

Main Menu 主菜

Soup of The Day 是日餐湯	\$58	Grilled Japanese Scallops with linguine 烤日本扇貝配扁意大利麵	\$148
Smoked Tomato and Coriander Soup with Cheddar Cheese Toast 煙燻番茄芫荽湯、車打芝士多士	\$58	Wagyu Beef Burger with Potato Chips 澳洲和牛漢堡 Fried Egg, Mushroom, Caramelized Onion, Cheese, Garlic Aioli	\$138
Crustacean Bisque with Brandy 甲殼海鮮濃湯	\$68	Pan-roasted Spanish Free-range Poussin, Normandy Style 鍋烤諾曼第式西班牙走地黃油春雞	\$148
Cobb Salad with Maltose Chicken 麥芽糖烤雞科布沙律	\$128	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
Yaki-Imo with Feta Cheese and Sourdough Bread 烤焦糖日本番薯、菲達乳酪、酸種麵包	\$128	Baked Norwegian Salmon Steak with Thermidor Sauce 烤焗挪威三文魚排配蘑菇洋蔥醬汁	\$158
Grilled Seafood & Potato Salad 烤海鮮薯仔沙律	\$158	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 Shredded Pork Shoulder with Roasted Turmeric Cauliflower 炆豬肩肉拌薑黃椰菜花	\$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
Vegetarian Meat Bolognese with Onsen Egg 純素肉醬番茄汁麵配溫泉蛋	\$108	Grilled Australian Lamb Chop 烤澳洲羊扒 Mint Jus, Herbs Potato Rosette, Braised Eggplant	\$208
Roasted Chicken Leg with Curry Sauce Served with Steamed Rice, Roti and Potato 咖哩燒雞腿配白飯、印度烤餅、焗薯	\$118		
Malaysian Curry with US Beef Short Rib Served with Steamed Rice, Roti and Potato 馬來咖哩牛肋條配白飯、印度烤餅、焗薯	\$118		

Savour the above main dishes, you can enjoy soup of the day or freshly brewed coffee/ tea at a special price of \$28
惠顧以上主菜, 可以優惠價\$28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
Choice of "Häagen-Dazs" Ice Cream (One Scoop, 100g) (Vanilla/ Chocolate/ Strawberry/ Green Tea) 各式法國雪糕 (1球 100g) (雲呢拿/朱古力/士多啤梨/綠茶)	\$58	Hot Soufflé (Chocolate / Lemon) (Please allow 30 minutes for preparation) 梳乎厘 (朱古力 / 檸檬) (需時30分鐘)	\$68
Fresh Fruit Platter with Sherbet 鮮果碟配雪葩	\$68	Cake of The Month (Per Pound) 每月蛋糕精選 (每磅)	\$300
Apple Pie a la Mode 蘋果餡餅伴雲呢拿雪糕	\$68		

Beverages 飲品

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