

# 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 / 牛蒡片 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

- 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) **HK\$65**  
(一打 ONE DOZEN) **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**
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- 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

- 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

DRESSING CHOICE: THOUSAND ISLAND / ITALIAN DRESSING / HONEY MUSTARD

(前菜 STARTER)

HK\$55

HK\$88

## 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



# 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

## 炸薯條 / 炸甜薯條

FRENCH FRIES / SWEET POTATO FRIES

HK\$38

## 欖油炒鮮雜菌

SAUTÉED MIXED MUSHROOM WITH OLIVE OIL

HK\$35

圖片只供參考  
PHOTOS ARE FOR REFERENCE ONLY



## Grilled 烤肉

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|---|---------|
| 秘製香草澳洲西冷牛扒 (270克)<br>GRILLED 36 SOUTH AUSTRALIAN SIRLOIN MARINATED WITH MIXED HERBS (270G)  | HK\$318 |
| 炭燒澳洲牛柳 (180克)<br>GRILLED AUSTRALIAN BEEF TENDERLOIN WITH RED WINE GRAVY (180G)  | HK\$308 |
| 炭燒澳洲西冷牛扒 (270克)<br>GRILLED 36 SOUTH AUSTRALIAN SIRLOIN (270G)   | HK\$298 |
| 烤焗澳洲羊鞍架配紅酒燒汁<br>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<br>GRILLED SPANISH IBERICO PORK CHOP<br>WITH BALSAMIC CARAMELIZED ONION, PINEAPPLE PUREE AND RED WINE SAUCE | HK\$238 |
| 洋蔥英國豬柳<br>ENGLAND PORK TENDERLOIN WITH SAUTÉED ONIONS   | HK\$168 |
| 烤焗美國排骨<br>GRILLED USA SPARE RIBS  | HK\$148 |
| 洋蔥豬扒<br>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)

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

時價

SEASONAL PRICE

煎焗牛油蒜香大虎蝦

SEARED TIGER KING PRAWN WITH GARLIC BUTTER

HK\$320

香焗西京白鱈魚

SAIKYO STYLE BAKED WHITE SEABASS FILLET

HK\$230

香焗三文魚扒，帶子，鮮蝦配淡龍蝦汁

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

HK\$168

# 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