

Chef's Recommendation

名廚推介

炭燒美國西冷牛扒 (300克) CHARCOAL-GRILLED US BEEF SIRLOIN STEAK (300G)	HK\$530
炭燒紅屋牛扒 配巴馬臣芝士焗薯 CHARCOAL-GRILLED ANGUS PORTERHOUSE STEAK WITH PARMESAN BAKED POTATO	HK\$468
至尊鮮茄雙蛋焗英國豬扒飯 (需時25分鐘) SUPREME BAKED ENGLAND PORK CHOP RICE WITH DOUBLE EGGS & FRESH TOMATO SAUCE (25 MINUTES TO PREPARE)	HK\$208
德國脆皮鹹豬手配酸椰菜 GERMAN PORK KNUCKLE WITH SAUERKRAUT	HK\$180
招牌海南雞飯 HAINAN CHICKEN RICE	HK\$138 (轉雞髀 CHICKEN LEG) HK\$168
拿坡里鮮茄小虎蝦扁意粉 TIGER PRAWN LINGUINE WITH NEAPOLITAN TOMATO SAUCE	HK\$160

自選薄餅(可向餐廳職員查詢)
DIY PIZZA (PLEASE INQUIRE WITH OUR STAFF)

自選即煮意大利粉(可向餐廳職員查詢)
DIY PASTA (PLEASE INQUIRE WITH OUR STAFF)

自選漢堡包(可向餐廳職員查詢)
DIY BURGER (PLEASE INQUIRE WITH OUR STAFF)

Asian Delicacy

東南亞美食

自選：港式黃咖喱) / 泰式紅咖喱)) / 泰式青咖喱))
CHOICE OF HONG KONG STYLE CURRY / THAI RED CURRY / THAI GREEN CURRY

蝦球 PRAWN / 牛筋腩 BEEF BRISKET AND TENDON /
魚柳 FISH FILLET / 豬扒 PORK CHOP / 牛脷片 SLICED OX TONGUE
雞髀肉 CHICKEN LEG

冬蔭公海鮮湯
TOM YUM SEAFOOD SOUP

金不換蝦球
SAUTÉED KING PRAWNS WITH THAI BASIL & HERBS

鹹蛋黃香脆軟殼蟹
CRISPY SOFT SHELL CRAB WITH PRESERVED EGG YOLK

泰式菠蘿炒飯
THAI STYLE PINEAPPLE FRIED RICE

泰式燒豬頸肉
THAI STYLE BBQ PORK JOWL

泰濃情香煎鮮蝦西蘭花餅(5件)
THAI PAN-FRIED PRAWN AND BROCCOLI CAKE (5 PCS)

泰美味鮮蝦豬肉長春卷(5件)
THAI TASTY PRAWN AND PORK FINGER SPRING ROLLS (5 PCS)

馬來西亞薄餅配黃咖喱汁
MALAYSIAN ROTI SERVED WITH YELLOW CURRY



Starters

頭盤及小食

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|--|-----------------------------------|-------------------|
| 香草白酒汁新鮮青口配法包
STEAMED BLUE MUSSELS IN HERBS AND WHITE WINE, SERVED WITH FRENCH BREAD | | HK\$138 |
| 法式牛油焗田螺
BAKED ESCARGOTS IN BUTTER | (半打 HALF DOZEN)
(一打 ONE DOZEN) | HK\$65
HK\$120 |
| 經典瑞士雞全翼
SWEET WINGS | | HK\$90 |
| 馬來西亞沙嗲串燒(自選雞/牛/豬)(每款6串起)
MALAYSIAN SATAY (CHOICE OF CHICKEN / BEEF / PORK) (MIN. 6 SKEWERS) | | HK\$72 |
| 醬烤焗雞中翼配炸薯條(5件)
BBQ CHICKEN WINGS WITH FRIES (5 Pcs) | | HK\$68 |
| 南印度薯仔咖喱角配乳酪汁(5件)
SOUTH INDIAN POTATO SAMOSA WITH YOGHURT (5 Pcs) | | HK\$68 |
| 泰式雜菜春卷(5件)
THAI STYLE VEGETABLE SPRING ROLLS (5 Pcs) | | HK\$68 |
| 法國瑞克雷芝士配法包條
MELTED FRENCH RACLETTE CHEESE SERVED WITH MINI BAGUETTE | | HK\$110 |
| 法國瑞克雷芝士野菌脆多士
RACLETTE CHEESE & MUSHROOM TOAST | | HK\$98 |
| 法國瑞克雷芝士黑松露薯條
RACLETTE CHEESE TRUFFLE FRIES | | HK\$60 |

