

Chef's Recommendation

名廚推介

吉列美國西冷牛扒配椰菜沙律及日本珍珠米 GILLETTE U.S SIRLOIN STEAK WITH CABBAGE SALAD & JAPANESE RICE	HK\$248
吉列金星豚肉配椰菜沙律及日本珍珠米 GILLETTE PREMIUM PORK LOIN WITH CABBAGE SALAD & JAPANESE RICE	HK\$198
德國脆皮鹹豬手配酸椰菜 GERMAN PORK KNUCKLE WITH SAUERKRAUT	HK\$180
拿坡里鮮茄小虎蝦扁意粉 TIGER PRAWN LINGUINE WITH NEAPOLITAN TOMATO SAUCE	HK\$160
招牌海南雞飯 HAINAN CHICKEN RICE SET	HK\$128 (轉雞脾 CHICKEN LEG) HK\$148

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

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

自選漢堡包(可向餐廳職員查詢)
DIY BURGER (PLEASE CHECK 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
雞脾肉 CHICKEN LEG

HK\$90 每款/EACH

冬蔭公海鮮湯
TOM YUM SEAFOOD SOUP

HK\$158

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

HK\$148

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

HK\$138

泰式菠蘿炒飯
THAI STYLE PINEAPPLE FRIED RICE

HK\$98

泰式燒豬頸肉
THAI STYLE BBQ PORK JOWL

HK\$72 件/PC

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

HK\$38



Starters

頭盤及小食

- 法國瑞克雷芝士野菌脆多士
RACLETTE CHEESE & MUSHROOM TOAST **HK\$98**
- 香草白酒汁新鮮青口配法包
STEAMED BLUE MUSSELS IN HERBS AND WHITE WINE, SERVED WITH FRENCH TOAST **HK\$128**
- 法式牛油焗田螺
OVEN BAKED ESCARGOTS IN BUTTER **HK\$65**
(半打 HALF DOZEN)
HK\$120
(一打 ONE DOZEN)
- 經典瑞士雞全翼
BRAISED CHICKEN WINGS IN SWEET SOY SAUCE **HK\$90**
- 醬烤焗雞中翼配炸薯條(5件)
BBQ CHICKEN WINGS SERVED WITH FRENCH 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**
- 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\$66**

Soup

濃湯

- 酥皮龍蝦湯(製作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 SOUP **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

凱撒沙律

CAESAR SALAD

加自選牛油果 / 雞肉 / 煙三文魚

CHOICE OF AVOCADO / CHICKEN / SMOKED SALMON

(前菜 STARTER) HK\$55

HK\$88

+HK\$20

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

DRESSING CHOICE : THOUSAND ISLAND / ITALIAN DRESSING / HONEY MUSTARD

(前菜 STARTER) HK\$55

HK\$88



Side Dish

配菜

蒜香 / 薑粒炒時菜

SAUTÉED SEASONAL VEGETABLES WITH GARLIC OR GINGER

HK\$65

上湯浸時菜配炸蒜粒

POACHED SEASONAL VEGETABLES IN SOUP WITH FRIED GARLIC

HK\$65

欖油香草炒意瓜

SAUTÉED ZUCCHINI WITH PESTO AND OLIVE OIL

HK\$40

欖油炒鮮什菌

SAUTÉED MIXED MUSHROOM WITH OLIVE OIL

HK\$35

炸薯條 / 炸甜薯條

FRENCH FRIES / SWEET POTATO FRIES

HK\$38

Rice & Noodles

飯及麵

- 芝士黑松露焗海鮮炒飯
ASSORTED SEAFOOD FRIED RICE BAKED WITH BLACK TRUFFLE AND CHEESE **HK\$108**
- 馬來喇沙
MALAYSIAN LAKSA **HK\$108**
- 咖喱蝦球焗飯
BAKED PRAWN FRIED RICE WITH CURRY SAUCE **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
BAKED EGG FRIED RICE WITH PORK CHOP & TWIN SCRAMBLE EGGS IN CHEESE & TOMATO **HK\$108**
- 俄國牛柳絲飯
BEEF STROGANOFF SERVED WITH STEAMED RICE **HK\$98**
- 白汁雞皇飯
CHICKEN A LA KING SERVED WITH STEAMED RICE **HK\$95**
- 越式香茅牛尾煲配絲苗白飯
VIETNAMESE LEMONGRASS OXTAIL STEW SERVED WITH STEAMED RICE **HK\$95**
- 砵酒燉牛脷飯
BRAISED OX TONGUE IN PORT WINE SERVED WITH STEAMED RICE **HK\$92**



- 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**
- 揚州炒飯
YANG ZHOU FRIED RICE **HK\$98**
- 瑞士汁 / 豉椒炒牛河
WOK-FRIED FLAT NOODLE & BEEF WITH SWEETENED SAUCE OR PEPPER WITH BLACK BEAN SAUCE **HK\$98**
- 老干媽洋蔥牛肉炒麵
WOK-FRIED NOODLE AND BEEF WITH LAOGANMA SAUCE **HK\$98**
- 星洲炒貴刁 / 米粉
SINGAPOREAN WOK-FRIED FLAT NOODLE OR VERMICELLI **HK\$88**
- 肉絲炒麵
WOK-FRIED NOODLE WITH SHREDDED PORK **HK\$88**
- 菜遠肉片/牛肉湯米粉
VERMICELLI WITH SLICED PORK OR BEEF AND VEGETABLES IN SOUP **HK\$62**
- 香茜豬肉鬆/牛肉鬆湯米粉
VERMICELLI WITH MINCED PORK OR BEEF IN SOUP **HK\$60**



Grilled

烤肉

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

烤焗美國排骨

GRILLED U.S.A SPARE RIBS

HK\$148

洋蔥英國豬扒

ENGLAND PORK CHOP WITH SAUTÉED ONIONS

HK\$168

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

至尊鮮茄雙蛋焗英國豬扒飯 (需時25分鐘)

SUPREME BAKED ENGLAND PORK CHOP RICE WITH TWO EGGS & FRESH TOMATO SAUCE
(PREPARATION TIME: 25 MIN)

HK\$208



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 (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 COD FISH 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