

SALADS, SOUPS AND APPETIZERS 沙律、湯及前菜

CLASSIC CAESAR SALAD \$138

romaine spears, garlic croutons, bacon, anchovies
and parmesan cheese

傳統凱撒沙律

羅馬生菜、香蒜麵包粒、煙肉、銀魚柳及巴馬臣芝士

add char-grilled chicken \$158

加配炭燒雞肉

add garlic sautéed prawns \$158

加配香蒜大蝦

SALAD OF ORGANIC GREENS **V** \$138

avocado, artichokes, asparagus, roasted pumpkin,
beetroot and walnuts with cilantro dressing

有機菜沙律 **V**

牛油果、朝鮮薊、蘆筍、烤南瓜、紅菜頭、合桃配胡荽葉沙律醬

HOME SMOKED SALMON \$172

with avocado and rocket salad with caper salsa

煙三文魚牛油果芝麻菜沙律

配水瓜柳沙沙醬

TROPICAL FRUIT SALAD WITH KING CRAB MEAT \$168

pineapple, papaya, kiwi, mango, dragon fruit,
crab meat, mint leave, mango puree

皇帝蟹肉配熱帶水果沙律

蟹肉、菠蘿、木瓜、奇異果、芒果、火龍果、薄荷葉、芒果醬

SALADE NIÇOISE \$188

Japanese tuna, green beans, olives,
organic tomato, baby potatoes

尼斯沙律

日本吞拿魚、青豆、橄欖、有機蕃茄、小馬鈴薯

V Vegetarian dishes 素菜類或可提供素食選擇 **S** Spicy dishes 微辣

Please inform your server of any food related allergies as your well-being
and comfort are our greatest concern.

為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡。

A 10% service charge will be added to your bill 另加一服務費

SALADS, SOUPS AND APPETIZERS

沙律、湯及前菜

WILD MUSHROOM SOUP WITH TRUFFLE CREAM **V** \$88

松露奶油野菌湯 **V**

SPINACH AND CRAB MEAT SOUP \$88

菠菜蟹肉羹

BAKED FRENCH ONION SOUP \$88

法式洋蔥湯

CHARCUTERIE PLATTER \$188

homemade black truffle coated liver pate,
French rustic pork pate with spices
18months Parma ham, chorizo and salami

錦繡拼盤

自家製黑松露肝醬、法式田園豬肉醬、巴馬火腿(18個月)、
西班牙香腸及意大利香腸

TACO SALAD **V** \$148

onion, avocado, tomato, green bell pepper,
cheddar cheese, kidney beans and mixed green

墨西哥沙律 **V**

洋蔥、牛油果、蕃茄、青燈籠椒、車打芝士、紅腰豆及雜菜

BRUSCHETTA \$168

roasted capsicums and Spanish chorizo
with a basil and feta salad

特色烤法包

烤燈籠椒、西班牙香腸配金不換菲達芝士沙律

MAINE JUMBO CRAB CAKE \$188

buttered spinach and grain mustard sauce

緬因蟹肉餅

配牛油菠菜及芥末籽醬

SEARED FOIE GRAS \$188

caramelized apple, port wine reduction

香煎鵝肝

配焦糖蘋果及砵酒汁

V Vegetarian dishes 素菜類或可提供素食選擇 **S** Spicy dishes 微辣

Please inform your server of any food related allergies as your well-being
and comfort are our greatest concern.

為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡。

A 10% service charge will be added to your bill 另加一服務費

BURGERS AND SANDWICHES

漢堡及三文治

CHAR-GRILLED PURE BEEF BURGER \$168

sautéed mushrooms, Gruyère cheese and bacon with fries

炭燒牛肉漢堡

蘑菇、瑞士芝士、煙肉及薯條

THE CLUB SANDWICH \$158

roast chicken, Canadian bacon, tomatoes, fried egg, cheese and lettuce in sesame roll or white toast with fries

公司三文治

烤雞、加拿大煙肉、蕃茄、煎蛋、芝士、生菜、芝麻卷或白麵包多士及薯條

GRILLED TORTILLA WRAPS \$158

filled with char-grilled chicken, jalapeno, tomato and guacamole served with fries

烤墨西哥薄餅卷

炭燒雞肉、墨西哥辣椒、蕃茄、牛油果醬及薯條

MANCHEGO AND IBERICO HAM TOASTIE \$178

sunny side up egg, dry tomato pesto and fries

西班牙芝士伴黑毛豬火腿多士

配煎蛋、蕃茄乾香草醬及薯條

ULTIMATE ORGANIC VEGGIE SANDWICH **V** \$138

avocado, alfalfa sprout, arugula, cucumber, tomato, ranch dressing and multigrain bread

蔬菜三文治 **V**

牛油果、苜蓿芽、芝麻菜、青瓜、蕃茄、香草沙律醬及麥粒全麥麵包

BREAD STEAK SANDWICH \$178

pan-fried filet mignon topped with sautéed onions, melted Swiss cheese served on sourdough toast with grilled peppers, tomatoes, barbeque relish and fries

牛扒三文治

香煎免翁牛柳配炒洋蔥、瑞士芝士、烤燈籠椒、蕃茄、燒烤醬、酸麵包多士及薯條

V Vegetarian dishes 素菜類或可提供素食選擇 **S** Spicy dishes 微辣

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡。

A 10% service charge will be added to your bill 另加一服務費

LARGE PLATES AND ASIAN HIGHLIGHTS 主菜及亞洲美食

BRAISED AUSTRALIAN WAGYU BEEF CHEEK \$288
garlic beans, sautéed mushrooms and creamy mash

