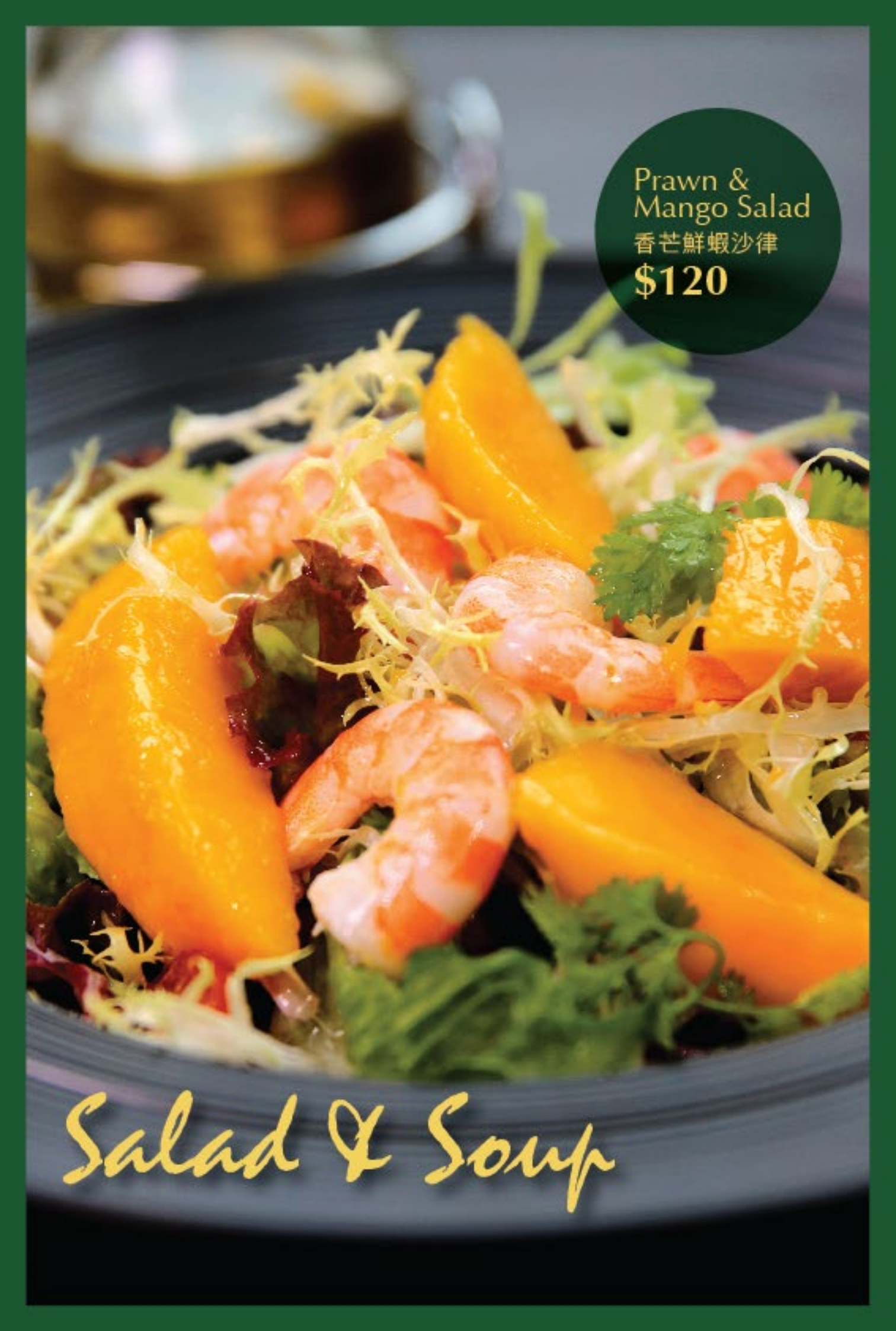


À la carte





Prawn &
Mango Salad

香芒鮮蝦沙律

\$120

Salad & Soup



Caesar Salad

Extra Item +\$30 each
(Grilled Chicken/
Smoked Salmon/
Grilled Prawn)

凱撒沙律

額外配料 +\$30每款
(扒雞柳 / 煙三文魚 / 扒蝦)

\$90



Garden Salad 🌿

Dressing Choice:
Sesame, Soy Garlic and
Balsamic Vinaigrette

田園沙律

自選醬料：
芝麻汁、香蒜汁及意大利黑醋汁

\$90

Cream of Wild Mushroom Soup 🍄

野菌忌廉湯

\$65

Minestrone 🌿

意大利雜菜湯

\$65

Sweet Corn and Fish Maw Soup

粟米魚肚羹

\$80



Chef's recommendation
廚師推介



Vegetarian
素菜

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and subject to 10% service charge.
以上價目以港幣計算並須另收加一服務費

