

## 早餐 Breakfast (07:30 - 11:00)

以下菜式只供參考 (The following menus are for reference only)

龍蝦濃湯腸片螺絲粉 Fusilli with Sliced Pork Sausage in Lobster Soup \$23

配 火腿煎蛋・多士  
with ham and fried egg・toast  
咖啡 或 茶 Coffee or Tea

配 餐肉煎蛋・多士  
with luncheon meat and fried egg・toast  
咖啡 或 茶 Coffee or Tea

配 腸仔煎蛋・多士  
with sausage and fried egg・toast  
咖啡 或 茶 Coffee or Tea

以上食品 凍飲 +\$3, 橙汁 +\$4, 凍檸樂 +\$3, 熱檸蜜 +\$3, 凍檸蜜 +\$5  
+\$3 for Iced Drink / +\$4 for Orange Juice / +\$3 for Iced Lemon Coke / +\$3 for Hot Honey with Lemon / +\$5 for Iced Honey with Lemon

## 西式早餐薯蓉系列 Western Mashed Potato Breakfast

深海炸魚柳 拼 煎蛋 配 粟米薯蓉・牛角包 \$25  
Deep-fried Fish Fillet w/Fried Egg & Mashed Potato with Sweet Corn  
咖啡 或 茶 Coffee or Tea

香煎雞扒 拼 煎蛋 配 粟米薯蓉・牛角包 \$25  
Deep-fried Chicken Steak w/Fried Egg & Mashed Potato with Sweet Corn  
咖啡 或 茶 Coffee or Tea

以上食品 凍飲 +\$3, 橙汁 +\$4, 凍檸樂 +\$3, 熱檸蜜 +\$3, 凍檸蜜 +\$5  
+\$3 for Iced Drink / +\$4 for Orange Juice / +\$3 for Iced Lemon Coke / +\$3 for Hot Honey with Lemon / +\$5 for Iced Honey with Lemon

## 西式早餐煎蛋系列 Western Fried Egg Breakfast

火腿・煎雙蛋 配 厚多士 \$16  
Ham and Two Fried Eggs with Thick Toast  
咖啡 或 茶 Coffee or Tea

腸仔・煎雙蛋 配 厚多士 \$16  
Sausage and Two Fried Egg with Thick Toast  
咖啡 或 茶 Coffee or Tea

餐肉・煎雙蛋 配 厚多士 \$16  
luncheon Meat and Two Fried Egg with Thick Toast  
咖啡 或 茶 Coffee or Tea

以上食品加配 \$6  
火腿絲米粉 或 通粉 或 蛋白麥皮  
Vermicelli in Soup with Shredded Ham  
Served with oatmeal with Egg White

以上食品 凍飲 +\$3, 橙汁 +\$4, 凍檸樂 +\$3, 熱檸蜜 +\$3, 凍檸蜜 +\$5  
+\$3 for Iced Drink / +\$4 for Orange Juice / +\$3 for Iced Lemon Coke / +\$3 for Hot Honey with Lemon / +\$5 for Iced Honey with Lemon

奶油厚多士 Thick Toast with Butter and Condensed Milk \$16

奶醬厚多士 Thick Toast with Peanut Butter and Condensed Milk \$16

配 咖啡 或 茶 Coffee or Tea

以上食品 凍飲 +\$3, 橙汁 +\$4, 凍檸樂 +\$3, 熱檸蜜 +\$3, 凍檸蜜 +\$5  
+\$3 for Iced Drink / +\$4 for Orange Juice / +\$3 for Iced Lemon Coke / +\$3 for Hot Honey with Lemon / +\$5 for Iced Honey with Lemon

## 即食麵系列 Instant Noodle in Soup

豬扒煎蛋即食麵 \$23  
Instant Noodle in Soup w/ Pork Chop & Fried Egg  
咖啡 或 茶 Coffee or Tea

火腿 煎蛋即食麵 或 通粉 或 米粉 Instant Noodle or Macaroni or Vermicelli with Ham and Fried Egg	\$18
腸仔 煎蛋即食麵 或 通粉 或 米粉 Instant Noodle or Macaroni or Vermicelli with Sausage and Fried Egg	\$18
餐肉 煎蛋即食麵 或 通粉 或 米粉 Instant Noodle or Macaroni or Vermicelli with Luncheon Meat and Fried Egg	\$18

