
LIGHT REFRESHMENT 小食

冰鎮什錦海鮮拼盤 (供2位用) 雪花蟹腳、磯煮鮑魚、智利藍青口、翡翠螺、凍海蝦 <i>Assorted Seafood Platter (For 2 people)</i> <i>Snow Crab Leg, Isoyaki Abalone, Chile Blue Mussel, Jade Whelk, Fresh Local Shrimp</i>	\$298
新鮮刺身拼盤 <i>Chilled Fresh Sashimi Platter</i>	\$158
香煎鵝肝多士配意大利陳醋 (2件) <i>Pan-fried Foie Gras Toast with Balsamic Vinegar (2 Pieces)</i>	\$158
芝士蘑菇焗釀雞翼 <i>Baked Chicken Wings Stuffed with Cheese and Mushroom</i>	\$128
辣味芝士牛肉玉米片 <i>Nachos with Slow-cooked Minced Beef Chili, Melted Cheese & Scallions</i>	\$128
蒜香日本一口牛粒 <i>Pan-fried Japanese Beef Cubes with Garlic</i>	\$108
炸香辣棒棒雞 <i>Deep-fried Cajun Chicken Sticks</i>	\$98
炸魚配薯條 <i>Fish & Chips</i>	\$98
西班牙蒜油蝦 <i>Gambas al Ajillo (Garlic & Chili Prawn)</i>	\$98
脆炸洋蔥圈配韃靼醬 <i>Deep-fried Onion Rings with Tartare Sauce</i>	\$78
炸薯條 <i>French Fries</i>	\$58

APPETIZER AND SALAD 頭盤及沙律

凱撒沙律 \$118
Classic Caesar Salad

配煙三文魚 *with Smoked Salmon* \$168

配香辣烤雞 *with Cajun Chicken* \$138

廚師沙律 \$118

配法式沙律醬 或 意式陳醋汁

Chef's Salad

*with Smoked Salmon, Ham, Cheddar, Chicken, Smoked Bacon, Egg,
French Dressing or Balsamic Vinaigrette*

巴馬火腿配香瓜 \$108

Parma Ham with Melon

SOUP 湯

是日餐湯 (可選中式 或 西式餐湯) \$68

Soup of The Day

Choice of Chinese / Western Soup

SANDWICH AND BURGER 三文治及漢堡

和牛牛肉漢堡 \$168

Wagyu Beef Burger

Australian Wagyu Beef Patty with Lettuce, Tomato, Onion and Gherkin on Toasted Sesame Bun

Choice of one Topping: Bacon, Mushroom, Egg or Cheddar Cheese

公司三文治 \$138

Club Sandwich

Chicken, Ham, Bacon, Fried Egg, Cheddar Cheese, Lettuce, Tomato

扒火腿芝士三文治 \$98

Grilled Ham and Cheese Sandwich

自選白麵包 或 燕麥包；伴炸薯條及沙律

Choice of White or Wheat Bread for all Sandwiches

Served with French Fries and Side Salad

PASTA SELECTION 精選意粉

番茄燴海鮮意粉 \$188
Seafood Marinara
Spaghetti with Assorted Seafood in Tomato Sauce

自選意粉配肉醬 或 芝士煙肉忌廉汁 或 鮮茄汁 \$148
Spaghetti Choice with Bolognese or Carbonara or Napolitaine

HOMEMADE PIZZA 自家製薄餅

辣肉香腸薄餅 \$148
Pizza Pepperoni
Pepperoni, Pineapple, Bell Pepper, Black Olive and Mozzarella

海鮮薄餅 \$148
Pizza Mare e Monti
Tomato, Shrimps, Squids, Mussels, Mushroom, Bell Pepper, Anchovies, Herbs and Fresh Basil

FROM THE GRILL 西式扒類

美國安格斯肉眼扒 (300克) * \$398
*US Angus Rib Eye Beef Steak (300g)**

香脆德國烤豬手及紐倫堡腸伴酸椰菜 \$298
Crispy German Pork Knuckle and Nürnberger Bratwurst with Sauerkraut