Main Course

Roasted
Lamb Chop 
with Rosemary Jus
燒羊扒伴香草汁
\$220





Roasted Pork Chop
with Seasonal Vegetable
in Ginger Sauce

日式薑汁豬扒配時菜
\$140



Roasted Spring Chicken
with Seasonal Vegetable
in Teriyaki Sauce

日式扒春雞配時菜
\$160



Grilled U.S Rib Eye Steak
with Crispy Garlic Slice

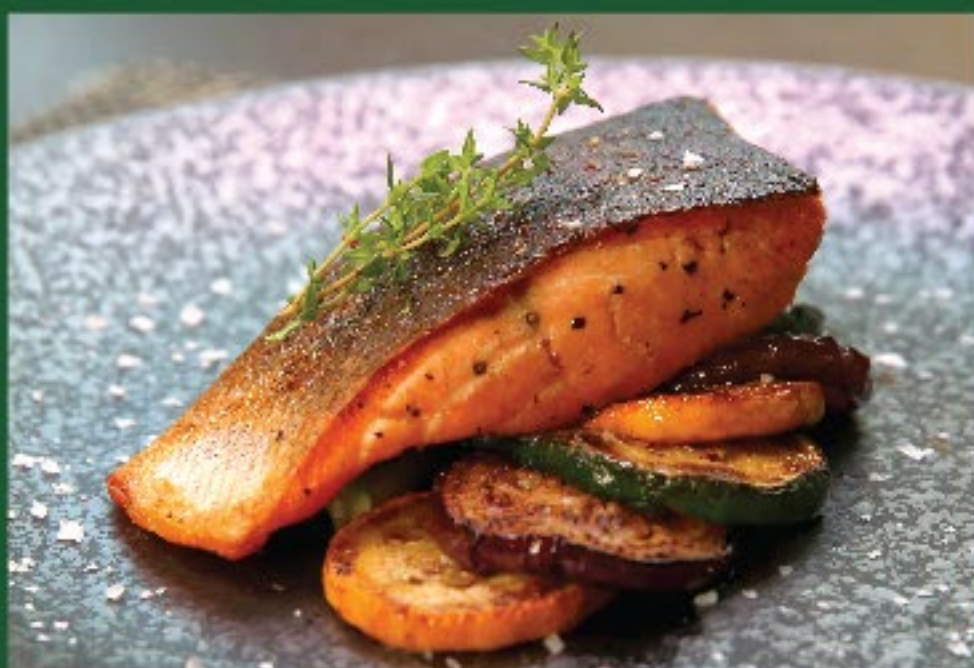
Sauce:
Black Pepper Sauce or Gravy

扒美國肉眼牛扒伴脆蒜片
醬汁: 黑胡椒汁或燒汁

\$220

Grilled Salmon Fillet
with Sea Salt

海鹽燒三文魚柳
\$190



Chef's recommendation
廚師推介

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Pasta



Spaghetti
Bolognese
with Cheese
芝士肉醬意大利粉
\$130



Linguine Carbonara
煙肉洋蔥忌廉扁意粉
\$130



Spaghetti with
Fresh Asparagus ④
in Tomato Sauce
鮮露筍茄蓉意大利粉
\$150



Spaghetti with
Wild Mushroom
and Shrimp Roe ④
in Black Truffle Sauce
蝦籽黑松露野菌意大利粉
\$150

Lasagne Bolognaise
肉醬千層麵
\$130

Baked Spaghetti
with Salmon and
Spinach ④
焗菠菜三文魚意大利粉
\$150



Gluten free available
不含麩膠 (麥粉)

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Pizza



Parma Ham
Pizza 🍷

意大利
風乾火腿薄餅

\$160

Margarita Pizza 🌿
蕃茄香草芝士薄餅
\$130



Indian Chicken
Curry Pizza 🌶️
印度咖喱雞肉薄餅
\$130

Pepperoni Pizza
辣肉腸薄餅
\$160



Spicy
香辣



Chef's recommendation
廚師推介



Vegetarian
素菜

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Sandwich



Grilled Beef
& Mixed Mushroom
Sandwich with
Wasabi Dressing

日式芥末醬
燒牛肉雜菌三文治

\$100



Grilled Ham and Cheese Sandwich

扒芝士火腿三文治

\$100

Grilled Tuna Fish
Salad Sandwich
扒吞拿魚沙律三文治
\$100

Italian Bread
with Meat Ball,
Tomato Sauce &
Cheddar Cheese
蕃茄肉丸意大利包
\$100

Club Sandwich

Roasted Chicken Breast, Bacon,
Fried Egg, Tomato, Lettuce and
Mayonnaise on White Toast