Soup

濃湯

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| 酥皮龍蝦湯(需時15分鐘)
LOBSTER BISQUE WITH PUFF PASTRY (15 MINUTES TO PREPARE) | | HK\$90 |
| 洋蔥湯配三色芝士法式多士
FRENCH ONION SOUP WITH THREE CHEESE BAGUETTE TOAST | | HK\$58 |
| 冬陰功
TOM YAM KUNG | | HK\$48 |
| 周打魚湯
FISH CHOWDER | | HK\$45 |
| 俄羅斯羅宋湯
RUSSIAN BORSCH | | HK\$42 |

Fresh Salad

沙律

- 夏威夷木瓜帶子沙律
HAWAIIAN PAPAYA AND SCALLOP SALAD **HK\$108**
- 香芒大蝦沙律
SWEET MANGO PRAWN SALAD **HK\$98**
- 巴馬火腿沙律
車厘茄, 火箭菜 配 欖油黑醋
PARMA HAM SALAD
CHERRY TOMATO, ROCKET LEAVES WITH OLIVE OIL BALSAMIC VINEGAR (前菜 STARTER) **HK\$65**
HK\$98
- 特色田園菜牛油果沙律
自選沙律醬: 千島醬 / 意大利沙律 / 蜜糖芥末
GARDEN SALAD WITH AVOCADO (前菜 STARTER) **HK\$55**
HK\$88
DRESSING CHOICE : THOUSAND ISLAND / ITALIAN DRESSING / HONEY MUSTARD
- 凱撒沙律
CAESAR SALAD (前菜 STARTER) **HK\$55**
HK\$88
加自選牛油果 / 雞肉 / 煙三文魚
CHOICE OF AVOCADO / CHICKEN / SMOKED SALMON **+HK\$20**



Side Dish

配菜

- 蒜香 / 薑粒炒時菜 **HK\$65**
SAUTÉED SEASONAL VEGETABLES WITH GARLIC OR GINGER
- 上湯浸時菜配炸蒜粒 **HK\$65**
POACHED SEASONAL VEGETABLES IN SOUP WITH FRIED GARLIC
- 欖油香草炒意瓜 **HK\$40**
SAUTÉED ZUCCHINI WITH PESTO AND OLIVE OIL
- 炸薯條 / 炸甜薯條 **HK\$38**
FRENCH FRIES / SWEET POTATO FRIES
- 欖油炒鮮雜菌 **HK\$35**
SAUTÉED MIXED MUSHROOM WITH OLIVE OIL



Grilled

烤肉

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| 秘製香草澳洲西冷牛扒 (270克)
GRILLED 36 SOUTH AUSTRALIAN SIRLOIN MARINATED WITH MIXED HERBS (270G) | HK\$318 |
| 炭燒澳洲牛柳 (180克)
GRILLED AUSTRALIAN BEEF TENDERLOIN WITH RED WINE GRAVY (180G) | HK\$308 |
| 炭燒澳洲西冷牛扒 (270克)
GRILLED 36 SOUTH AUSTRALIAN SIRLOIN (270G) | HK\$298 |
| 烤焗澳洲羊鞍架配紅酒燒汁
GRILLED AUSTRALIAN LAMB RACK WITH RED WINE GRAVY SAUCE | HK\$298 |
| 烤西班牙黑毛豬鞍配意大利黑醋炒洋蔥、新鮮菠蘿茸及紅酒汁
GRILLED SPANISH IBERICO PORK CHOP
WITH BALSAMIC CARAMELIZED ONION, PINEAPPLE PUREE AND RED WINE SAUCE | HK\$238 |
| 洋蔥英國豬柳
ENGLAND PORK TENDERLOIN WITH SAUTÉED ONIONS | HK\$168 |
| 烤焗美國排骨
GRILLED USA SPARE RIBS | HK\$148 |
| 洋蔥豬扒
ONION PORK CHOP | HK\$128 |