澳洲羊扒 (210克) * \$248
*Australian Lamb Chop (210g)**

美式慢烤豬肋排 \$198
Slow-cooked BBQ US Pork Spare Ribs

*伴以 是日精選時菜 及焗薯或脆薯條

*選配：檸檬牛油汁、野菌汁、黑椒汁或紅酒汁

**Served with Daily Fresh Vegetables and Baked Potato or French Fries*

**Choice of Sauce: Lemon Butter, Wild Mushroom, Peppercorn or Red Wine*

SUSTAINABLE SEAFOOD 可持續海鮮



香煎挪威三文魚柳 配時令蔬菜和奶油酸豆醬 <i>Norway Salmon Fillet with Seasonal Vegetables & Capers Butter Sauce</i>	\$288
香煎盲鰮魚柳 配時令蔬菜和黑松露醬 <i>Barramundi Fillet with Seasonal Vegetables & Black Truffle Sauce</i>	\$268
挪威煙三文魚 配雜菜沙律、酸奶油、酸豆及檸檬醬 <i>Norway Smoked Salmon with Mesclun Salad & Sour Cream, Capers, Lemon Dressing</i>	\$208
加拿大帶子三文魚籽意大利粉 <i>Canada Scallop Spaghetti with Urchin Sauce & Japanese Salmon Roe</i>	\$198
白酒煮藍青口配蒜蓉包 <i>Blue Mussels with White Wine Sauce & Garlic Bread</i>	\$188
新鮮美國生蠔 (半打) 配略嗲醬及泰式香辣青檸醬 <i>Fresh U.S. Oysters (Half Dozen) With Cocktail Sauce & Thai Chili Lime Sauce</i>	\$138

ASIAN SPECIALITIES 亞洲風味

黑椒牛肉炒麵 <i>Wok-fried Shredded Beef with Noodles in Black Peppercorn Sauce</i>	\$128
乾炒牛河 <i>Stir-fried Flat Rice Noodles with Beef</i>	\$128
揚州炒飯 <i>Yangzhou Fried Rice</i> <i>Fried Rice with Shrimps, BBQ Pork and Egg</i>	\$128
馬來牛肉 / 雞肉沙嗲 (半打) <i>Malaysian Beef / Chicken with Satay Sauce (Half Dozen)</i>	\$108
上湯雲吞 <i>Cantonese Wonton Soup</i> <i>Freshly Made Shrimp Dumplings with Vegetables in Clear Chicken Consomme</i>	\$98
皮蛋瘦肉粥 (每位) <i>Congee with Century Egg and Pork (Per Person)</i>	\$78

HEALTHY VEGAN 純素滋味



印度雜菜咖哩 (配以白飯) <i>Indian Mixed Vegetables Curry with Steamed Rice</i>	\$98
蒜香炒時蔬 <i>Sautéed Seasonal Vegetables with Garlic</i>	\$88
精選蔬菜沙律 <i>Mixed Vegetable Salad</i> <i>Market Fresh Mesclun Leaves and Vegetables with Italian or Balsamic, Olive Oil</i>	\$78
日式野菜蕎麥麵 <i>Japanese Soba Noodles with Mushroom, Bean Curd and Sesame Dressing</i>	\$78
鮮果拼盤 <i>Fresh Fruit Platter</i> <i>Seasonal Fresh Fruits with Berries</i>	\$68
意大利蔬菜湯 <i>Italian Minestrone</i>	\$68



純素 Vegan Dish

DESSERT & CHEESE 甜品及芝士

什錦意大利芝士碟 (4款芝士) <i>Cheese Platter (4 types)</i>	\$168
特濃朱古力蛋糕伴雲呢拿雪糕及焦糖汁 <i>Chocolate Brownie with Vanilla Ice Cream & Caramel Sauce</i>	\$78
鮮果拿破崙千層酥 <i>Napoleon Delight</i> <i>Crispy Puff Pastry Layers with Vanilla Cream and Fresh Fruits</i>	\$78
咖啡酒香芝士蛋糕 <i>Tiramisu</i> <i>Traditional Tuscany Dessert with Mascarpone and Coffee Liqueur</i>	\$78
自選 Mövenpick 雪糕 (雙球) <i>Selection of Mövenpick Ice Cream (Double Scoop)</i>	\$78