

# 早餐 Breakfast

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

## 美式早餐 American Breakfast

\$208

各式雙蛋、薯餅、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

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)  
Soy Sauce Fried Noodles

## 健怡早餐 Healthy Choice

\$148

粟米片或燕麥粥 (自選一款)  
時令鮮莓、烤麵包、乳酪、果醬及牛油  
Corn Flakes or Oatmeal (Choose one)  
Seasonal Berries, Toasted Bread, Yogurt, Assorted Jam & Butter

## 烘焙早餐 Baked Selection

\$128

三款麵包  
果醬及牛油  
鮮果粒  
Pastries & Bread Rolls (3 Kinds)  
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 素食之選 香辣

Chef's Recommend Vegetarian 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 arrangement.



let our staff know before



ordering for appropriate


(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

煎胡椒鮫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  
Russian 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

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## 三文治及漢堡 Sandwich & Burger

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

## 意粉 Pasta

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

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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 Grilled U.S. Prime Sirloin Steak (250g) with Red Wine Jus	\$328
澳洲羊扒 配百里香燒汁 Grilled Australian Lamb Chop with Thyme Gravy	\$288
挪威三文魚扒 配酸豆白酒牛油汁 Grilled Norwegian Salmon Fillet with Caper Butter Sauce	\$268
普羅旺斯春雞扒 配意大利青醬 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	\$228
經典炸魚薯條 配他他醬 Classic Fish and Chips with Tartar Sauce French Fries and Garden Salad	\$208

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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	
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 Noodles in Shrimp Roe Broth	

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## 分享滋味 Sharing Platter

瑞士汁雞翼 (3 件) Swiss Chicken Wings (3 Pieces)	\$88
脆炸鮮蝦雲吞配甜辣醬 (6 件) Deep-fried Shrimp Wontons (6 Pieces) with Sweet Spicy Sauce	\$78
紅油炒手(6 件) Shrimp Wontons in Sichuan Chili Oil (6 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
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 Crispy Chicken Chunks with Honey Mayonnaise	\$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 Mushroom	\$88

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## 含酒精飲品 Alcoholic Drink

	By Bottle	By Glass
<b>氣泡酒 SPARKLING</b> by glass		
Villa Sandi Il Fresco Rose NV	\$228	\$88
De Bortoli Jean Pierre Brut, <i>Australia</i>	\$228	\$88
<b>白酒 WHITE</b> by glass		
“The Wall” Chardonnay, <i>Australia</i>	\$228	\$78
Luis Felipe Edwards, Classic Sauvignon Blanc, <i>Chile</i>	\$228	\$88
<b>紅酒 RED</b> by glass		
“The Wall” Shiraz, <i>Australia</i>	\$228	\$78
Luis Felipe Edwards, Classic Cabernet Sauvignon, <i>Chile</i>	\$228	\$88
<b>啤酒 BOTTLE BEER</b>		
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

San Benedetto Still/ Sparkling (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  
Green Tea / Jasmine / Mango & Strawberry  
Peach & Passion Fruit / Peppermint / Rosehip & Hibiscus/  
Pure White

\$48

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