

(供應時間 Available Daily 7:00 am - 12:00 noon)

早餐 *Breakfast*

美式早餐 American Breakfast

\$208

各式雙蛋, 香腸, 煙肉, 焗豆, 番茄

烤麵包, 乳酪, 果醬及牛油

鮮果粒

橙汁或蘋果汁 (自選一款)

Two Fresh Eggs, Hash Browns, Sausage, Bacon

Baked Beans, Sliced Tomato

Toasted Bread, Yogurt, Assorted Jam & Butter

Fruit Cubes

Orange Juice or Apple Juice (Choose One)

地道早餐 Authentic Breakfast

\$178

什錦點心拼盤

滑雞粥 (酸菜、花生、蔥花)

豉油王炒麵

Assorted Cantonese Dim Sum

Chicken Congee (Preserved Vegetables, Peanuts, Spring Onion)

Fried Noodles in Soy Sauce

健怡早餐 Healthy Choice

\$148

粟米片或燕麥粥 (自選一款)

雜莓, 烤麵包、乳酪、果醬及牛油

Corn Flakes with Seasonal Berries or Oatmeal (Choose one)

Toasted Bread, Yogurt, Assorted Jam & Butter

烘焙早餐 Baked Selection

\$128

三款麵包 (6 件)

果醬及牛油

鮮果粒

3 Kinds of Pastries & Bread Rolls (6 pieces)

Assorted Jam & Butter

Fruits Cubes

*所有早餐均配一壺咖啡或茶

*All Breakfasts are served with a pot of Coffee or Tea



必食之選

Chef's Recommend



素食之選

Vegetarian



香辣

Spicy

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

開瓶費 Corkage fee: 每瓶\$250 per bottle | 切餅費 Cake-cutting fee: 每個蛋糕\$150 per cake.

若閣下對某種食物有過敏反應, 請於點餐時通知餐廳職員, 以便作出相應安排

If you have any food allergies, please let our staff know before ordering for appropriate arrangement.


(供應時間 Available Daily 12:00 noon – 10:00 pm)

(最後點餐 Last order: 9:30 pm)

前菜 *Appetizer & Salad*

藜麥烤雞沙律 配雜莓及蜜糖汁 \$178
Roasted Chicken and Quinoa Salad
with Berries and Honey Dressing

意大利巴瑪火腿 配蜜瓜及乾果 \$178
Italian Parma Ham Bruschetta with Melon and Dried Fruit

南瓜珍珠薏米沙律 配黑醋汁  \$158
Pearl Barley and Pumpkin Salad with Balsamic Vinegar

經典凱撒沙律 \$158
Classic Caesar Salad

加配 Add On

挪威煙燻三文魚 Norway Smoked Salmon +\$70

香烤雞 Roasted Chicken +\$50

湯 *Soup*

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

意大利雜菜湯  \$58
Minestrone

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



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三文治及漢堡 Sandwich & Burger


雙層和牛芝士漢堡 \$198
Double Wagyu Cheeseburger

牛油果及青瓜 配意大利三文治包  \$168
Avocado and Zucchini with Panini

雞扒巴瑪火腿 配意大利三文治包 \$168
Chicken Steak and Parma Ham with Panini

意粉 Spaghetti

焗肉醬蘑菇意粉 \$178
Baked Spaghetti Bolognese with Mushroom

牛油果南瓜長通粉  \$178
Penne with Avocado and Pumpkin

西方美食 Western Delight

美國極級肉眼牛扒 (250 克) \$308
Grilled U.S. Prime Ribeye (250g)

美國極級西冷牛扒 (250 克) \$288
Grilled U.S. Prime Sirloin (250g)

澳洲羊扒 \$288
Grilled Australia Lamb Chop

***以上主菜配選以下醬汁及配菜**

Please choose the following sauce and side dishes

醬汁 Sauce (任選以下一款 Choose one of the following)

