醬

\$255

## Japanese Curry Pork / Hamburger Steak Cutlet

with Rice

日式咖喱吉列豬扒 / 吉列牛肉漢堡扒

配白飯

\$255

## Hainan Chicken Rice

海南雞飯

\$245

## Korean Style Pot Rice

with Wagyu Beef in Heated Stone Bowl

韓式和牛肉石頭鍋飯

\$245

## Nasi Goreng

Tiger King Prawns, Fried Egg, Chicken Satay, Chicken Breast  
Bell Pepper, Onions, Shrimp Crackers, Sambal Paste, Sweet Soy Sauce

印尼炒飯

大蝦、煎蛋、沙嗲雞肉串燒、雞胸、  
甜椒、洋蔥、蝦餅、參巴醬、甜醬油

\$225

## Singaporean Style Fried Vermicelli

Shrimps, BBQ Pork, Eggs, Bell Pepper, Onions, Chives, Bean Sprouts

星洲炒米

鮮蝦、叉燒、甜椒、洋蔥、韭菜、豆芽

\$205

## Indian Chicken / Vegetable Curry

Steamed Rice or Roti Prata

印度咖喱雞 / 雜菜

配白飯或薄餅

\$205

## Taiwanese Beef Noodles

with Pickled Mustard Greens

台式酸菜牛肉麵

\$205

# Land / Sea

肉扒/海鮮

**\* Boston Lobster**

波士頓龍蝦

\$420 (1lb)

**\* Australian Lamb Chops**

澳洲羊扒

\$400 (80g x 3)

**Pan-fried Chilean Seabass**

香煎智利白鱈魚

\$400

**\* Pan-fried U.S. Angus Rib Eye Beef**

香煎美國安格斯牛肉眼

\$400

**Boneless Spring Chicken  
with Garlic and Thyme**

香蒜無骨春雞

\$240

**Coq Au Vin**

法式紅酒燴雞

\$240

All dishes from the grill are served with vegetables and potatoes  
以上烤類均配精選時蔬及薯仔

\* Choice of Sauce 自選醬汁:

