


前菜 *Appetizer & Salad*

烤三文魚牛油果沙律 配芥末及檸檬汁 \$178
Grilled Salmon Fillet and Avocado Salad
with Mustard and Lemon Dressing

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



必食之選

Chef's Recommend



素食之選

Vegetarian



香辣

Spicy

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三文治及漢堡 Sandwich & Burger

- 雙層和牛芝士漢堡 \$198
Double Wagyu Cheeseburger
- 脆炸美國豬扒 配奶油包多士 \$188
Deep-fried U.S. Kurobuta Pork with Toasted Brioche
- 香炒蘑菇及菠菜 配意大利多士  \$178
Sautéed Mushrooms and Spinach with Toasted Ciabatta
- 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
- 卡邦尼意粉 \$178
Carbonara Spaghetti
- 牛油果南瓜長通粉  \$178
Penne with Avocado and Pumpkin



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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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西班牙黑毛豬扒 配雜莓及芥末籽汁 (260 克) \$288
Grilled Iberico Pork Chop with Berries and Mustard Seed Sauce (260g)

挪威三文魚扒 配意大利黑醋汁及芥末籽 \$208
Grilled Norwegian Salmon with Balsamic Vinegar and Mustard Seed Sauce

普羅旺斯春雞扒 配番茄及 XO 醬 \$208
Roasted Provençal Spring Chicken with Tomato and XO Sauce

***以上主菜配選以下配菜**
Please choose the following side dishes

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*

- 河內火車頭和牛雜錦湯河 \$288
Sliced Wagyu Beef and Beef offal with Rice Noodles in Vietnamese Style
(Hanoi Pho Bo Thap Cam)
- 咖喱牛腩飯 配煎餅及絲苗  \$208
Curry Beef Brisket with Roti and Steamed Rice
- 海南雞飯  \$208
Hainanese Chicken Rice
- 鴻圖蟹肉伊麵 \$198
Braised Crabmeat and E-Fu Noodles
- 經典太極鴛鴦飯 \$198
Fried Rice with Shrimp in Tomato Sauce & Shredded Chicken in Cream Sauce
- 窩蛋牛肩胛鮮茄飯 \$188
Beef Chuck Roll Tomato and Egg with Egg Fried Rice
- 花膠鮮雞酒香湯米線  \$188
Fish Maw and Chicken with Rice Noodles
in Chinese Yellow Wine and Chicken Stock
- 港式焗豬扒飯 \$188
Hong Kong Style Baked Pork Chop Fried Rice
- 馬來西亞肉骨茶 配絲苗 \$188
Malaysia Bak Kut Teh with Steamed Rice
- 士多啤梨咕嚕肉 配絲苗  \$188
Sweet and Sour Pork with Steamed 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
- 乾炒牛河 \$188
Stir-fried Beef Rice Noodles



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紅燒妙齡乳鴿 配蝦片 Roasted Baby Pigeon with Prawn Crackers	\$88
瑞士汁雞翼 Swiss Chicken Wings	\$88
脆炸鮮蝦雲吞 配甜辣醬 (6 件) Deep-fried Shrimp Wontons (6 Pieces) with Sweet Spicy Sauce	\$68
脆炸水餃 配甜辣醬 (6 件) Deep-fried Pork and Shrimp Dumplings (6 Pieces) with Sweet Spicy Sauce	\$68
時令蔬菜 配蒜蓉或薑汁  Seasonal Vegetables with Garlic Paste or Ginger Sauce	\$68
絲苗飯 (碗) Steamed Rice (Bowl)	\$28



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分享滋味 Sharing Platter

經典炸魚薯條 配他他醬  \$198

Classic Fish Fillet and Chips with Tartar Sauce

素菜天婦羅  \$178

蘆筍 | 南瓜 | 粟米芯 | 茄子 | 鮮冬菇

Vegetables Tempura

Asparagus | Pumpkin | Corn | Eggplant | Mushroom

煙肉碎車打芝士炸薯條 \$78

Cheddar Cheese and Shredder Bacon French Fries

松露粉及巴馬臣芝士炸薯條 \$78

Truffle Powder and Parmesan Cheese French Fries

炸薯條 \$58

French Fries

甜品 Dessert

巴斯克芝士蛋糕 配雜莓 \$98

Basque Burnt Cheesecake with Mixed Berries

焗蘋果牛油脆脆撻 配香草吉士醬汁 \$98

Baked Apple Crumble Tart with Vanilla Custard Sauce

焗綠茶白朱古力撻 配綠茶雪糕 \$98

Baked Green Tea White Chocolate Tart with Green Tea Ice Cream

* 需時約 20 分鐘

* 20 minutes of preparation time

黑森林餅 (含酒精) \$98

Black Forest Cake (Contains Alcohol)

時令果碟 \$98

Seasonal Fruit Platter



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兒童精選 Kids Menu

- | | |
|---|-------|
| 脆香雞球 配蜜糖沙律醬
Crispy Chicken Chunks with Honey Mayonnaise | \$108 |
| 迷你牛肉芝士漢堡包
Mini Beef Cheeseburger | \$108 |
| 迷你炸魚薯條
Mini Fish and Chips | \$108 |
| 火腿芝士焗通粉
Baked Macaroni with Ham and Cheese | \$88 |
| 蘑菇肉醬焗意粉
Baked Spaghetti Bolognese with Beef and Mushroom | \$88 |



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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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