

前菜 *Appetizer & Salad*

經典凱撒沙律 \$148
Classic Caesar Salad

藜麥水蜜桃番茄沙律 配檸檬莎莎醬   \$148
Quinoa, Peach & Tomato Salad with Lemon Salsa

36 個月西班牙風乾火腿及皺紋瓜 配意式多士 \$188
36 Months Iberico Ham & Cantaloupe Melon with Bruschetta

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

三文治&漢堡 *Sandwich & Burger*

扒火腿芝士三文治 配松露醬 \$168
Smoked Ham & Emmental Cheese Sandwich with Truffle Sauce

雙層芝士和牛漢堡 配煎蛋, 脆煙肉及車打芝士  \$238
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

湯 *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

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 : 每磅蛋糕\$150 per pound

若閣下對某種食物有過敏反應, 請於點菜時通知服務員, 以便作出妥善安排

If you have any concerns regarding food allergies, please alert your server prior to ordering.

薄餅 Pizza

瑪格麗特薄餅 \$198

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 

\$228

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 

\$228

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

\$238

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

西方美食 Western Delight

蘑菇肉醬意粉 (牛)

\$148

Spaghetti Bolognese with Beef & Mushroom

焗豬扒飯 

\$188

Baked Pork Chop Rice

扒三文魚柳 配忌廉芥末醬及水瓜柳

\$228

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)

\$338

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 \$148
Fried Noodles with Shredded Pork & Sprouts

生炒牛崧飯 配煎蛋 \$148
Minced Beef Fried Rice with Pan-Fried Egg

海南雞飯  \$228
Hainanese Chicken with Lemongrass, Soup & Herbs Rice

甜品 Dessert

藍莓芝士蛋糕 \$88
Blueberry Cheese Cake

雙重朱古力慕絲蛋糕 \$88
Double Chocolate Mousse Cake

新鮮果碟 \$98
Fresh Fruit Platter

兒童精選 Kids Menu

焗火腿芝士通粉 \$108
Baked Macaroni with Ham & Cheese

炸魚薯條 \$108
Fish & Chips

蘑菇肉醬意粉 (牛) \$108
Spaghetti Bolognese with Beef & Mushroom

迷你和牛漢堡包 配薯條及粟米沙律 \$118
Mini-Wagyu Beef Burger with French Fries & Sweet Corn Salad



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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

Montes Sauvignon Blanc, *Chile* \$88

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

紅酒 **RED** by glass

“The Wall” Shiraz, *Australia* \$78

Château Haute Bergerade, Costières-de-Nîmes, *France* \$88

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
*+\$10 Oat Milk or Almond Milk

\$58

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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