特級三文治

配料包括燒雞胸肉、煙肉、煎蛋、
蕃茄、生菜及蛋黃醬

\$120



8 Degrees Burger

All Beef Burger with Onion, Tomato, Lettuce,
Bacon and Mushroom in a Sesame Bun
Extra Item +\$15 each (Fried Egg / Cheese)

8度牛肉漢堡包

配料包括洋蔥、蕃茄、生菜、煙肉及蘑菇
額外配料 +\$15 每款 (煎蛋 / 芝士)

\$160

* All Sandwiches or Burgers are Served with French Fries
所有三文治或漢堡均配有薯條

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Snack

Nachos
with Mexican Chili
Con Carne, Cheddar
Cheese, Guacamole
and Tomato Salsa

墨西哥玉米片
配辣肉醬、芝士、
牛油果及辣茄醬

\$90



French Fries 🌿
Original, Cajun, Garlic Salt
or Black Truffle Salt

炸薯條
原味 / 辣椒鹽 / 蒜香鹽或
黑松露鹽
\$60

**Homemade
Garlic Bread**
with Fresh Herb
焗香草蒜蓉包
\$70

**Pan-fried
Japanese Dumpling**
香煎日式餃子
\$60 (8 pieces 隻)

Fish and Chips
英式炸魚柳配薯角
\$130

**Roasted Boneless
Chicken Wing** 🌿
with Herb (4 pieces)
燒香草無骨雞翼 (4隻)
\$100



Fresh Oyster (U.S.) (6 pieces)
新鮮生蠔 (美國) (6隻)
\$180

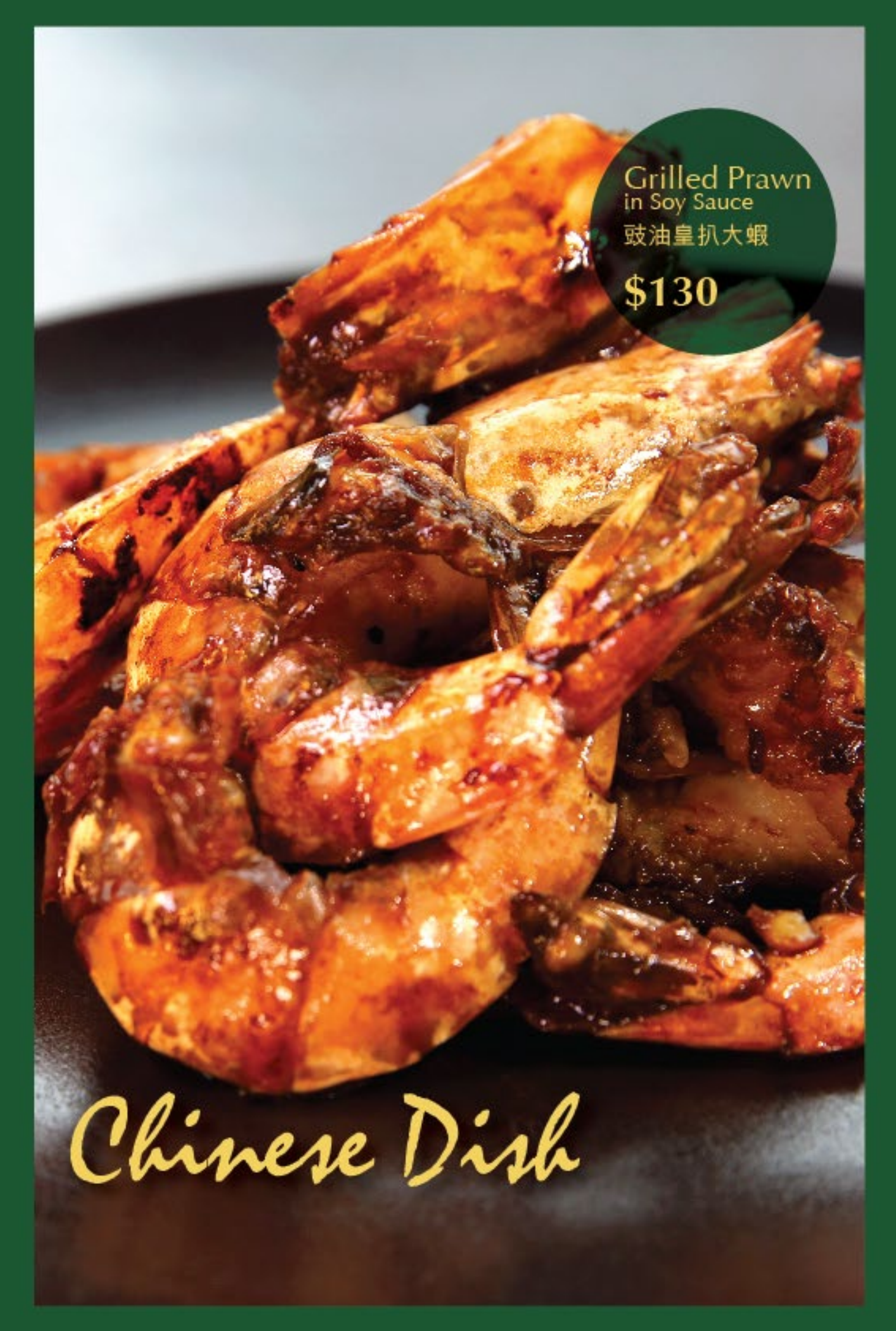


Chef's recommendation
廚師推介



Vegetarian
素菜

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Grilled Prawn
in Soy Sauce

豉油皇扒大蝦

\$130

Chinese Dish



Boiled Fish 
in Sichuan Style
四川水煮魚
\$130



Sautéed Seasonal Vegetable  
with Spicy Shrimp Paste
馬拉盞炒時蔬
\$90

