

## 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	\$148
Roasted Carrot Soup with Coriander and Crispy Kale 烤甘筍香菜湯、羽衣甘藍	\$63	Pasta with Sira Ebi and Sustainable Scallop 富山灣白蝦及扇貝意式麵條	\$168
Clams and Shrimps Soup with Herbs 香草蜆肉蝦湯	\$68	Mushroom Rice Stew with Thin Sliced Certificate Angus Beef 蘑菇燴飯、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, Fried Egg Open Faced Sandwich, French Fries 煙三文魚、牛油果、蛋三文治、薯條	\$148	Marinated Roasted USA Chicken Leg with Curry Sauce, Calo-0 Rice or Steamed Rice, and Roti 燒美國雞腿咖喱、配卡路零米飯或白飯及煎餅	\$138
Arean Kitchen Seafood Cocktail 風味海鮮沙律	\$168	Roasted American Wagyu Rib Fingers in Malaysian Curry, Calo-0 Rice or Steamed Rice, and Roti 馬來咖喱烤美洲和牛肋條、配卡路零米飯或白飯及煎餅	\$178
Caesar Salad with Chicken Breast, Yoghurt Dressing 凱撒沙律、雞胸肉、乳酪醬汁	\$168	Semi-fried Chicken Saltimbocca with Pasta and Sage Jus 半煎巴馬火腿雞件、意式麵、鼠尾草汁	\$178
Butter Lettuce Greens with Pear & Nuts 綠牛油生菜沙律、梨、堅果	\$158	Twice-cooked Spanish Iberico Pork Chop, Apple Radish Salad, Paprika Honey Glaze 煎焗西班牙伊比利亞豬扒、蘋果蘿蔔沙律、椒辣蜂蜜汁	\$188
Garden Hydroponic Greens with Avocado and Poached Salmon 田園水耕蔬菜、牛油果、浸三文魚	\$178	Grilled Fillet of Aquaculture Fish, Creamy Shrimp Sauce 煎本地水產養殖魚、香草忌廉蝦醬汁	\$198
Grilled Certificated Angus Beef Striploin 烤安格斯認證西冷牛扒、迷迭香牛油汁 Rosemary Butter, Roasted New Potato, Balsamic Vegetables	\$198	Grilled Australian Freedom Run Lamb Chops Mint Jus, Herbs Potato Rosette, Braised Eggplant 烤澳洲自由放牧羊扒、薄荷肉汁	\$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	Caramel Croissant Crispy Ice-cream Sandwich (Please allow 15 minutes for preparation) 焦糖脆皮牛角包雪糕三文治 (需時15分鐘)	\$98
Hot Soufflé (Chocolate / Lemon) (Please allow 30 minutes for preparation) 梳乎厘 (朱古力 / 檸檬) (需時30分鐘)	\$70	Apple and Cinnamon Crumble with Vanilla Ice-cream (for 2 persons) 蘋果肉桂金寶、雲呢拿雪糕 (兩位用)	\$128
Fresh Seasonal Fruit Cube with Sherbet 時令水果、配雪葩	\$78	Cake of The Month (Per Pound) 每月蛋糕精選 (每磅)	\$320
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		

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