咖啡 或 茶 **Coffee or Tea**

加配

腸仔 / 餐肉 / 煎蛋 / 火腿 Sausage / Luncheon Meat / Fried Egg / Ham	\$3
--	-----

以上食品 凍飲 +\$3 , 橙汁 +\$4 , 凍檸樂 +\$3 , 熱檸蜜 +\$3 , 凍檸蜜 +\$5  
+\$3 for Iced Drink / +\$4 for Orange Juice / +\$3 for Iced Lemon Coke / +\$3 for Hot Honey with Lemon / +\$5 for Iced Honey with Lemon

**港式早餐 HK Style Breakfast set**

沙嗲肉片米粉 配 餐肉煎蛋 或 腸仔煎蛋 或 火腿煎蛋 (1 腿, 1 蛋) 跟厚多士、咖啡 / 奶茶 Vermicelli in Soup with Satay Sliced Pork served with Luncheon Meat and Fried Egg / Sausage and Fried Egg / Ham and Fried Egg with Thick Toast and Coffee / Tea	\$22
---	------

榨菜肉絲米粉 配 餐肉煎蛋 或 腸仔煎蛋 或 火腿煎蛋 跟厚多士、咖啡 / 奶茶 Vermicelli in Soup with Spicy Preserved Vegetable and Shredded Pork served with Luncheon Meat and Fried Egg / Sausage and Fried Egg / Ham and Fried Egg with Thick Toast and Coffee / Tea	\$22
--	------

雪菜肉絲米粉 配 餐肉煎蛋 或 腸仔煎蛋 或 火腿煎蛋 跟厚多士、咖啡 / 奶茶 Vermicelli in Soup with Shredded Pork and Preserved Vegetables served with Luncheon Meat and Fried Egg / Sausage and Fried Egg / Ham and Fried Egg with Thick Toast and Coffee / Tea	\$22
---	------

以上食品 凍飲 +\$3 , 橙汁 +\$4 , 凍檸樂 +\$3 , 熱檸蜜 +\$3 , 凍檸蜜 +\$5  
+\$3 for Iced Drink / +\$4 for Orange Juice / +\$3 for Iced Lemon Coke / +\$3 for Hot Honey with Lemon / +\$5 for Iced Honey with Lemon

蛋白麥皮配 素菜三文治 Egg white oal-meal with vegetables sandwich	\$20
--	------

**中式早餐 Chinese Breakfast**

是日粥品 配 火腿絲炒米粉 跟 咖啡 / 奶茶 Congee with Fried Vermicelli w/Shredded Ham served with Coffee or Tea	\$19
--	------

是日粥品 配 魚肉燒賣 跟 咖啡 / 奶茶 Congee with siu mai served with Coffee or Tea	\$19
--	------

是日粥品 配 蒸腸粉 跟 咖啡 / 奶茶 Congee with Steamed Rice Rolls served with Coffee or Tea	\$19
--	------

是日粥品 配 蘿蔔糕 3 件 跟 咖啡 / 奶茶 Congee with Turnip Cake (3pcs) served with Coffee or Tea	\$19
--	------

以上食品 凍飲 +\$3 , 橙汁 +\$4 , 凍檸樂 +\$3 , 熱檸蜜 +\$3 , 凍檸蜜 +\$5  
+\$3 for Iced Drink / +\$4 for Orange Juice / +\$3 for Iced Lemon Coke / +\$3 for Hot Honey with Lemon / +\$5 for Iced Honey with Lemon

單售 - 燒賣 8 粒 - \$13

**Siu Mai (8pcs)**

單售 - 炒米粉 - \$13

**Fried Rice Vermicelli**

單售 - 腸粉 - \$13

**Steamed Rice Roll**

加配飲品 - 熱飲 +\$3 , 熱檸蜜 +\$4.5

凍飲 +\$4 , 凍檸蜜 +\$6.5、凍檸樂 +\$4、橙汁 +\$5

+\$3 for Hot Drink / +\$4 for Iced Drink / +\$5 for Orange Juice / +\$4 for Iced Lemon Coke / +\$4.5 for Hot Honey with Lemon / +\$6.5 for Iced Honey with Lemon

## HK Style Siu Mei 港式燒味系列

以下菜式只供參考 (The following menus are for reference only)

單拼飯 (叉燒、油雞、切雞、燒鴨)

\$24

One BBQ Item with Rice( BBQ Pork , Soy Sauce Chicken , Steamed Chicken , Roasted Duck )

雙拼飯 (叉燒、油雞、切雞、燒鴨、紅腸)

\$25

Two BBQ Items with Rice( BBQ Pork , Soy Sauce Chicken , Steamed Chicken , Roasted Duck , Red Sausage )

