

V -Vegetarian 素菜

Soup 湯

Vegetarian Shark Fin and Green Bean Cream Soup **V** 素翅青豆忌廉湯 **V**
Crabmeat and Dry Scallops Egg Drop Soup 瑤柱蟹肉蛋花羹

Salad 沙律

Caesar Salad **V** 凱撒沙律 **V**
French Vegetable Salad **V** 法式雜菜沙律 **V**
Greek Salad **V** 希臘沙律 **V**
Smoked Turkey Waldorf Salad 煙火雞華都夫沙律
Potato Salad with Mixed Herbs and Olive **V** 香草欖油薯沙律 **V**
Mixed Tomato Salad **V** 三色鮮茄沙律 **V**
Mixed Pepper Salad with Veal Sausage 牛仔腸雜椒沙律
Fresh Asparagus Salad **V** 蘆筍沙律 **V**

Appetizers 頭盤

Roasted Turkey and Smoked Chicken Platter 燒火雞及煙雞拼盤
Smoked Salmon and Mackerel 煙三文魚及煙鮫魚
New Zealand Mussel, Prawn, Brown Crab 紐西蘭青口,大蝦,麵包蟹
Crayfish and Golden Apple Snail 龍蝦仔及黃金螺
Smoked Duck Breast 煙鴨胸
Cold Roast Beef 凍燒牛肉
Black Pepper Beef 黑椒牛肉盤
Mozzarella Cheese and Tomato with 意大利水牛芝士蕃茄
Balsamic Vinegar and Olive Oil 配黑醋欖油

Italian 意大利美食

Capellini or Squid Ink Pasta or Farfalle 天使麵 或 墨魚汁麵 或 蝴蝶粉
with 配
Bolognese (Beef) or 肉醬(牛肉) 或
Tomato Mushroom Sauce **V** or 鮮茄雜菌汁 **V** 或
Seafood Champagne Cream Sauce 香檳海鮮忌廉汁

Teppan 鐵板燒

Fish with Lemon and Herbs, 香草檸檬魚, 墨魚仔,
Cuttlefish, Chicken Yakitori, 雞肉串, 大蝦, 扇貝
Prawn, Scallop & Mixed Vegetables **V** 及意大利雜菜 **V**

Wagon 切肉銀車

Roasted U.S.A Tenderloin 燒美國一級牛柳
Roasted Spanish Duroc Pork Collar 燒西班牙黑豚肉

Hot Dishes 熱盤

Grilled Spring Chicken in Mushroom Cream Sauce 燒春雞配野菌忌廉汁
Roasted Boneless Iberian Pork Loin in Balsamic Sauce 燒伊比利亞肉眼配黑醋汁
Baked Vol-au-vent with Cheese and Assorted Mushroom 芝士焗雜菌法式酥盒
Broccoli and Abalone Mushroom in Oyster Sauce 蠔皇鮑魚菇扒西蘭花
Baked Assorted Seafood in Cream Cheese Sauce 芝士忌廉焗雜錦海鮮
Pan-fried Lamb Chop in Cumin Sauce 香煎紐西蘭羊扒配茴香汁
Grilled Potato with Herbs and Olive Oil **V** 香草橄欖油烤新薯 **V**
British Beef Broth 英式清湯牛肉
Indian Beef Curry with Papadam 咖喱牛腩配印度脆餅
Steamed Sea Grouper 古法清蒸海青斑
Mixed Vegetables Consommé **V** 清湯雜菜盤 **V**
Braised Rice with Squid and Vegetables 鮮魷雜菜燴飯
Steamed Rice **V** 絲苗白飯 **V**

Dessert 甜品

New York Cheese Cake 紐約芝士蛋糕
Tiramisu 意大利芝士蛋糕
Black Forest Cake 黑森林蛋糕
Mango Mousse Cake 芒果慕絲蛋糕
Chocolate Fudge Cake 朱古力軟糖蛋糕
Chilled Plum Wine Grape Jelly 梅酒提子果凍
Assorted French Pastries 法式雜餅
Mango Pudding 芒果布甸
Mango Napoleon 芒果拿坡倫
Mixed Fruit Swiss Roll 雜果瑞士卷
Fresh Fruit Platter **V** 鮮果盤 **V**

Beverage 飲品

Coffee 咖啡
Tea 茶

每位港幣四百八十元正(另收加一服務費)
HK\$480 per person (10% service charge)

 -Vegetarian 素菜

Soup 湯

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|-----------------------------------|---------|
| Asparagus and Crabmeat Cream Soup | 蟹肉蘆筍忌廉湯 |
| Fish and Jinhua Ham Soup | 上湯雲腿魚茸羹 |