Sautéed Seasonal Vegetable 
清炒時蔬
\$90

Sautéed Tofu 
in Hot and Spicy Sauce
麻婆豆腐
\$110

Wok-fried Diced Chicken
with Black Fungus and Egg
黑木耳雞蛋炒雞粒
\$110

Wok-fried Sliced Beef
with Leek
京蔥爆牛肉
\$120

Braised Garoupa Brisket
with Fish Tofu
紅燒魚腐斑腩
\$120

Sweet and Sour Pork
with Pineapple and Ginger
紫蘿咕嚕肉
\$120

Stir-fried Prawn 
with Chili and Seasonal Vegetable
川辣翡翠炒蝦球
\$130

Steamed Rice and Daily Soup
香苗白飯及是日例湯
\$20

Sautéed Sliced Garoupa 
in XO Sauce
XO醬炒斑球
\$130



Spicy
香辣



Chef's recommendation
廚師推介



Vegetarian
素菜

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Asian Cuisine



Korean Spicy
Seafood Noodle
in Soup 🍴

韓式海鮮豆腐
辛辣湯麵

\$130



Laksa Lemak 
新加坡海鮮喇沙湯麵
\$130



8 Degrees Beef 
with Inaniwa Udon in Soup
8度秘製牛肉湯稻庭烏冬
\$130



Rice with
Shredded Duck and
Conpoy in Soup
火鴨絲瑤柱湯飯
\$130



Fried Noodle
with Shredded Pork and
Bean Sprout
銀芽肉絲炒麵
\$110



Fried Rice Noodle 
with Sliced Beef, Chive and Onion
乾炒牛河
\$120



Braised E-fu Noodle
with Enoki Mushroom and
Shrimp Roe
金菇蝦籽炆伊麵
\$130

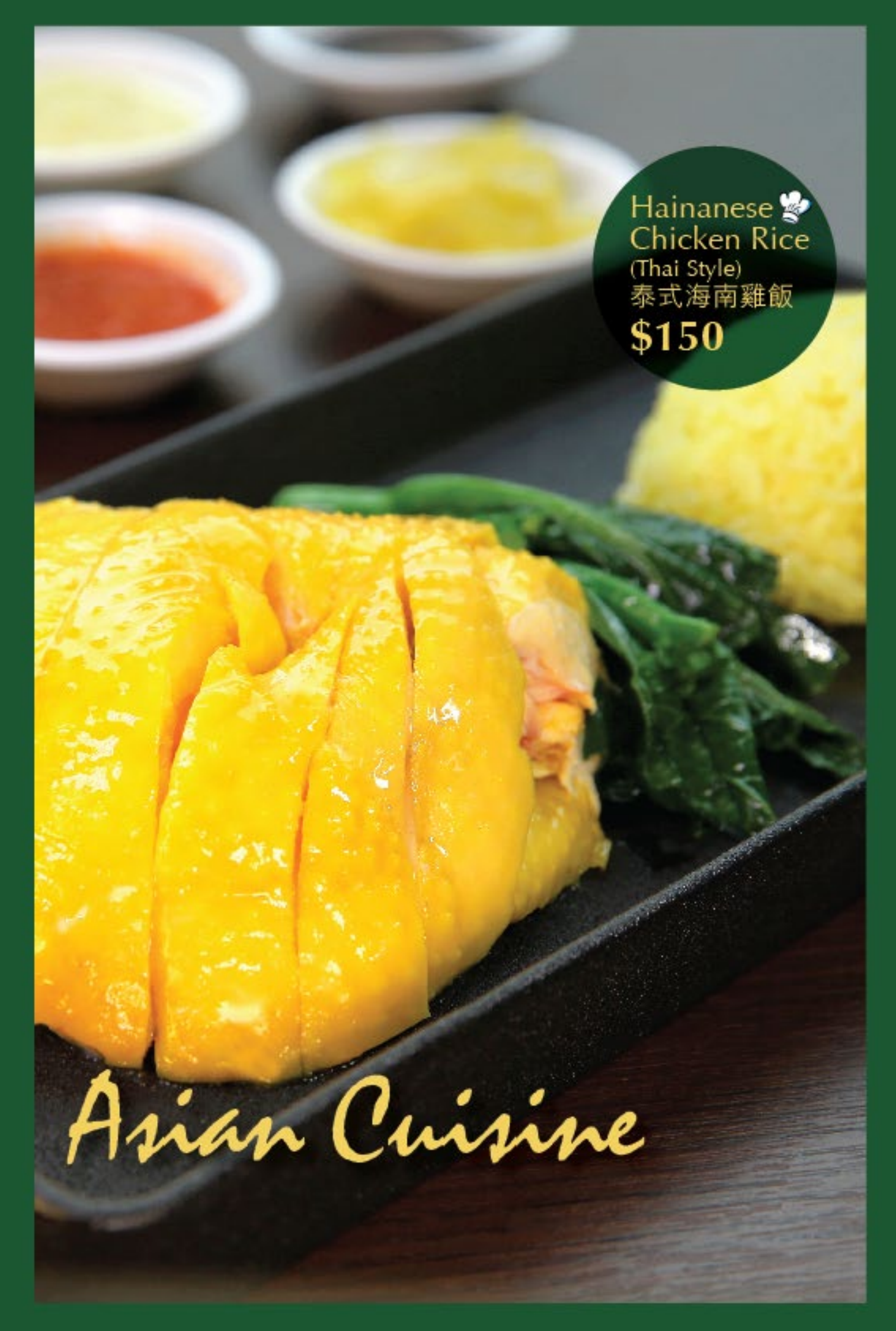


Spicy
香辣



Chef's recommendation
廚師推介

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Hainanese 
Chicken Rice
(Thai Style)
泰式海南雞飯
