

## SALAD 沙律

### Baby Buffalo Cheese with Cherry Tomato and Caprese Salad

水牛芝士車厘茄野菜沙律



Price 價目  
(HKD)

130

### Caesar Salad

Extra Item (Grilled Chicken / Smoked Salmon / Grilled Prawn) - HK\$30 per item

凱撒沙律

額外配料(扒雞柳/煙三文魚/扒蝦) - 每款 HK\$30

110

### Garden Salad

Dressing Choice: Sesame, Soy Garlic or Balsamic Vinaigrette

田園沙律

自選醬汁：芝麻汁、香蒜汁或意大利黑醋汁

110

## SOUP 湯

Price 價目  
(HKD)

### Cream of Wild Mushroom Soup

野菌忌廉湯

85

### Minestrone

意大利雜菜湯

85



Chef's recommendation  
廚師推介



Vegetarian  
素菜



Spicy  
香辣



Gluten free available  
不含麩膠(麥麩)

Subject to 10% service charge 須另收加一服務費

## SNACK 小食

Price 價目  
(HKD)



**Fresh Oyster (U.S.) (6 pieces)**  
新鮮生蠔(美國)(6隻)

200

**Fish and Chips**  
英式炸魚柳配薯角

150

**Assorted Skewers with Thai Sauce,  
Satay Sauce and Pineapple Sasa**  
(Chicken, Bacon, Fresh Mushroom and Leek,  
2 pieces each)


150

特色雜錦串燒配泰式醬、沙嗲醬及菠蘿沙沙醬  
(雞肉串、煙肉串及鮮冬菇大葱串, 每款2串)




**Deep-fried Minced Shrimp on Crispy  
Rice with Hand Cut French Fries**  
脆香鍋巴蝦多士伴手切薯條


150

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

120

**Homemade Garlic Bread with Fresh Herb** 90  
焗香草蒜蓉包

 **Tandoori Chicken with Naan and  
Cucumber Yoghurt** 85  
印度烤雞配烤餅及青瓜乳酪

 **French Fries (Original, Cajun or Garlic Salt)** 85  
炸薯條(原味、辣椒鹽或蒜香鹽)



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## SANDWICH AND BURGER

### 三文治及漢堡包

Price 價目  
(HKD)



#### 8 Degrees Burger

Tasty All Beef Burger with Onion, Tomato, Lettuce, Bacon and Mushroom in a Sesame Bun  
Extra Item (Fried Egg / Cheese) – HK\$15 per item

180

#### 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(煎蛋/芝士) – 每款HK\$15

#### Club Sandwich

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

150

#### 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

#### Roast Beef Sandwich with Cheese, Tomato, Onion and Mustard Salad Sauce

芝士燒牛肉蕃茄洋蔥三文治配芥末沙律汁

150

#### Grilled Ham and Cheese Sandwich

扒芝士火腿三文治

130

#### Grilled Tuna Fish Salad Sandwich

扒吞拿魚沙律三文治

130

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



## PIZZA 薄餅

#### 🍷 Parma Ham Pizza

意大利風乾火腿薄餅

Price 價目  
(HKD)

200

#### 🌶️ Pepperoni Pizza

辣肉腸薄餅

200

#### 🌿 Margarita Pizza

Tomato, Mozzarella Cheese with Basil and Rosemary  
蕃茄香草芝士薄餅

180

#### 🌶️ Indian Chicken Curry Pizza

印度咖喱雞肉薄餅

180



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## PASTA 意大利粉

Linguine Alle Vongole

白酒蜆肉扁意粉

Spaghetti Bolognese with Cheese

芝士肉醬意大利粉



Price 價目  
(HKD)

180

170

Lasagne Bolognese

肉醬千層麵

170

Linguine Carbonara

煙肉洋蔥忌廉扁意粉

170



Spaghetti with Fresh Asparagus  
in Tomato Sauce

鮮露筍茄蓉意大利粉

150



## MAIN COURSES 主菜

Grilled U.S Rib Eye Steak with Crispy Garlic Slice 310

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

Price 價目  
(HKD)

310

 Roasted Lamb Chop with Rosemary Jus

燒羊扒伴香草汁

310

Grilled Salmon Fillet with Sea Salt

海鹽燒三文魚柳

300

Grilled Barramundi with Sea Salt

海鹽燒盲曹柳

300

Roasted Spring Chicken with Seasonal Vegetable  
in Teriyaki Sauce 200

日式扒春雞配時菜

200



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## CHINESE DISHES 中式菜餚

Price 價目  
(HKD)

