

## SALADS

### HOME SMOKED SALMON BOWL

Tossed salad greens with home smoked salmon, Spanish red onion, dill cucumber, roasted capers, Kalamata olives

### SMOKED DUCK BREAST BOWL

Tossed salad greens with smoked duck breast, vine ripened tomatoes, candied orange, continental cucumber, grilled vegetables

### VEGETARIAN BOWL

Tossed salad greens with roasted pumpkin, sweetcorn, pickled beetroot, vine ripened tomatoes, pimento and grilled zucchini

Choose your dressing

French dressing, Vinaigrette, Caesar or Balsamic and Olive Oil

## HOT ITEMS

### THE CLASSIC CHEESE BURGER

With Cheddar cheese or Blue cheese

### VEGAN BURGER

Vegetarian pattie, Chinese steamed bun

### RUSTIC CROQUE MONSIEUR/MADAME (EGG)

Mustard from Meaux, cooked ham and raclette cheese

### TRADITIONAL CLUB SANDWICH WITH FRIES

With iceberg lettuce, bacon, tomato, fried egg and grilled chicken breast

### HOT DOG

Sausage and mustard

### SPICY FRIED CHICKEN

Sweet and sour sauce

### BEER BATTERED FRIED SQUID

Lime mayo

All the above served with a choice of French fries or side salad

### ENGLISH FISH AND CHIPS WITH GARDEN PEAS

Tartar sauce and lemon

## PIZZA

### SPICY SHRIMP AND ARUGULA

Tomato sauce, Mozzarella cheese, chili-marinated shrimp, mushroom, rocket leaves, extra virgin olive oil

### MARGHERITA

Tomato sauce, Mozzarella cheese, fresh basil, extra virgin olive oil

### PIZZA OF THE WEEK

## SNACKS

### FRENCH FRIES

## LE SCOOP

### GELATO

European Classic: Valrhona Chocolate / Madagascan Vanilla / Salted Caramel  
Destination Inspired: Black and White Sesame

### SORBET

Lime / Raspberry

### 2 SCOOPS IN ANY FLAVOURS



## SPARKLING

		per glass	per bottle
128	Colsaliz Prosecco	100	428
	Champagne Mumm Cordon Rouge Brut	140	680

## 118 ROSÉ

	Chateau de l'Escarelle, Côtes de Provence, 2018	95	440
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## 108 WHITE

	Harvest Diary, De Bortoli Chardonnay, 2019	80	300
	Villa Maria Private Bin, Sauvignon Blanc, 2018	105	480

## RED

	Harvest Diary, De Bortoli Shiraz, 2018	80	300
178	Malbec, Mendoza, Merlot, 2016	120	550

## BEERS & CIDERS

### 168 DRAUGHT BEER

			per pint
	Peroni		75

### 138/148 BOTTLE BEER

			per bottle
	Corona / Tsing Tao		70

### 148 CIDER (Sassy - French brewery)

			per bottle
	The Inimitable - Apple / The Angelique - Organic Apple / The Passionate - Pink Apple / The Virtuous - Pear		85

### 128

## COCKTAILS

### 118 Aperol Spritz

	Aperol, Prosecco, Soda Water		100
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### 118 Cosmopolitan

	Absolut Vodka, Triple Sec, Cranberry Juice, Lime Juice		100
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	Frozen Margarita		100
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Olmecca Blanco, Triple Sec, Lime Juice (Lime, Mango, Strawberry)

	Frozen Daiquiri		100
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Rum, Triple Sec, Lime Juice (Lime, Mango, Strawberry)

	Caipirinha		100
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### 168 Cachaca 5L, Fresh Lime

	Mojito		100
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Rum, Fresh Mint Leave, Top Club Soda

## 148 SIGNATURE MOCKTAILS

### 158 Spicy Kiss

Fresh ginger pounded with fresh lemon, pineapple juice, cranberry juice and egg white

### 58 Tropical Mule

Freshly-pressed basil leave teased with mango juice, hand-squeezed fresh lime sweetened with passion fruit syrup and settled with ginger beer

## FRESH SMOOTHIES

	Mango / Blueberry / Strawberry / Banana / Avocado		65
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## JUICES

	Orange / Grapefruit / Watermelon / Apple / Pineapple		60
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## 58 SOFT DRINKS

	Pepsi, Pepsi Light, 7 Up, Soda water, Ginger Ale, Ginger Beer		60
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## MINERAL/ SPARKLING WATER 330ML 750ML

	Evian / Badoit	65	80
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All prices are in Hong Kong dollars and are subject to a 10% service charge.

We welcome enquiries from customers who wish to know whether any drinks contain particular ingredients.

Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of when preparing your menu request. #LMAuSoleil #LeMeridienHotels

*Le* **MERIDIEN**