


前菜 Appetizer & Salad


煎胡椒鮭魚牛油果沙律配柚子胡椒醬油汁 \$178
Peppered Ahi Tuna and Avocado Salad
with Kosho Soy Dressing

意大利巴瑪火腿蜜瓜芝士配果仁及乾果 \$178
Italian Parma Ham with Melon and Parmesan Cheese
with Dried Nut and Fruit

鹽燒甜菜根羽衣甘藍沙律配柑橘雪莉醋汁  \$148
Salt-baked Beet Root and Kale Salad
with Citrus Sherry Vinaigrette

經典凱撒沙律 \$148
Classic Caesar Salad
加配 Add On
挪威煙燻三文魚 Norwegian Smoked Salmon +\$50
凍灼海蝦 Poached Ocean Shrimp +\$30

湯 Soup

松露蘑菇忌廉湯  \$58
Cream of Truffle Mushroom Soup

俄國羅宋湯 \$58
Russia Borscht

是日中式老火湯 \$58
Chinese Soup of the Day

以上西式湯配麵包及牛油
All Western Soups are Served with a Bread Roll and Butter

 必食之選
Chef's Recommend

 素食之選
Vegetarian Spicy

 香辣
Spicy

以上價格須另收加一服務費 Prices are subject to 10% service charge.


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三文治及漢堡 Sandwich & Burger

- 雙層和牛芝士漢堡包 \$188
Double Wagyu Beef Cheese Burger
with Mustard Mayo
- 煙燻三文魚牛油果意式三文治 配酸種麵包 \$178
Smoked Salmon and Avocado Crostini
- 公司三文治 配酸種麵包 \$178
Sourdough Club Sandwich
Truffled Chicken Salad, Streaky Bacon, Sliced Cheese
- 扒芝士火腿三文治 配牛油白麵包 \$168
Grilled Ham & Cheese Sandwich
- 素菜漢堡包  \$158
Roasted Portobello Mushroom and Brie Cheese Burger
with Mustard Mayo

意粉 Pasta

- 香辣海鮮蕃茄直通粉 \$198
Seafood Penne Arrabbiata
- 焗窩蛋肉醬意大利粉 \$178
Baked Spaghetti Bolognese with Poached Egg
- 蒜片野菌菠菜扁意粉  \$158
Linguine Aglio e Olio with Wild Mushroom and Spinach



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西方美食 Western Delight

- 美國極佳級西冷牛扒 (250 克) 配紅酒肉汁 \$328
Grilled U.S. Prime Sirloin Steak (250g) with Red Wine Jus
- 澳洲羊扒 配百里香燒汁 \$288
Grilled Australian Lamb Chop with Thyme Gravy
- 挪威三文魚扒 配酸豆白酒牛油汁 \$268
Grilled Norwegian Salmon Fillet with Caper Butter Sauce
- 普羅旺斯春雞扒 配意大利青醬 \$228
Roasted Provençal Spring Chicken with Salsa Verde
以上主菜配烤時令蔬菜及炸薯條
All Main Dish with Roasted Seasonal Vegetables and French Fries
- 經典炸魚薯條 配他他醬 \$208
Classic Fish and Chips with Tartar Sauce
French Fries and Garden Salad



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傳統東方美食 Eastside Classic

- 咖喱牛腩飯 配煎酥油餅   \$208
Curry Beef Brisket with Roti
- 海南雞飯  \$208
Hainanese Chicken Rice
- 叉燒煎蛋飯 配絲苗白飯 \$188
BBQ Pork and Fried Egg with Steamed Jasmine Rice and Sweet Soy Sauce
- 蝦乾土魷蒸肉餅 配絲苗白飯 \$188
Steamed Pork Patty with Dried Shrimp and Squid
with Steamed Jasmine Rice
- 士多啤梨咕嚕肉 配絲苗白飯  \$188
Strawberry Sweet and Sour Pork with Steamed Jasmine Rice
- 港式焗豬扒飯 \$188
Hong Kong Style Baked Pork Chop Fried Rice
- 蔥花叉燒蝦仁炒飯 \$188
Fried Rice with Barbecue Pork, Shrimp and Spring Onion
- 花膠鮮雞酒香湯米線  \$188
Fish Maw and Chicken with Rice Noodles
in Chinese Yellow Wine and Chicken Broth
- 乾炒牛河 \$188
Stir-fried Flat Rice Noodles with Beef and Onion
- 星州炒米 \$188
Fried Rice Vermicelli with Assorted Meat and Curry Paste
- 鮮蝦雲吞麵 伴蝦籽上湯 \$108
Shrimp Wonton Noodle in Shrimp Roe Broth



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分享滋味 Sharing Platter

瑞士汁雞翼 (3 件) Hong Kong Swiss Chicken Wings (3 Pieces)	\$88
脆炸鮮蝦雲吞配甜辣醬 (5 件) Deep-fried Shrimp Wontons (5 Pieces) with Sweet Spicy Sauce	\$78
紅油炒手(5 件) Shrimp Wontons in Sichuan Chili Oil (5 Pieces)	\$78
清炒時令蔬菜 配蒜蓉或姜汁  Wok-fried Seasonal Vegetables with Garlic Paste or Ginger Sauce	\$78
松露粉及巴馬臣芝士炸薯條  Truffle Powder and Parmesan Cheese French Fries	\$78
炸薯條  French Fries	\$58

甜品 Dessert

巴斯克芝士蛋糕 配雜莓 Basque Burnt Cheesecake with Mixed Berries	\$98
抹茶杏仁蛋糕 配香草忌廉 Matcha Pate Cake with Vanilla Cream	\$98
煎焗牛油軟飽 配楓樹糖漿及雜莓 Butter Fried Brioche Bread with Maple Syrup and Mixed Berries 需時約 20 分鐘 20 minutes of preparation time	\$98
黑森林甜品杯 (含酒精) Black Forest Cup (Contains Alcohol)	\$98
時令果碟 Seasonal Fruit Platter	\$98



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兒童精選 Kids Menu

脆香雞球 配蜜糖沙律醬 \$108
Crispy Chicken Chunks with Honey Mayonnaise

迷你炸魚薯條 \$108
Mini Fish and Chips

火腿芝士焗通粉 \$88
Baked Macaroni with Ham and Cheese

蘑菇肉醬焗意粉 \$88
Baked Spaghetti Bolognese with Mushroom



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