Salad 沙律

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| Grilled Tomato and Cheddar Cheese Salad | 車打芝士伴燒蕃茄沙律 |
| Caesar Salad  | 凱撒沙律  |
| French Vegetables Salad  | 法式雜菜沙律  |
| Smoked Salmon and Peppers Salad | 煙三文魚雜椒沙律 |
| Smoked Turkey Waldorf Salad | 煙火雞華多夫沙律 |
| Mixed Tomatoes Salad  | 三色鮮茄沙律  |
| Potato Salad with Herbs and Olive  | 香草欖油薯沙律  |
| Arugula and Orange Salad  | 鮮橙火箭菜沙律  |

Appetizers 頭盤

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| New Zealand Mussel, Cold Prawn, | 紐西蘭青口,大蝦, |
| French Brown Crab, Crayfish, | 法國麵包蟹,龍蝦仔, |
| Gold Whelk and Alaskan King Crab Leg | 黃金螺及阿拉斯加皇帝蟹腳 |
| Norway Smoked Salmon and German Mackerel | 挪威煙三文魚及德國煙鮫魚 |
| Cold Beef Shank and Black Pepper Beef | 風味牛腩片及黑椒牛肉 |
| Black Pepper Tuna | 黑椒吞拿魚 |
| German Assorted Cold Cuts Platter | 德國雜肉拼盆 |

Japanese 日式美食

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| Assorted Sushi | 雜錦壽司 |
| Japanese Cold Noodles  | 日式冷麵  |
| Spicy Whelk | 味府螺肉 |
| Baby Octopus with Sesame Seeds | 芝麻八爪魚 |
| Seaweed Salad | 中華沙律 |

Shabu Shabu 日式火鍋

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| Fresh Eel, Okinawa Agu Pork, Marbled | 鮮鰻魚片,沖繩 Agu 豬肉, |
| Angus Beef, Fried Fish Cake, Enokitake, | 安格斯肥牛,炸魚片,金菇, |
| Maitake, Mushroom and Vegetables | 舞茸菇,鮮雜菌及時令蔬菜 |







Teppan 鐵板燒

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| Fish with Lemon and Herbs, Mixed | 燒香草檸檬魚,意大利雜菜, |
| Vegetables, Chicken Yakitori, Salmon, | 燒雞肉串,三文魚柳,虎蝦, |
| Tiger Prawn, Cuttlefish and Scallop | 墨魚仔及扇貝 |

Wagon 切肉銀車

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|------------------------------|---------|
| Roasted Angus Rib Eye Steak | 燒安格斯肉眼扒 |
| Roasted New Zealand Lamb Leg | 燒紐西蘭羊腩 |

Hot Dishes 熱盤

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| Braised Osso Buco | 法式燴牛膝 |
| Fried Areolate Grouper in Shark Fin and Mushroom Sauce | 古法扣星斑 |
| Stuffed Crabmeat and Cream in Vol-au-vent | 蟹肉忌廉焗酥盒 |
| Roasted Lamb Rack in Rosemary Sauce | 燒羊架配迷迭香汁 |
| Chinese Chiu Chow Style Steamed Chicken | 潮式霸王滴香雞 |
| Indian Chicken Curry with Papadum | 印度咖哩雞配脆餅 |
| Roasted Boneless Iberico Loin in Balsamic Vinegar | 燒伊比利亞肉眼配黑醋汁 |
| Braised Sliced Whelk and Broccoli in Oyster Sauce | 蠔皇螺片扒西蘭花 |
| Cream Cheese Baked Seafood and Penne | 芝士海鮮焗直通粉 |
| Baked New Potato in Mustard and Cream Sauce | 法式芥末鮮忌廉焗新薯 |
| Loewen Vegetables Platter  | 羅旺斯雜菜  |
| Mixed Vegetables Consommé  | 清湯雜菜盤  |
| Braised Rice with Squids and Vegetables | 雜菜鮮魷燴飯 |
| Steamed Rice  | 絲苗白飯  |

Dessert 甜品

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|---|---|
| New York Cheese Cake | 紐約芝士蛋糕 |
| Tiramisu | 意大利芝士蛋糕 |
| Black Forest Cake | 黑森林蛋糕 |
| Chocolate Fudge Cake | 朱古力軟糖蛋糕 |
| Opera Cake | 歌劇院蛋糕 |
| Green Tea Almond Puff | 綠茶杏仁泡芙 |
| Assorted French Pastries | 法式雜餅 |
| Mango Pudding | 芒果布甸 |
| Mango Napoleon | 芒果拿破倫 |
| Mixed Fruit Swiss Roll | 雜果瑞士卷 |
| Fresh Fruit Platter  | 鮮果盤  |
| Chinese Sweet Soup | 中式糖水 |

Beverage 飲品

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|--------|----|
| Coffee | 咖啡 |
| Tea | 茶 |

每位港幣六百八十元正(另收加一服務費)
HK\$680 per person (10% service charge)

*以上內容及資料若有更改，本公司恕不另行通知。 The above information is subject to change without prior notice.