 Spicy Chicken and Fish Maw in Sichuan Style  
四川麻辣花膠雞煲

250

 Sautéed Scallop and Vegetable in XO Sauce  
碧綠XO醬炒帶子

180

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

170

Grilled Prawn in Soy Sauce  
豉油皇扒大蝦

170

Wok-fried Sliced Beef with Leek  
京蔥爆牛肉

150

Sweet and Sour Pork with Pineapple and Ginger  
紫蘿咕嚕肉

150

 Steamed Chicken with Ginger Sauce  
沙薑雞

150

Poached Vegetable with Garlic in Superior Soup 110  
蒜子上湯浸時蔬

Sautéed Seasonal Vegetable 110  
清炒時蔬

Steamed Rice and Daily Soup 50  
香苗白飯及是日例湯



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廚師推介



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素菜



Spicy  
香辣



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## ASIA CUISINE 亞洲風情

Price 價目  
(HKD)



**Assorted Sashimi** 200  
with Japanese Rice and Miso Soup  
雜錦刺身配日本香米飯及麵豉湯

**Roasted Wagyu Beef Sushi and Sashimi** 200  
(Kanpachi, Salmon and Argentina Red Shrimp)  
燒和牛壽司配刺身  
(鯨紅魚、三文魚、阿根廷紅蝦)



**Japanese Udon with Seafood** 180  
日式海鮮烏冬

 **Hainanese Chicken Rice** 170  
泰式海南雞飯

 **8 Degrees Beef** 160  
with Inaniwa Udon in Soup  
8度秘製牛肉湯稻庭烏冬

 **Korean Spicy Seafood Noodle in Soup** 160  
韓式海鮮豆腐辛辣湯麵

 **Laksa Lemak** 160  
新加坡海鮮喇沙湯麵

**Scramble Egg and Deep-fried Pork Cutlet Rice** 150  
滑蛋吉烈豬扒飯

 **Baked Pork Cutlet Rice with Cheese and Fresh Tomato in Hong Kong Style** 150  
港式鮮茄芝士焗豬扒飯

**Fried Rice with Salmon and Crab Roe** 140  
日式三文魚蟹籽炒飯



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廚師推介

 Vegetarian  
素菜

 Spicy  
香辣

 Gluten free available  
不含麩膠(麥麩)

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Price 價目  
(HKD)

Fried Rice with Preserved Meat and Egg

140

臘味香蔥蛋炒飯

Roasted Eel with Japanese Rice

140

日式鰻魚飯

Fried Rice Noodle with Sliced Beef, Chive and Onion

140

乾炒牛河

Fried Rice with Egg White and Dried Conpoy

140

瑤柱蛋白炒飯

 Korean Kimchi Fried Rice with BBQ Pork and Fried Egg

140

韓式泡菜烤肉炒飯

 Korean Crispy Fried Chicken

140

韓式炸雞

Nasi Goreng

140

印尼炒飯

Wonton Noodle with Prawn and  
Vegetable in Soup

130

碧綠蝦球湯生麵

Sichuan Pepper Fried Rice  
Vermicelli with Shredded Pork  
and Cabbage

130

花椒肉絲椰菜炒米粉



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廚師推介



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素菜



Spicy  
香辣



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## DESSERTS 甜品

Price 價目  
(HKD)



Mango Honey Toast with Vanilla Ice Cream 120

芒果蜜糖磚塊配雲呢拿雪糕

 Chocolate Tiramisu 120

朱古力意大利芝士蛋糕

 Mango Napoleon 120

芒果拿破崙

New York Cheesecake 110

紐約芝士蛋糕

Seasonal Fruit Platter 110

時令鮮果盤

## INDIAN MENU 印度菜餚

Price 價目  
(HKD)

Indian Curry (Beef / Lamb / Chicken / Vegetable) 150


印度咖喱 (牛肉 / 羊肉 / 雞肉 / 雜菜)

 Dry Cauliflower Potato Curry 130

椰菜花薯仔咖喱

 Chick Pea Masala 120

三角豆咖喱

 Vegetable Samosa (8 pieces) 100

素菜咖喱角 (8件)

 Lentil and Vegetable Soup 90

蘭杜豆湯

 Naan Bread 50

印度烤餅

 Papadums 50

薄脆

Biryani Rice 40

印度香米飯

\*All curry dishes are served with Biryani Rice  
所有咖喱均配有印度香米飯



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 Vegetarian  
素菜

 Spicy  
香辣

 Gluten free available  
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## DRINKS MENU 飲品