以上配新鮮薯菜

THE ABOVE DISHES ARE SERVED WITH FRESH POTATOES AND VEGETABLES

轉意大利麵

UPGRADE TO SPAGHETTI

+HK\$28



Seafood

海鮮

鮮活西澳龍蝦(約500克)(需1日前預訂)

HK\$508

自選做法：上湯伊麵底 / 香草牛油煎焗配時菜 / 蒜香煎焗配時菜 / 法式芝士焗釀

WESTERN AUSTRALIAN ROCK LOBSTER (APPROX 500G/PC) (1 DAY PRE-ORDER)

CHOICE OF: E-FU NOODLE WITH LOBSTER ON TOP / BAKED LOBSTER WITH HERB BUTTER SERVED WITH VEGETABLES / SEARED LOBSTER WITH GARLIC SERVED WITH VEGETABLES / LOBSTER THERMIDOR

煎焗牛油蒜香大虎蝦

HK\$320

SEARED TIGER KING PRAWN WITH GARLIC BUTTER

香焗西京白鱈魚

HK\$230

SAIKYO STYLE BAKED WHITE SEABASS FILLET

香焗三文魚扒，帶子，鮮蝦配淡龍蝦汁

HK\$168

SEARED SALMON FILLET, SCALLOP AND PRAWN WITH LIGHT LOBSTER CREAMY SAUCE

Rice & Noodle

飯及麵

越式香茅牛尾煲配絲苗白飯 VIETNAMESE LEMONGRASS OXTAIL STEW WITH RICE	HK\$128
焗芝士黑松露海鮮炒飯 BAKED SEAFOOD FRIED RICE WITH BLACK TRUFFLE AND CHEESE	HK\$110
馬來喇沙 MALAYSIAN LAKSA	HK\$108
咖喱蝦球焗飯 BAKED PRAWN CURRY FRIED RICE	HK\$108
瑤柱蛋白炒飯 FRIED RICE WITH CONPOY AND EGG WHITE	HK\$108
雙蛋芝士蕃茄焗豬扒炒飯 CHEESE & TOMATO BAKED PORK CHOP FRIED RICE WITH DOUBLE SCRAMBLED EGGS	HK\$108
俄國牛柳絲飯 BEEF STROGANOFF WITH RICE	HK\$98
白汁雞皇飯 CHICKEN A LA KING WITH RICE	HK\$95
砵酒燉牛脷飯 BRAISED OX TONGUE IN PORT WINE SAUCE WITH RICE	HK\$92



瑞士汁 / 豉椒炒牛河 WOK-FRIED FLAT NOODLE & BEEF WITH SWEETENED SAUCE OR PEPPER WITH BLACK BEAN SAUCE	HK\$108
老干媽洋蔥牛肉炒麵 WOK-FRIED NOODLE AND BEEF WITH LAOGANMA SAUCE	HK\$108
豉汁涼瓜魚柳炒河粉 WOK-FRIED FLAT NOODLE WITH FISH FILLET AND BITTER MELON IN BLACK BEAN SAUCE	HK\$105
楊州炒飯 YANG ZHOU FRIED RICE	HK\$98
星洲炒貴刁 / 米粉 SINGAPOREAN WOK-FRIED FLAT NOODLE OR VERMICELLI	HK\$98
肉絲炒麵 WOK-FRIED NOODLE WITH SHREDDED PORK	HK\$98
菜遠肉片/牛肉湯米粉 VERMICELLI WITH SLICED PORK OR BEEF AND VEGETABLES IN SOUP	HK\$68
香茜豬肉鬆/牛肉鬆湯米粉 VERMICELLI WITH MINCED PORK OR BEEF IN SOUP	HK\$68