

## Main Menu 主菜

Soup of The Day 是日餐湯	\$63	Porcini Lasagne with Tomato Coulis, Truffle Paste & Basil Pesto 牛肝菌千層麵、羅勒香蒜松露番茄醬	\$138
Roasted Carrot Soup with Coriander and Crispy Kale 烤甘筍香菜湯、羽衣甘藍	\$63	Grilled Garlic Tiger Prawn Linguine 烤黑虎蝦配蒜子扁意大利麵	\$168
Clams and Shrimps Soup with Herbs 香草蜆肉蝦湯	\$68	Risotto with Parma Ham and Thin Sliced Certificated Angus Beef 帕爾馬火腿意式燴飯、烤薄安格斯認證牛肉	\$168
Triple Decker with Potato Chips AK 特色三文治 Turkey Bacon, Beef, Smoked Chicken, Egg, Avocado, Tomato, Lettuce	\$128	Australia Wagyu Beef Burger 澳洲和牛漢堡 Fried Egg, Mushroom, Caramelized Onion, Cheese, Garlic Aioli	\$168
Smoked Salmon, Avocado, Egg Open Faced Sandwich, French Fries 煙三文魚、牛油果、蛋三文治、薯條	\$148	Pan-roasted Spanish Organic Free-range Poussin with Creamy Mushroom Sauce 烤焗西班牙有機走地黃油春雞、忌康蘑菇汁	\$168
Seared Pepper Tuna with Caesar Salad 燒灼胡椒吞拿魚凱撒沙律	\$168	Twice-cooked Berkrigde Pork Chop with Garlic Breadcrumbs, Apple & Mushroom Sauce 煎焗美國有骨黑豚扒、蘋果蘑菇汁	\$168
Thin Sliced Certificated Angus Beef, Roasted Broccoli & Cannellini Bean Salad 烤長西蘭花意大利豆薄安格斯認證牛肉沙律	\$168	Atlantic Salmon Fillet with Ikura Cream Dressing, Green Asparagus Salad 大西洋三文魚、魚籽汁、青蘆筍沙律	\$168
Panzanella & Cheese Salad 甜椒番茄芝士沙律	\$168	Sea Bass with Paella Rice and Mussels (Please allow 30 minutes for preparation) 烤焗鱸魚西班牙式青口飯 (需時30分鐘)	\$198
Roasted Chicken Leg with Curry Sauce Served with Steamed Rice, Roti and Potato 咖哩燒雞腿配白飯、印度烤餅及焗薯	\$128	Grilled Certificated Angus Beef Striploin with Rosemary Jus 烤安格斯認證西冷牛扒、迷迭香牛油汁	\$198
Roasted American Wagyu Ribs in Malaysian Curry, Steamed Rice, Roti, Potato 馬來咖哩烤美國和牛肋條配白飯、印度烤餅及焗薯	\$158	Grilled Australian Lamb Chop with Mint Jus 烤澳洲羊扒、薄荷醬汁	\$218

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)	\$50	Choice of "Häagen-Dazs" Ice Cream (Two Scoops, 3oz each) (Vanilla/ Chocolate/ Strawberry/ Green Tea) 各式法國雪糕 (2球 3oz) (雲呢拿/朱古力/士多啤梨/綠茶)	\$80
Fresh Fruit Platter with Sherbet 鮮果碟配雪葩	\$70	Viennoiserie Pastry and Butter Pudding with Vanilla Ice-cream (for 2 persons) 維也納麵包布甸、雲呢拿雪糕 (兩位用)	\$98
Croffle with Red Bean Paste and Green Tea Ice-cream (Please allow 30 minutes for preparation) 綠茶紅豆牛角高夫 (需時30分鐘)	\$70	Cake of The Month (Per Pound) 每月蛋糕精選 (每磅)	\$320
Hot Soufflé (Chocolate / Lemon) (Please allow 30 minutes for preparation) 梳乎厘 (朱古力 / 檸檬) (需時30分鐘)	\$70		

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