Béarnaise, Lemon Butter,

Gravy, Mushroom or Black Pepper Sauce

香草蛋黃醬、檸檬牛油汁、燒汁、白菌汁或黑椒汁

## Desserts

甜品

**Sakura White Wine Jelly**

櫻花白酒啫喱

\$80

**Baileys Cheese Cake**

咖啡甜酒芝士餅

\$80

**Vanilla Raspberry Bavarois**

雲呢拿紅桑子奶油

\$80

**Mövenpick Ice Cream**

Chocolate, Strawberry or Vanilla

**Mövenpick雪糕**

朱古力、士多啤梨或雲呢拿

\$80

# Healthy Dishes

健康菜式

## Soup 湯類

### Minestrone

意大利菜湯

\$90

### Vegetable Miso Soup

野菜味噌湯

\$90

## Salads 沙律

### Poached Dill Salmon Salad with Mango Aioli

香草水煮三文魚沙律配香芒醬

\$215

### Garden Salad

Mesclun, Avocado, Sweetcorn, Tomato,  
Cucumber, Poached Egg and Beans

### 田園沙律

法式雜菜、牛油果、粟米、蕃茄、  
青瓜、水煮蛋及豆

\$185

## Sandwiches 三文治

### Turkey Breast Ciabatta with Orange Cranberry Sauce

火雞胸三文治配香橙金巴利醬

\$205

### Avocado and Poached Egg on Grilled Sourdough Cherry Tomato, Pine Nut, Rocket

牛油果，水煮蛋伴烤酸種麵包多士

車厘茄、松子、火箭菜

\$205

## Mains 主菜

### Slow-cooked Chicken Breast with Tomato Risotto

慢煮雞胸蕃茄意大利飯

\$235

### Pasta and Veggies

Choice of Spaghetti, Linguine, Penne

雜菜香草醬

自選意大利粉、扁意粉、長通粉

\$205

### Steamed Sole Fillet stuffed with Shrimp Sweet Corn Polenta and Tomato Coulis

蒸龍脷魚柳釀蝦肉配粟米蓉及蕃茄醬

\$205



# Draught Beer<sup>生啤</sup>

**Suntory The Premium Malt's**

日本三得利生啤

\$110

**Suntory The Premium Malt's <The Black>**

日本三得利黑啤

\$110

# Beer<sup>啤酒</sup>

**Carlsberg, Tsing Tao, Asahi, Sapporo, Guinness Stout**

嘉士伯、青島、朝日、札幌、健力士黑啤

\$90

# Champagne & 香檳及氣泡酒 Sparkling Wines

**Louis Roederer "Collection" M.V., Champagne, France**

\$980 (per bottle 每瓶) / \$290 (per glass 每杯)

# Mineral Water 礦泉水

## San Pellegrino

聖沛黎洛礦泉水

\$90 (750ml)

## Evian

依雲天然礦泉水

\$90 (750ml)

# Soft Drinks 汽水

**Coke, Coke Zero, 7Up, 7Up Light, Fanta,  
Ginger Ale, Ginger Beer, Tonic, Soda**

可樂、零系可樂、七喜、健怡七喜、芬達橙汁、  
薑汁汽水、薑啤、湯力水、梳打水

\$70

# Fresh 鮮榨果汁 Fruit Juice

**Watermelon, Orange, Apple, Carrot**

西瓜、鮮橙、蘋果、甘筍

\$90

# Chilled 冷壓果汁 Fruit Juice

**Tomato, Pineapple, Apple**

蕃茄、菠蘿、蘋果

\$70

# Refreshing Drinks

## 清涼飲料

**Fresh Lime Soda, Shirley Temple, Gunner, Fruit Punch**

新鮮青檸梳打、沙莉譚寶、薑啤特飲、雜果賓治

\$85

# Coffee

## 咖啡

**Irish Coffee**

愛爾蘭咖啡

\$115

**Cafe Latte, Cappuccino, Double Espresso**

鮮奶咖啡、泡沫咖啡、雙重特濃咖啡

\$80

**Coffee, Decaffeinated Coffee, Espresso**

咖啡、無咖啡因咖啡、特濃咖啡

\$70

# Tea

## 紅茶

**English Breakfast, Earl Grey, Peppermint,**

**Camomile, Pu'er, Jasmine,**

**Japanese Green Tea**

英式早茶、伯爵茶、薄荷茶、黃金菊茶、

普洱茶、香片茶、日式綠茶

\$70

# White Wines 白酒

**Journey's End Estate Chardonnay, Stellenbosch, South Africa**

\$480 (per bottle 每瓶) / \$118 (per glass 每杯)

**Santa Cristina Pinot Grigio delle Venezie IGT, Italy**

\$420 (per bottle 每瓶) / \$108 (per glass 每杯)

**Domaine Laporte "Le Bouquet de Laporte" Sauvignon Blanc, Val de Loire IGP,  
Loire Valley, France**

\$400 (per bottle 每瓶) / \$110 (per glass 每杯)

# Rosé Wines 玫瑰酒

**Domaines Ott "BY.OTT" Côtes de Provence Rosé, Provence, France**

\$380 (per bottle 每瓶) / \$98 (per glass 每杯)

# Red Wines 紅酒

**Giant Steps Yarra Valley Pinot Noir, Yarra Valley, Australia**

\$580 (per bottle 每瓶) / \$148 (per glass 每杯)

**Vasse Felix "Filius" Cabernet Sauvignon, Margaret River, Australia**

\$620 (per bottle 每瓶) / \$158 (per glass 每杯)

**Il Molino di Grace Chianti Classico, Tuscany, Italy**

\$500 (per bottle 每瓶) / \$128 (per glass 每杯)