




## 前菜 *Appetizer & Salad*

- 經典凱撒沙律 \$138  
Classic Caesar Salad
- 藜麥水蜜桃番茄沙律 配檸檬莎莎醬   \$138  
Quinoa, Peach & Tomato Salad with Lemon Salsa
- 意大利風乾火腿配皺紋瓜及橄欖 \$168  
Parma Ham with Cantaloupe Melon & Olive
- 煙三文魚沙律 配水泡多士及芥末蛋黃醬 \$188  
Smoked Salmon Salad with Wasabi Remoulade & Toasted Bagel

## 湯 *Soup*

- 粟米雞茸忌廉湯 \$78  
Creamy Chicken & Sweet Corn Soup
- 意大利雜菜湯  \$78  
Minestrone
- 焗芝士牛尾洋蔥湯  \$88  
Baked Onion & Oxtail Soup with Gruyere Cheese
- 是日中式老火湯 \$68  
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 & Butter



必食之選  
Chef's Recommend



素食之選  
Vegetarian



香辣  
Spicy

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# 薄餅 Pizza

瑪格麗特薄餅 \$188

## Margherita Pizza

鮮番茄, 羅勒, 馬蘇里拉芝士, 巴馬臣芝士, 番茄醬

Fresh Tomatoes, Basil, Mozzarella Cheese, Parmesan Cheese, Tomato Sauce

卡邦尼及松露醬薄餅  \$198

## Carbonara & Truffle Pizza

煙肉, 洋蔥, 雞蛋, 馬蘇里拉芝士, 巴馬臣芝士, 忌廉, 黑松露醬

Bacon, Onions, Egg, Mozzarella Cheese, Parmesan Cheese, Cream, Black Truffle Paste

意大利辣肉腸及墨西哥辣椒薄餅  \$198

## Pepperoni & Jalapeno Pizza

意大利辣肉腸, 洋蔥, 黑橄欖, 墨西哥辣椒, 馬蘇里拉芝士, 番茄醬

Pepperoni, Onions, Black Olives, Jalapenos, Mozzarella Cheese, Tomato Sauce

夏威夷風味薄餅 \$218

## Hawaiian Pizza

煙肉, 火腿, 青椒及紅椒, 菠蘿, 黑橄欖, 馬蘇里拉芝士, 番茄醬

Bacon, Ham, Red & Green Capsicums, Pineapples, Black Olives, Mozzarella Cheese, Tomato Sauce

加州海鮮薄餅  \$228

## California Seafood Pizza

青口, 帆立貝, 鮮蝦, 魷魚鬚, 青椒及紅椒, 洋蔥, 馬蘇里拉芝士, 巴馬臣芝士, 番茄醬

Mussels, Scallops, Shrimps, Squid Tentacles, Red & Green Capsicums, Onions Mozzarella Cheese Parmesan Cheese, Tomato Sauce



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## 三文治&漢堡 Sandwich & Burger

牛油果雜菜意大利包  \$138  
Avocado & Root Vegetables Ciabatta

公司三文治 \$168  
Auberge Club Sandwich

雙層芝士和牛漢堡 配煎蛋, 脆煙肉及車打芝士 \$228  
Wagyu Beef Burger with Fried Egg, Crispy Bacon & Cheddar Cheese

\*以上三文治及漢堡配時令沙律及薯條

\*All Sandwiches & Burgers are served with Seasonal Salad & French Fries

## 西方美食 Western Delight

意大利尖通粉,烤南瓜及野蘑菇 配松露醬 \$168  
Penne with Roasted Pumpkin & Forest Mushrooms  
with Truffle Sauce

蘑菇肉醬意粉 (牛) \$168  
Spaghetti Bolognese with Beef & Mushroom

卡邦尼意大利粉 \$168  
Spaghetti Carbonara

焗極級西班牙黑毛豬扒飯  \$198  
Baked Premium Spanish Iberico Pork Chop Rice

扒三文魚柳 配忌廉芥茉醬及水瓜柳 \$218  
Grilled Salmon Fillet with Creamy Mustard Sauce & Capers  
配烤菜及松露醬炸薯條  
Served with Grilled Vegetables and Truffle Sauce French Fries