		Glass 杯裝 (HKD)	Bottle 支裝 (HKD)
<b>Sparkling Wine</b> 葡萄汽酒	<i>Deakin Brut NV, Australia</i>	68	358
<b>White Wine</b> 白葡萄酒	<i>Cono Sur, Origen Tocornal, Chardonnay, Chile</i>	60	320
<b>Red Wine</b> 紅葡萄酒	<i>Cono Sur, Origen, Tocornal, Cabernet Sauvignon, Chile</i>	60	320
<b>Bottled Beer</b> 啤 酒	<i>Tsing Tao, Heineken, Corona, Budweiser</i> 青島、喜力、科羅娜、百威		62
		1/2 Pint	1 Pint
<b>Draught Beer</b> 生啤	<i>Hoegaarden</i> 豪格登	78	118
	<i>Tsing Tao</i> 青島	58	98
<b>Aperitif</b> 開胃酒	<i>Campari</i> 金巴利	68	
<b>Malt Whisky</b> 單一純麥威士忌	<i>Glenfiddich Special Reserve 12 Years</i> 格蘭非迪 12 年	92	
<b>Scotch Whisky</b> 蘇格蘭威士忌	<i>Johnnie Walker Black Label, Chivas Regal</i> 尊尼獲加黑牌、芝華士	70	
	<i>Johnnie Walker Red Label</i> 尊尼獲加紅牌	68	
<b>Canadian Whisky</b> 加拿大威士忌	<i>Canadian Club</i> 加拿大會所	70	
<b>Irish Whisky</b> 愛爾蘭威士忌	<i>John Jameson</i> 約翰詹姆斯	70	
<b>Bourbon</b> 波本酒	<i>Jack Daniels</i> 傑克丹尼爾	78	
<b>Gin</b> 氈酒	<i>Bombay Sapphire</i> 龐貝藍鑽	68	
	<i>Gordon's</i> 哥頓金酒	62	

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## DRINKS MENU 飲品

Glass 杯裝  
(HKD)

<b>Rum</b> 朗姆酒	<i>Myer's</i> 美雅士	68
	<i>Bacardi</i> 百加得	62
<b>Vodka</b> 伏特加	<i>Smirnoff, Absolut</i> 皇冠、絕對	62
<b>Cognac</b> 干邑	<i>Courvoisier VSOP</i> 拿破崙 VSOP	92
<b>Liquer</b> 烈酒	<i>Bailey's Irish Cream, Cointreau, Kahlua</i> 百利甜酒、君度橙酒、卡魯哇咖啡酒	62
<b>Cocktail</b> 雞尾酒	<i>Dry Martini, Bloody Mary, Cosmopolitan, Margarita, Sea Breeze</i> 馬天尼、血色瑪莉、柯夢波丹、瑪格麗特、海洋微風	68
<b>Mocktail</b> 無酒精雞尾酒	<i>Fruit Punch, Virgin Colada, Lemon Squash</i> 雜果賓治、菠蘿椰奶、檸檬特飲	52
<b>Freshly Squeezed Fruit Juice</b> 鮮榨果汁	<i>Orange, Grapefruit, Watermelon</i> 橙、西柚、西瓜	48
<b>Chilled Fruit Juice</b> 冰凍果汁	<i>Pineapple, Apple</i> 菠蘿、蘋果	48
<b>Hot Chocolate</b> 熱朱古力		45
<b>Coffee</b> 咖啡	<i>Cappuccino, Latte, Double Espresso</i> 泡沫咖啡、鮮奶咖啡、雙倍特濃咖啡	45
	<i>Espresso, Freshly Brewed Coffee</i> 特濃咖啡、即磨咖啡	38
<b>Tea Selection</b> 茶茗	<i>Camomile, Darjeeling, Earl Grey, English Breakfast, Jasmine, Peppermint, Japanese Green Tea</i> 洋甘菊茶、大吉嶺茶、伯爵茶、英式早餐茶、茉莉花茶、薄荷茶、日式綠茶	38
<b>Cold Drinks</b> 凍飲	<i>Iced Coffee, Iced Tea</i> 凍咖啡、凍茶	38
<b>Special Drinks</b> 特飲	<i>Salty Mango Lassi, Strawberry Lemonade, Masala Chai (Tea)</i> 芒果鹹乳酪、草莓檸檬汁、印度瑪薩拉茶	38

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