




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
- 慢燒西冷牛肉沙律 配法式吞拿魚蛋黃醬 \$168
Slow-roasted Sirloin Beef Salad with Tuna Remoulade
- 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

湯 *Soup*

- 粟米雞茸忌廉湯 \$78
Creamy Chicken & Sweet Corn 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.


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

松露及大啡蘑菇雜菜薄餅  \$198

Portobello Mushroom, Truffle & Vegetable Pizza

巴馬臣芝士, 馬蘇里拉芝士, 番茄醬, 黑松露醬

Parmesan Cheese, Mozzarella Cheese, Tomato Sauce, Black Truffle Paste

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

加州海鮮薄餅  \$268

California Seafood Pizza

青口, 帆立貝, 鮮蝦, 魷魚鬚, 青椒及紅椒, 洋蔥, 馬蘇里拉芝士, 巴馬臣芝士, 番茄醬

Mussels, Scallops, Shrimps, Squid Tentacles, Red & Green Capsicums, Onions Mozzarella

Cheese Parmesan Cheese, Tomato Sauce



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.

三文治&漢堡 Sandwiches & Burger

- 牛油果雜菜意大利包  \$168
Avocado & Root Vegetables Ciabatta
- 扒火腿芝士三文治配松露醬  \$168
Smoked Ham & Emmental Cheese Sandwiches with Truffle Sauce
- 公司三文治 \$188
Auberge Club Sandwiches
- 脆皮石斑魚漢堡 配車打芝士, 墨西哥辣椒及法式吞拿魚蛋黃醬  \$228
Crispy Grouper Burger with Cheddar Cheese, Jalapeno & Tuna Remoulade
- 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

西方美食 Western Delight

- 意大利尖通粉, 大啡蘑菇及雜菜 配松露   \$148
Penne with Portobello Mushroom & Vegetables with Truffle
- 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 配忌廉芥末及酸豆醬 \$228
Grilled Salmon Fillet with Creamy Mustard & Capers Sauce
- 燒澳洲黑安格斯肉眼牛扒 (280克) \$338
Grilled Australian Black Angus Ribeye (280g)



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.

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
- 重慶特式辣子雞 配絲苗  \$148
Fried Spicy Chicken in Chongqing Style with Rice
- 生炒牛崧飯 配煎蛋 \$148
Minced Beef Fried Rice with Pan-Fried Egg
- 三蔥爆炒牛仔肉 配絲苗 \$178
Stir-fried Beef with Leek and Onion 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
- 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
- 四川水煮牛肉 配絲苗  \$178
Sichuan Style Spicy Beef Sliced with Rice
- 海南雞飯  \$228
Hainanese Chicken with Lemongrass, Soup & Herbs 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

藍莓芝士蛋糕 Blueberry Cheese Cake	\$88
雙重朱古力慕絲蛋糕 Double Chocolate Mousse Cake	\$88
芒果布甸 Mango Pudding	\$88
焦糖布丁 配雲呢拿雪糕 Crème Brûlée with Vanilla Ice Cream	\$98
新鮮果碟 Fresh Fruit Platter	\$98

兒童精選 Kids Menu

焗火腿芝士通粉 Baked Macaroni with Ham & Cheese	\$108
炸魚薯條 Fish & Chips	\$108
蘑菇肉醬意粉 (牛) Spaghetti Bolognese with Beef & Mushroom	\$108
炸雞件 配蜜糖及芝麻 Deep-fried Chicken with Honey & Sesame	\$118
迷你和牛漢堡包 配薯條及粟米沙律 Mini-Wagyu Beef Burger with French Fries & Sweet Corn Salad	\$118
香蕉船 Banana Split	\$108



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

“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

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.

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

\$58

*+ \$10 Oat Milk or Almond Milk

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

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.