




Café bord de Mer
& Lounge

前菜 APPETIZER

田園番茄糖漬橙柳西蘭花及藜麥沙律 配薄荷及檸檬汁  \$108
Heirloom Tomato, Candied Orange, Broccoli & Quinoa Salad
with Mint & Lemon Dressing

雞肉青瓜絲沙律 配芝麻醬 \$108
Shredded Cucumber & Chicken Salad with Sesame Dressing

巴馬火腿及蜜瓜 \$128
Parma Ham & Honey Melon

經典凱撒沙律 \$128
Classic Caesar Salad

香烤八爪魚 配墨西哥辣椒, 小麥米及車厘茄莎莎醬 \$128
Grilled Octopus with Jalapeno, Couscous, Cherry Tomato Salsa

湯 SOUP

松露蘑菇忌廉湯 \$88
Cream of Mushroom Soup with Truffle

法式芝士洋蔥湯  \$98
French Onion Soup & Gruyère Cheese

是日中式老火湯 \$68
Chinese Soup of the Day



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 pound per cake.

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.

西方美食 WESTERN DELIGHT

- 烤大啡蘑菇及蘆筍 配松露醬  \$168
Grilled Portobello Mushroom & Asparagus with Truffle Pate
- 卡邦尼意大利粉 \$188
Spaghetti Carbonara
- 焗豬扒飯  \$188
Baked U.S. Pork Chop Rice
- 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
- 香烤三文魚柳 配蘭度豆及特濃黑醋汁 \$238
Grilled Salmon Fillet with Lentil Beans & Balsamic Vinegar
- 燒澳洲黑安格斯肉眼牛扒 (260 克) \$338
Grilled Australian Black Angus Ribeye (260g)

亞洲美食 ASIAN GOURMET

- 星洲炒米粉  \$138
Fried Rice Vermicelli in Singaporean Style
- 重慶特式辣子雞 配絲苗  \$168
Fried Spicy Chicken in Chongqing Style with Rice
- 金湯滋味酸菜魚 配絲苗   \$178
Boiled Fish Fillet in Golden Soup with Pickled Vegetables
in Sichuan Style with Rice
- 三蔥爆炒牛仔肉 配絲苗 \$178
Stir-fried Beef with Leek and Onion with Rice
- 秘製話梅炆豬手 配絲苗 \$178
Braised Pork Knuckles with Preserved Plums with Rice
- 士多啤梨咕嚕肉 配絲苗 \$178
Stir-fried Sweet & Sour Pork in Strawberry Sauce with Rice
- 咖喱牛腩 配鬆脆餅及絲苗  \$188
Curry Beef Brisket with Roti & Rice
- 陳師傅海南雞飯  \$238
Hainanese Chicken Rice



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 pound per cake.

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.

甜品 DESSERT

檸檬蛋白杏仁撻 Lemon Meringue Almond Tart	\$58
日式芝士蛋糕 Japanese Cheese Cake	\$58
意大利芝士蛋糕杯 Tiramisu in Glass	\$68
新鮮果碟 Fresh Fruits Platter	\$88



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 pound per cake.

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.

兒童精選

Kids Menu

炸魚薯條 \$98
Fish & Chips

迷你牛肉漢堡包 配薯條 \$98
Mini Beef Burger with French Fries

肉醬意粉 \$98
Spaghetti Bolognese

火腿芝士焗通粉 \$98
Baked Macaroni with Ham & Cheese

*所有兒童精選均配雪糕
All Kids selection are served with Ice-cream



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 pound per cake.

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.

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

Barwang, "The Wall" Chardonnay, *Australia* \$78

Montes Sauvignon Blanc, *Chile* \$88

1818 Chardonnay, *Chile* \$88

紅酒 **RED** by glass

Barwang "The Wall" Shiraz, *Australia* \$78

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

1818 Cabernet Sauvignon, *Chile* \$88

啤酒 **BOTTLE BEER**

Asahi \$68

Corona \$68

非酒精飲品 *Non-Alcoholic Drink*

汽水 **SOFT DRINK**

Coke/ Coke Zero/ Sprite \$45

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

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

+\$10 Oat Milk or Almond Milk