燴澳洲和牛臉頰肉
配香蒜豌豆、炒蘑菇及薯蓉

BRAISED SEAFOOD PIE \$198
creamy mash potato and mixed mushroom

海鮮派
配薯蓉及雜菌

“FISH N CHIPS” \$188
crispy beer battered whiting with chips, tartare

炸魚薯條
脆炸魚柳、薯條及他他醬

CHOICE OF PENNE, SPAGHETTI, TAGLIATELLE \$178
your choice of bolognaise, carbonara, tomato or basil sauce

長通粉、意大利麵或寬條麵
選配意式肉醬、芝士煙肉奶油、蕃茄醬或香草醬

add mixed seafood (shrimps, mussels and fish) \$288
加配雜錦海鮮(蝦、青口、魚)

SEARED LAMB LOIN \$278
balsamic cherry tomato and French beans on rosemary jus

香煎羊腰肉
配醋香車厘茄、四季豆及迷迭香醬汁

SLOW-COOKED SPICY MARINATED PIGEON ^S \$248
honey pumpkin and herby potato

慢煮香辣乳鴿 ^S
配蜂蜜南瓜及香草馬鈴薯

U.S. BEEF FILLET MIGNON \$308
potatoes, wild mushrooms and black pepper jus

美國免翁牛柳
配馬鈴薯、野菌及黑椒汁

add foie gras \$358
加配鵝肝

FOOD GALLERY WHOLE LOBSTER THERMIDOR \$298
medley of vegetable, french fries

FOOD GALLERY原隻釀龍蝦
配雜菜及薯條

^V Vegetarian dishes 素菜類或可提供素食選擇 ^S Spicy dishes 微辣

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡。

A 10% service charge will be added to your bill 另加一服務費

CHICKEN KADAI **S** \$168
with mixed pickle, mango chutney, mint yoghurt
and cucumber onion tomato salad

雞肉印度香飯 **S**
配雜錦醃菜、特色芒果醬、薄荷乳酪及青瓜洋葱蕃茄沙律

THAI GREEN SEAFOOD CURRY **S** \$178
with jasmine rice

泰式青咖喱海鮮 **S**
配絲苗白飯

ALLOO MUTTOR (POTATO AND GREEN PEAS) **V S** \$168
with basmati rice, papadum and freshly made naan bread

馬鈴薯青豆 **V S**
配印度香米飯、印度薄餅及鮮製印度烤包

HAINANESE CHICKEN RICE \$188
traditional condiments and fragrant broth

海南雞飯
配雞湯、醬料及香油飯

STIR FRIED TOFU **V** \$188
lemongrass, bok choy, straw mushrooms
and snow peas served with steamed jasmine rice

素炒豆腐 **V**
香茅、白菜、草菇、豌豆及絲苗白飯

WOK FRIED PRAWNS \$188
sugar snaps peas and garlic

香煎大蝦
配蒜香蜜糖豆

V Vegetarian dishes 素菜類或可提供素食選擇 **S** Spicy dishes 微辣

Please inform your server of any food related allergies as your well-being
and comfort are our greatest concern.

為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡。

A 10% service charge will be added to your bill 另加一服務費

LARGE PLATES AND ASIAN HIGHLIGHTS 主菜及亞洲美食

- BOSTON LOBSTER FRIED RICE** \$178
egg white and choy sum
波士頓龍蝦炒飯
配蛋白及菜心
- SINGAPORE CHAR KWAY TEOW** \$168
fish cake, shrimps, sliced chicken, bean sprouts, onion,
scallions, dark soy sauce
星洲炒貴刁
配魚餅、蝦、雞絲、豆芽、洋蔥、蔥、黑醬油
- WONTON NOODLES** \$178
Chinese egg noodles or flat rice noodles
with prawn dumplings in chicken broth
上湯鮮蝦雲吞麵
鮮蝦雲吞配雞蛋麵條或河粉
- SWEET AND SOUR CHICKEN OR PRAWN** \$188
pineapple, organic capsicums, Jasmine rice
咕嚕雞或咕嚕蝦
配菠蘿、有機燈籠椒、絲苗白飯
- CHOP SUEY WITH HOME MADE X.O. SAUCE** \$188
wok fried choy sum, broccoli, baby corn,
Chinese beans and mushrooms
X.O.醬炒雜碎
炒菜心、西蘭花、玉米筍、青豆、蘑菇
- add chicken, pork or beef \$198
加配雞肉、豬肉或牛肉
- add prawns or fish \$198
加配鮮蝦或魚

V Vegetarian dishes 素菜類或可提供素食選擇 **S** Spicy dishes 微辣

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡。

A 10% service charge will be added to your bill 另加一服務費

AFTERS 甜品

- SACHER CHOCOLATE CAKE** \$98
apricot coulis, whipped cream
薩赫朱古力蛋糕
配杏桃蓉及鮮奶油
- MANGO SHORTCAKE** \$98
mango coulis, Madagascar vanilla sauce
芒果酥餅
配芒果蓉及馬達加斯加香草醬
- FORREST BERRY PANNA COTTA** \$98
fresh berries, mint
莓果奶凍
新鮮莓果及薄荷
- STRAWBERRY FRANGIPANE TART** \$98
vanilla ice cream, sugared almonds
草莓甜杏塔
香草雪糕及糖衣杏仁
- HAZELNUT CHOCOLATE DELIGHT** \$98
Frangelico anglaise, toasted hazelnuts
榛子巧克力樂脆
榛果儷、烤榛子
- FRESH CUT FRUITS** \$98
時令水果

V Vegetarian dishes 素菜類或可提供素食選擇 **S** Spicy dishes 微辣

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡。

A 10% service charge will be added to your bill 另加一服務費