

Main Menu 主菜

Soup of The Day 是日餐湯	\$58	Pan-grilled Norwegian Salmon Fillet, Mashed Potato & Daily Vegetables, Twin Roe Sauce 烤挪威三文魚、雙魚子汁配薯菜	\$128
Smoked Tomato and Coriander Soup with Cheddar Cheese Toast 煙燻番茄芫荽湯、車打芝士多士	\$58	Squids Ink Pasta and Bay Shrimps in Ochazuke Nori 茶泡海灣蝦意大利墨魚汁麵	\$128
Crustacean Bisque with Brandy 甲殼海鮮濃湯	\$68	Wagyu Beef Burger with Potato Chips 澳洲和牛漢堡 Fried Egg, Mushroom, Caramelized Onion, Cheese, Garlic Aioli	\$138
Caesar Salad with Deep-fried Soft Shell Crab 炸軟殼蟹凱撒沙律	\$148	Pan-roasted Spanish Free-range Poussin, Normandy Style 鍋烤諾曼第式西班牙走地黃油春雞	\$148
Salted Watermelon & Mozzarella cheese Salad with Mint, Pine Nuts, Cucumber 鹹西瓜水牛芝士沙律配薄荷、松子、青瓜	\$138	Twice-cooked Berkshire Kurobuta Pork Chop with Garlic Breadcrumbs, Apple & Mushroom Sauce 煎焗美國有骨黑豚扒、蘋果蘑菇汁	\$148
Fresh Leaf & Greens, Fruit and Beetroot Hummus Open Faced Sandwich, French Fries 鮮蔬菜、水果、甜菜根鷹嘴豆蓉三文治、薯條	\$98	Risotto with Parma Ham and Thin Sliced Australian Wagyu Beef 帕爾馬火腿意式燴飯、烤薄澳洲和牛	\$158
Triple Decker with Potato Chips AK 特色三文治 Turkey Bacon, Beef, Smoked Chicken, Egg, Avocado, Tomato, Lettuce	\$118	Braised Wagyu Beef Cheek with Red Wine, Mashed Potato & Daily Vegetables 紅酒燴和牛牛頰肉配薯菜	\$158
Scottish Highland Smoked Salmon, Avocado, Poached Egg Open Faced Sandwich, French Fries 蘇格蘭高地煙三文魚、牛油果、蛋三文治、薯條	\$138	Grilled Australian Black Wagyu Beef 烤澳洲和牛 Rosemary Butter, Roasted New Potato, Balsamic Vegetables	\$188
Black Truffle Pasta with Onsen Egg and Mixed Mushroom 黑松露意大利粉配溫泉蛋、雜錦蘑菇	\$118	Grilled Australian Lamb Chop 烤澳洲羊扒 Mint Jus, Herbs Potato Rosette, Braised Eggplant	\$208
Braised "US Beef Short Rib Fingers or Chicken Leg" in Curry "Nyonya Style" 娘惹咖哩牛肋條或雞腿配白飯, 印度烤餅及焗薯 Steamed Rice, Roti, Potato	\$118		

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

Choice of Pastries and Cakes (Per Piece) 精選法式雜餅、自製蛋糕 (每件)	\$48	Croffle with Red Bean Paste and Green Tea Ice-cream (Please allow 30 minutes for preparation) 綠茶紅豆牛角窩夫 (需時30分鐘)	\$68
Fresh Fruit Platter with Sherbet 鮮果碟配雪葩	\$68	Hot Soufflé (Chocolate / Lemon) (Please allow 30 minutes for preparation) 梳乎厘 (朱古力 / 檸檬) (需時30分鐘)	\$68
Apple Pie a la Mode 蘋果餡餅伴雲呢拿雪糕	\$68	Cake of The Month (Per Pound) 每月蛋糕精選 (每磅)	\$300

Beverages 飲品

	Glass 每杯	Fresh Squeezed Juice 鮮榨果汁	Glass 每杯
Soft Drinks 汽水		Apple/ Carrot/ Orange/ Watermelon 蘋果/ 甘笋/ 橙/ 西瓜	\$65
Coke/ Coke Plus/ Sprite 可口可樂/ 加系可口可樂/ 雪碧	\$45	Coffee & Tea 咖啡及茶	
Still Water 礦泉水		Freshly Brewed Coffee/ Espresso/ Selection of Tea 即磨咖啡/ 特濃咖啡/ 精選名茶	\$45
Acqua Panna/ Evian 意大利普娜/ 法國依雲	\$48	Double Espresso/ Caffè Latte/ Cappuccino 雙份特濃咖啡/ 鮮奶咖啡/ 泡沫咖啡	\$50
Sparkling Water 有氣礦泉水		Beer 啤酒	
Perrier/ San Pellegrino 法國巴黎/ 意大利聖培露	\$48	Budweiser/ Carlsberg/ Heineken/ San Miguel/ Tsing Tao 百威/ 嘉士伯/ 喜力/ 生力/ 青島	\$65
Spirit 烈酒		Wine 酒	
Rum 朗姆酒	\$65	House Red / White Wine 精選紅 / 白餐酒	Glass 每杯 \$90 Bottle 每支 \$420
Gin 琴酒	\$85		
Vodka 伏特加	\$85		
Brandy 百蘭地	\$100		
Whisky 威士忌	\$100		

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