\$150

Asian Cuisine



Nasi Goreng
印尼炒飯
\$120



Korean Fried Rice with Chicken and Kimchi
韓式泡菜雞肉炒飯
\$120



Fried Rice with Minced Pork and Chili
特色肉碎辣椒炒飯
\$120



Fried Rice with Diced Chicken in Abalone Sauce
鮑汁雞粒炒飯
\$120



Fried Rice with Salmon and Crab Roe
日式鮭魚蟹籽炒飯
\$130



Korean Crispy Fried Chicken
韓式炸雞
\$120



Baked Pork Cutlet Rice with Cheese and Fresh Tomato in Hong Kong Style
港式鮮茄芝士焗豬扒飯
\$120



Spicy
香辣



Chef's recommendation
廚師推介

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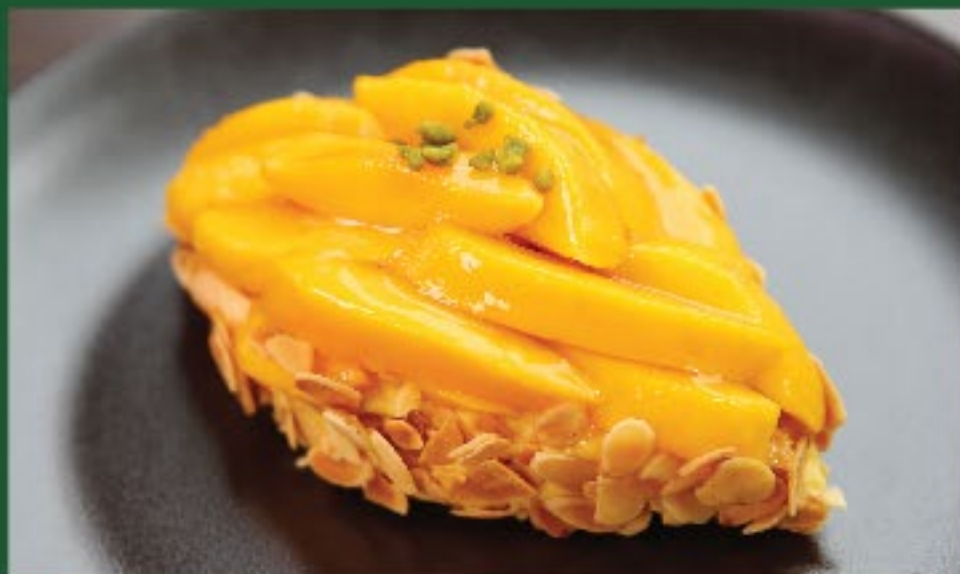


A stack of three slices of golden-brown toast. The top slice is topped with a scoop of vanilla ice cream, which is further topped with a swirl of white whipped cream. A drizzle of orange-colored honey or mango sauce is applied over the cream. A small sprig of fresh green mint leaves is placed on top of the swirl. To the left of the toast stack, there is a pile of bright yellow, cubed mango pieces. To the right, a single, ripe red strawberry with its green stem and leaves is positioned. The entire dessert is presented on a dark blue-grey wooden-textured surface. The background is a soft-focus green, suggesting an outdoor setting.

