

Asparagus 露筍

Alaskan King Crab Leg Meat and Green Asparagus Salad with Caviar 阿拉斯加蟹肉露筍沙律配魚子醬	\$168
Baked Green and White Asparagus with Cheese, Parma Ham and Poached Egg 芝士焗鴛鴦露筍配帕爾馬火腿及溫泉蛋	\$128
White Asparagus Risotto with Poached Egg and Veal Jus 白露筍燒牛仔肉溫泉蛋意大利飯	\$158
Poached White Asparagus with Potato and Bacon, Green Salad, Hollandaise Sauce 白露筍配煙肉薯仔沙律伴蛋黃醬汁	\$188
Poached Pear in Red Wine with Vanilla Mascarpone Ice-cream 紅酒燴啤梨配雲呢拿軟芝士雪糕	\$68

(Please allow 20 minutes for preparation 需時 20 分鐘)

All prices are in HKD and subject to 10% service charge 所有價目以港元計算, 另設加壹服務費

Arena Kitchen

Main Menu 主菜

Soup of The Day 是日餐湯	\$48	 Spaghetti with Vegetarian Meat Bolognese with Onsen Egg 素肉醬意大利粉配溫泉蛋	\$88
 Roasted Tomato Soup with Mixed Bean 香烤番茄雜豆濃湯	\$48	Pan-roasted French Spring Chicken 烤法國春雞 Creamy Mushroom Sauce, Daily Potato, Roasted Corn	\$108
Mussel and Vegetable Cream Soup 雜菜青口忌廉湯	\$58	Braised US Beef Short Rib Fingers in Curry “Nyonya Style” 娘惹咖哩牛肋條配白飯, 印度烤餅及焗薯 Steamed Rice, Roti, Potato	\$108
 Purple Potato, Apple and Pomegranate Salad with Quinoa 紫薯, 蘋果及石榴藜麥沙律	\$78	Grilled US Olive Fed Pork 烤美國橄欖餵飼豬 Pork & Apple Jus, Pommes Au Gratin, Grilled Zucchini	\$138
Caesar Salad with Chilled Obsiblu Prawns 石藍蝦凱撒沙律	\$98	Grilled Sea Bass Fillet Provençal 普羅旺斯焗鱸魚柳 Sweet Corn Butter Sauce, Mashed Purée, French Beans	\$148
Ham, Parma Ham, Apple and Cheese Panini with Greens 火腿, 風乾火腿, 蘋果, 芝士帕尼尼三文治配沙律	\$98	Grilled Australian Black Wagyu Beef 烤澳洲和牛 Rosemary Butter, Roasted New Potato, Balsamic Vegetables	\$148
 Roasted Vegetables, Avocado and Cheese Panini 牛油果烤菜帕尼尼三文治	\$88	Grilled Australian Lamb Chop 烤澳洲羊扒 Mint Jus, Herbs Potato Rosette, Braised Eggplant	\$168
Triple Decker with Potato Chips AK 特色三文治 Turkey Bacon, Beef, Smoked Chicken, Egg, Avocado, Tomato, Lettuce	\$108	Linguine with Garlic Grilled Half Lobster 烤香蒜龍蝦扁意粉(半隻)	\$188
Wagyu Beef Burger with Potato Chips 澳洲和牛漢堡 Fried Egg, Mushroom, Caramelized Onion, Cheese, Garlic Aioli	\$128		

Savour the above main dishes, you can enjoy soup of the day or freshly brewed coffee/ tea at a special price of \$20

惠顧以上主菜, 可以優惠價\$20享用是日餐湯或即磨咖啡/茶

 素食 Veggie

Dessert 甜品

Fresh Fruit Platter with Sherbet 鮮果碟配雪葩	\$48	Choice of Pastries and Cakes (Per Piece) 精選法式雜餅、自製蛋糕 (每件)	\$38 – \$45
Hot Soufflé (Chocolate / Lemon) (Please allow 30 minutes for preparation) 梳乎厘 (朱古力 / 檸檬) (需時30分鐘)	\$58	Cake of The Month (Per Pound) 每月蛋糕精選 (每磅)	\$280

Beverages 飲品

	Per Bottle 每瓶 / Glass 每杯		Glass 每杯
Champagne 香檳		Still Water 礦泉水	
Pol Roger Brut Reserve NV	\$1,088	Acqua Panna/ Evian	\$48
Piper Heidsieck NV	\$1,088 / \$188	意大利普娜/ 法國依雲	
Sparkling Wine 葡萄氣酒		Sparkling Water 有氣礦泉水	
Fleuraison Blanc de Blancs	\$525	Perrier/ San Pellegrino	\$48
House White Wine 白葡萄酒		法國巴黎/ 意大利聖培露	
The Dream, Chardonnay NV	\$398 / \$85	Soft Drinks 汽水	
House Red Wine 紅葡萄酒		Coke/ Coke Plus/ Sprite	\$45
The Dream, Cabernet Sauvignon NV	\$398 / \$85	可口可樂/ 加系可口可樂/ 雪碧	
Spirit 烈酒		Fresh Squeezed Juice 鮮榨果汁	
Rum 朗姆酒	\$65	Apple/ Carrot/ Orange/ Watermelon	\$65
Gin 琴酒	\$85	蘋果/ 甘笋/ 橙/ 西瓜	
Vodka 伏特加	\$85	Coffee & Tea 咖啡及茶	
Brandy 百蘭地	\$100	Freshly Brewed Coffee/ Espresso/	\$45
Whisky 威士忌	\$100	Selection of Tea	
Beer 啤酒		即磨咖啡/ 特濃咖啡/ 精選名茶	
Budweiser/ Carlsberg/ Heineken/ San Miguel/	\$65	Double Espresso/ Caffè Latte/ Cappuccino	\$50
Tsing Tao		雙份特濃咖啡/ 鮮奶咖啡/ 泡沫咖啡	
百威/ 嘉士伯/ 喜力/ 生力/ 青島			

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