燒澳洲黑安格斯肉眼牛扒 (280克) \$318  
Grilled Australian Black Angus Ribeye (280g)  
配烤菜及松露醬炸薯條  
Served with Grilled Vegetables and Truffle Sauce French Fries



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# 亞洲美食 Asian Gourmet

- 清炒時蔬  \$88  
Stir-fried Seasonal Vegetables
- 韭黃肉絲炒麵 \$128  
Fried Noodles with Shredded Pork & Sprouts
- 生炒牛崧飯 配煎蛋 \$128  
Minced Beef Fried Rice with Pan-Fried Egg
- 重慶特式辣子雞 配絲苗  \$138  
Fried Spicy Chicken in Chongqing Style with Rice
- 三蔥爆炒牛仔肉 配絲苗 \$138  
Stir-fried Beef with Leek and Onion with Rice
- 金湯滋味酸菜魚 配絲苗   \$168  
Boiled Fish Fillet in Golden Soup with Pickled Vegetables in Sichuan Style with Rice
- 士多啤梨咕嚕肉 配絲苗  \$168  
Sweet & Sour Pork in Strawberry Sauce with Rice
- 四川水煮牛肉 配絲苗  \$168  
Sichuan Style Spicy Beef Sliced with Rice
- 咖喱牛腩 配煎餅及絲苗  \$198  
Curry Beef Brisket With Roti & Rice
- 海南雞飯  \$228  
Hainanese Chicken with Lemongrass, Soup & Herbs Rice



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## 甜品 Dessert

藍莓芝士蛋糕 Blueberry Cheese Cake	\$88
雙重朱古力慕絲蛋糕 Double Chocolate Mousse Cake	\$88
芒果布甸 Mango Pudding	\$88
焦糖布丁 配雲呢拿雪糕 Crème Brûlée with Vanilla Ice Cream	\$98
新鮮果碟 Fresh Fruit Platter	\$98

## 兒童精選 Kids Menu

焗火腿芝士通粉 Baked Macaroni with Ham & Cheese	\$108
炸魚薯條 Fish & Chips	\$108
蘑菇肉醬意粉 (牛) Spaghetti Bolognese with Beef & Mushroom	\$108
炸雞件 配蜜糖及芝麻 Deep-fried Chicken with Honey & Sesame	\$118
迷你和牛漢堡包 配薯條及粟米沙律 Mini-Wagyu Beef Burger with French Fries & Sweet Corn Salad	\$118
哈根達斯雪糕杯 Haagen-Dazs Ice Cream Cup	\$38 for 1 cup \$62 for 2 cups



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## 含酒精飲品 *Alcoholic Drink*

### 氣泡酒 **SPARKLING** by glass

Barton & Guestier Sparkling Blanc de Blancs, *France* \$88

### 白酒 **WHITE** by glass

“The Wall” Chardonnay, *Australia* \$78

Luis Felipe Edwards, Classic Sauvignon Blanc, *Chile* \$88

### 紅酒 **RED** by glass

“The Wall” Shiraz, *Australia* \$78

Luis Felipe Edwards, Classic Cabernet Sauvignon, *Chile* \$88

### 啤酒 **BOTTLE BEER**

Asahi \$68

Corona \$68

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## 非酒精飲品 Non-Alcoholic Drink

### 汽水 SOFT DRINK

\$45

Coke / Coke Zero / Sprite  
Ginger Ale / Soda Water / Tonic Water

### 果汁 FRUIT JUICE

Apple Juice / Orange Juice

\$58

### 礦物質水 MINERAL WATER

Perrier (330ml)

\$58

Acqua Panna / San Pellegrino (750ml)

\$72

### 咖啡 LAVAZZA COFFEE

Espresso

\$38

Regular

\$48

Cappuccino / Caffé Latte / Caffé Mocha / Double Espresso

\$58

\*+ \$10 Oat Milk or Almond Milk

### 朱古力 CHOCOLATE

Hot Chocolate

\$58

\*+ \$10 Oat Milk or Almond Milk

### 茶 FINEST TEA by pot

\$48

Earl Grey / English Breakfast

\*+ \$10 Oat Milk or Almond Milk

Chamomile / Ginger Lemon / Green Tea / Jasmine

Mango & Strawberry / Peach & Passion Fruit / Peppermint /

Rosehip & Hibiscus

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