Mango
Honey Toast
with Vanilla
Ice Cream
芒果蜜糖磚塊
配雲尼拿雪糕
\$100

Dessert

Mango
Napoleon 🌸
芒果拿破崙
\$100



New York
Cheesecake
紐約芝士蛋糕
\$90



Chocolate
Tiramisú 🌸
朱古力
意大利芝士蛋糕
\$100



Seasonal Fruit Platter 🌿
時令鮮果盤
\$90

Baguette French Toast 🌸
經典法式西多士
\$90



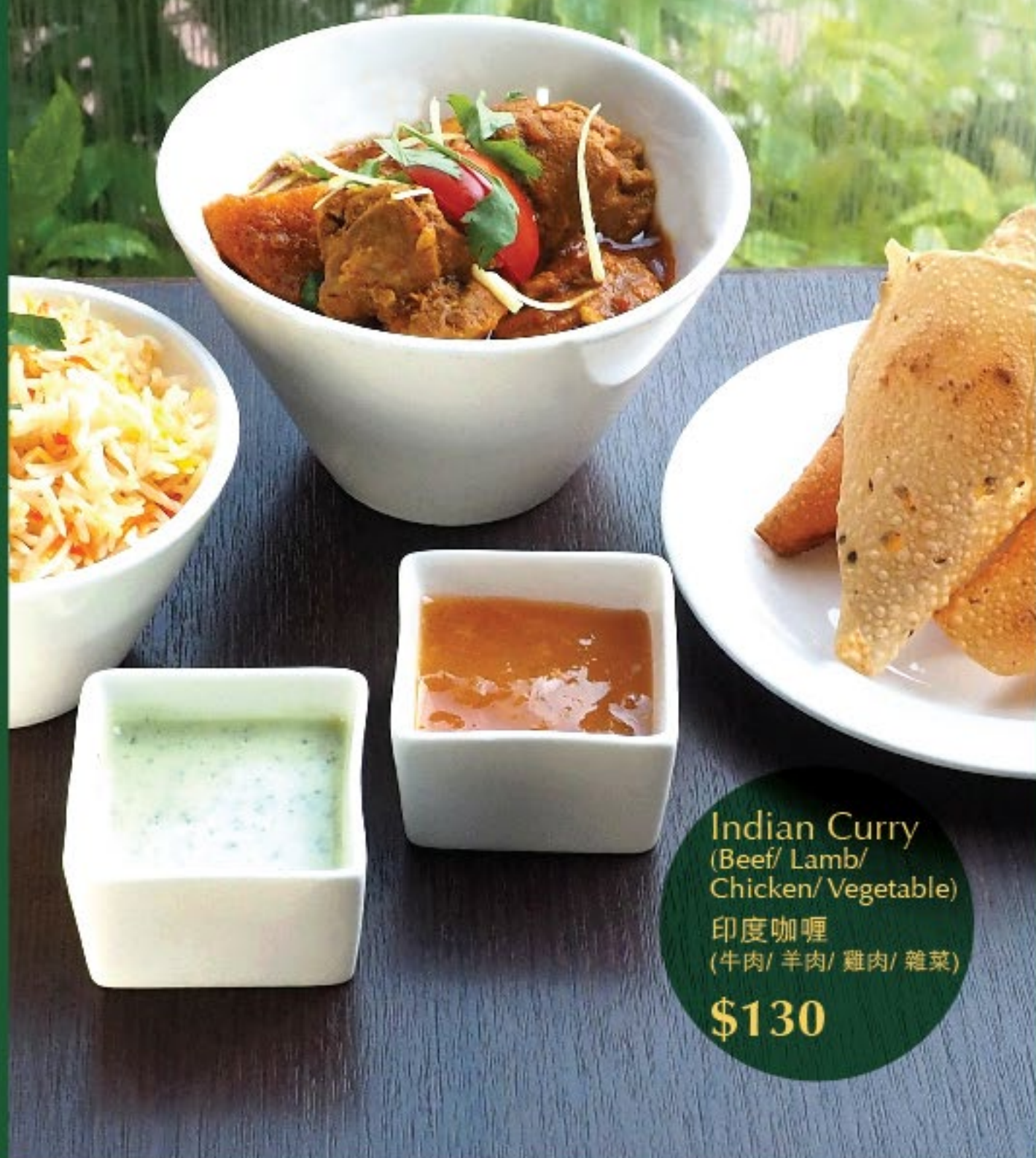
Chef's recommendation
廚師推介



Vegetarian
素菜

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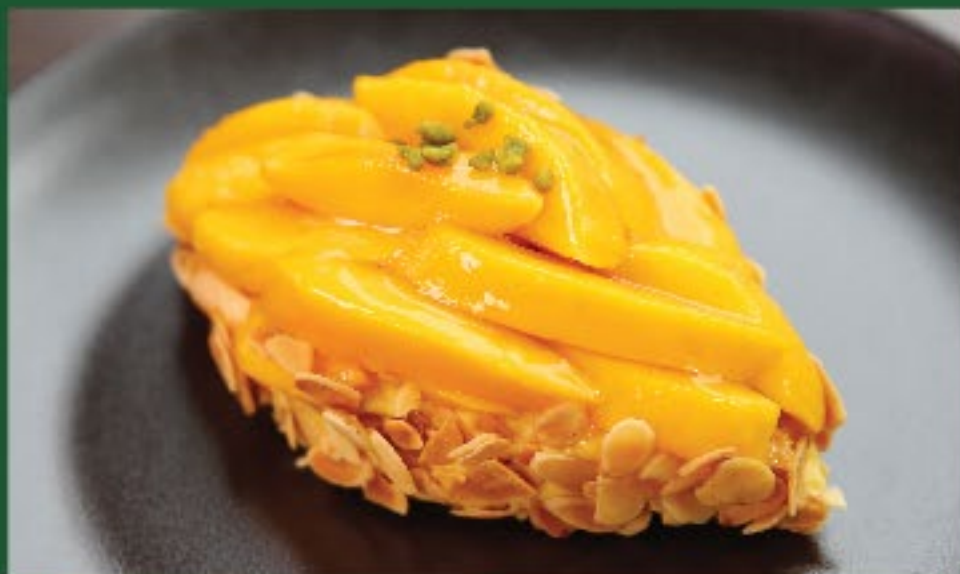
Indian Menu



Indian Curry
(Beef/ Lamb/
Chicken/ Vegetable)
印度咖喱
(牛肉/ 羊肉/ 雞肉/ 雜菜)