紅酒汁 Red Wine Sauce

蘑菇忌廉汁 Mushroom Cream Sauce

黑蒜松露生牛油汁 Black Garlic and Truffle Butter Sauce

配菜 Side Dish A (任選以下一款 Choose one of the following)

田園沙律 Garden Salad

烤時令蔬菜 | Grilled Seasonal Vegetables

配菜 Side Dish B (任選以下一款 Choose one of the following)

薯條 French Fries

焗忌廉薯仔 Baked Cream Potato

薯蓉 Mashed Potato

炸蕃薯角 Crispy Sweet Potato



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傳統東方美食 *Eastside Classic*

- 海南雞飯  \$208
Hainanese Chicken Rice
- 窩蛋牛肩胛鮮茄飯 \$188
Beef Chuck Roll Tomato and Egg with Egg Fried Rice
- 港式焗豬扒飯 \$188
Hong Kong Style Baked Pork Chop Fried Rice
- 砂煲沙爹牛肉炒腸粉 \$188
Stir-fried Beef and Rice Roll with Satay Sauce Served in Clay Pot
- XO 醬叉燒鮮蝦帶子炒意粉 \$188
Stir-fried Barbecue Pork, Shrimp and Scallop
with Spaghetti in XO Sauce
- 瑞士汁雞翼 \$88
Swiss Chicken Wings
- 時令蔬菜  配蒜蓉或薑汁 \$68
Seasonal Vegetables with Garlic Paste or Ginger Sauce
- 絲苗飯 (碗) \$28
Steamed Rice (Bowl)



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兒童精選 Kids Menu

焗火腿芝士通粉 Baked Macaroni with Ham and Cheese	\$88
焗蘑菇肉醬意粉 Baked Spaghetti Bolognese with Beef and Mushroom	\$88
迷你炸魚薯條 Mini Fish and Chips	\$108
脆香雞球 Crispy Chicken Chunks	\$108
迷你牛肉芝士漢堡包 Mini Beef Cheeseburger	\$108

甜品 Dessert

巴斯克芝士蛋糕 配雜莓 Basque Burnt Cheesecake with Mixed Berries	\$98
黑森林餅 (含酒精) Black Forest Cake (Contains Alcohol)	\$98
時令果碟 Seasonal Fruit Platter	\$98



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含酒精飲品 *Alcoholic Drink*

	By Bottle	By Glass
氣泡酒 SPARKLING by glass		
Bottega, Rose Brut	\$480	\$88
Barton & Guestier Sparkling Blanc de Blancs, <i>France</i>	\$480	\$88
白酒 WHITE by glass		
“The Wall” Chardonnay, <i>Australia</i>	\$380	\$78
Luis Felipe Edwards, Classic Sauvignon Blanc, <i>Chile</i>	\$380	\$88
紅酒 RED by glass		
“The Wall” Shiraz, <i>Australia</i>	\$380	\$78
Luis Felipe Edwards, Classic Cabernet Sauvignon, <i>Chile</i>	\$380	\$88
啤酒 BOTTLE BEER		
Asahi / Corona / San Miguel Light / San Miguel Blanca	\$68	
Magners	\$88	

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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** \$58

Apple Juice / Orange Juice

礦物質水 **MINERAL WATER**

Perrier (330ml) \$58

Acqua Panna / San Pellegrino (750ml) \$72

咖啡 **COFFEE**

Espresso \$38

Regular \$48

Cappuccino / Caffé Latte / Caffé Mocha / Double Espresso \$58

*+\$10 for Oat Milk or Almond Milk

朱古力 **CHOCOLATE**

Hot Chocolate \$58

+\$10 for Oat Milk or Almond Milk

茶 **FINEST TEA** by pot

Chamomile / Earl Grey / English Breakfast / Ginger Lemon \$48

Green Tea / Jasmine / Mango & Strawberry

Peach & Passion Fruit / Peppermint / Rosehip & Hibiscus

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