\$130

Mango
Napoleon 🍷
芒果拿破崙
\$100



New York
Cheesecake
紐約芝士蛋糕
\$90



Chocolate
Tiramisú 🍷
朱古力
意大利芝士蛋糕
\$100



Baguette French Toast 🍷
經典法式西多士
\$90



Seasonal Fruit Platter 🍷
時令鮮果盤
\$90



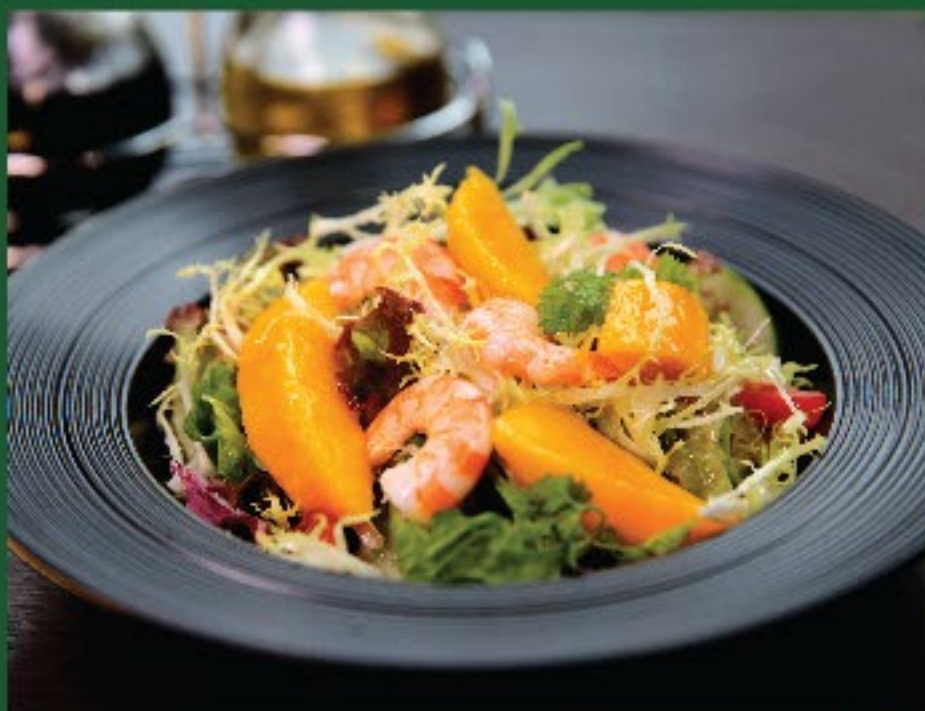
Chef's recommendation
廚師推介



Vegetarian
素菜

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Halal Menu



Minestrone
意大利雜菜湯 \$65

Sweet Corn and
Fish Maw Soup
粟米魚肚羹 \$80

Seasonal Fruit Platter
時令鮮果盤 \$90

Garden Salad
Dressing Choice: Sesame, Soy Garlic
and Balsamic Vinaigrette
田園沙律
自選醬汁: 芝麻汁、香蒜汁
及意大利黑醋汁 \$90

Prawn and Mango Salad
香芒鮮蝦沙律 \$120

Spaghetti with Fresh 
Asparagus in Tomato Sauce
鮮露筍茄蓉意大利粉 \$120

Spaghetti with Wild Mushroom
and Shrimp Roe in Black Truffle Sauce
蝦籽黑松露
野菌意大利粉 \$120

Baked Spaghetti with
Salmon and Spinach
焗菠菜三文魚意大利粉 \$120

Spaghetti Bolognese
with Cheese
芝士肉醬意大利粉 \$130



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Roasted Boneless
Chicken Wing with Herb
(4 pieces)

燒香草無骨雞翼 (4隻) \$100

Margarita Pizza 

蕃茄香草芝士薄餅 \$130

Hainanese Chicken Rice
(Thai Style)

泰式海南雞飯 \$150

Roasted Spring Chicken with
Seasonal Vegetable in Teriyaki Sauce

日式扒春雞配時菜 \$160



Grilled Salmon Fillet with
Sea Salt

海鹽燒三文魚柳 \$190

Roasted Lamb Chop
with Rosemary Jus

燒羊扒伴香草汁 \$220

Grilled U.S Rib Eye Steak
with Crispy Garlic Slice
Sauce:

Black Pepper Sauce or Gravy

扒美國肉眼牛扒伴脆蒜片

醬汁: 黑胡椒汁或燒汁 \$220



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Drinks list

Happy hour at The Pool Bar (15:00 - 20:00)

Sparkling Wine

Deakin Brut NV, Australia

GLASS (HK\$)

BOTTLE (HK\$)

68

358

White Wine

- ★ Cono Sur, Origen Tocornal,
Chardonnay, Chile

60

320

Red Wine

- ★ Cono Sur, Origen Tocornal,
Cabernet Sauvignon, Chile

60

320

Bottled Beer

- ★ Corona, Heineken, Tsing Tao
Asahi, Budweiser

62

62

Draught Beer

Hoegaarden

- ★ Tsing Tao

1/2 PINT

★ 78

58

1 PINT

118 (Happy Hour 30%off)

98

Aperitif

- ★ Campari

68

Gin

- ★ Gordon's
Bombay Sapphire

62

68

Rum

- ★ Bacardi,
Myer's

62

68

Vodka

- ★ Simirnoff
Absolut

62

62

Scotch Whisky

- ★ Johnnie Walker Red Label
Johnnie Walker Black Label, Chivas Regal

68

70

Canadian Whisky

Canadian Club

70

Irish Whisky

John Jameson

70

Malt Whisky

Glenfiddich Special Reserve 12 Years

92

★ Buy 1 Get 1 FREE by GLASS only

	GLASS (HK\$)
Bourbon	
Jack Daniels	78
Cognac	
Courvoisier VSOP	92
Liquer	
Bailey's Irish Cream, Cointreau, Kahlua	62
Cocktail	
Dry Martini, Bloody Mary, Cosmopolitan, Margarita, Sea Breeze	68
Mocktail	
Fruit Punch, Virgin Colada, Lemon Squash	52
Fruit Juice	
Freshly Squeezed Fruit Juice (Orange, Grapefruit, Watermelon)	48
★ Chilled Fruit Juice (Pineapple, Apple)	48
Mineral Water/ Distilled Water	
Evian, Perrier	42
Watson's Distilled Water	35
★ Soft Drink	
Coke, Coke Zero, Sprite, Soda Water	38
Hot Drink	
Coffee Latte, Cappuccino, Double Espresso, Hot Chocolate	45
Espresso, Freshly Brewed Coffee	38
Selected Tea	
Camomile, Darjeeling, Earl Grey, English Breakfast, Jasmine, Japanese Green Tea, Peppermint	38
Cold Drink	
Iced Coffee, Iced Tea	38
SPECIAL DRINK	
Salty Mango Lassi	38
Strawberry Lemonade	38
Masala Chai (Tea)	38