蔥油雞脾飯

Chicken Leg with Rice

\$28

重量級三寶飯

BBQ Signature Rice ( BBQ Pork , Soyed Chicken , Sausage )

\$28

脆皮燒肉雙拼飯

Crispy Pork Belly and Roasted Meat with Rice

\$38

脆皮燒肉飯

Crispy Pork Belly with Rice

\$38

咸蛋半隻

\$3

Salted Egg (Half)

咸蛋1隻

\$6

Salted Egg (Whole)

以上食品，加配熱飲 +\$3、凍飲 +\$4、例湯 +\$3

+\$3 for Hot Drink / +\$4 for Iced Drink / +\$3 for Soup

以上食品 凍飲 +\$4 , 橙汁 +\$5 , 凍檸樂 +\$4 , 熱檸蜜 +\$4.5 , 凍檸蜜 +\$6.5

+\$4 for Iced Drink / +\$5 for Orange Juice / +\$4 for Iced Lemon Coke / +\$4.5 for Hot Honey with Lemon / +\$6.5 for Iced Honey with Lemon

## 雙饊 Twin Dishes (11:00 - 14:30) (6 Choices Daily)

\$25

以下菜式只供參考 (The following menus are for reference only)

湘西香辣土豆雞球 Stewed Chicken with Potato in Spicy Sauce

梅子排骨 Steamed Pork Spare Ribs with Plum

泰式三味炸魚柳 Thai Style Deep-fried Fish Fillet in Sweet and Spicy Sauce

粟米肉鬆豆腐 Braised Beancurd with Minced Pork and Sweet Corn

南乳粗齋 Braised Vegetables , Vermicelli and Beancurd Puff in Red Beancurd Sauce

清炒雙花 Stir-fried Broccoli and Cauliflower

節瓜炆排骨

steamed pork spare ribs with fuzzy melon

節瓜炒豬柳

braised fuzzy melon with pork tenderloin

大豆芽炒肉絲

stir-fried bean sprout with shredded pork

蒜香骨

pork ribs with garlic

京都肉排

Peking style sweet and sour pork chop

羅漢齋肉片

sliced pork with vegetable

無錫肉骨

braised pork spare ribs in Wushi style

生炒排骨

sweet and sour spare ribs

茄子肉碎

eggplant with minced pork

花生炆豬手

braised pork knuckle with peanut

豉椒排骨

pork ribs in black bean sauce

薯仔炆排骨

braised pork ribs with potato

榨菜肉碎勝瓜

fuzzy melon with preserved vegetable and minced pork

蘿蔔炆排骨

braised pork ribs with radish

冬瓜豆卜排骨

pork ribs with winter melon and beancurd puff

梅子蒸排骨

steamed pork ribs with plum

瑞士豬柳

pork tenderloin in Swiss sauce

金針雲耳肉片

sliced pork with enokitake and black fungus

椰汁肉片

braised pork spare ribs Wushi style sliced pork with coconut milk

椰菜花炒腩肉

stir-fried pork belly with cauliflower

釀青椒

stuffed green pepper

紅燒節瓜甫

braised stuffed fuzzy melon

紅燒獅子頭

braised pork meatball in brown sauce

紅燴豬柳

braised pork tenderloin

冬瓜豆卜肉片

sliced pork with winter melon and beancurd puff

脆瓜蒸排骨

steamed pork ribs with pickled cucumber

肉碎炒四季豆

stir-fried green bean with minced pork

蘿蔔炆火腩

braised pork belly with radish

辣味炒肉豆

stir-fried bean with spicy sauce

鹹蛋蒸肉餅

steamed minced pork with salted egg

腰果炒雜錦

stir-fried cashew with assorted meats and vegetables

椰菜肉片	sliced pork with cauliflower
香橙豬扒	pork chop with orange sauce
節瓜肉片	sliced pork with fuzzy melon
豉汁豆卜蒸排骨	steamed pork ribs and beancurd puff in soy sauce
京都骨	Peking style pork spare rib
湘西香辣土豆雞球	stewed chicken with potato in spicy sauce
順德蒸滑雞	steamed chicken in Shunde style
時菜珍珠筍炆雞球	braised chicken balls with seasonal vegetable and baby corn
咖喱薯仔炆雞	braised chicken with potato in curry sauce
粟米雞	chicken with sweet corn
荔芋炆雞	braised chicken with taro
咕嚕雞球	deep-fried chicken in sweet & sour sauce
西檸炸雞	deep-fried chicken in lemon sauce
節瓜炆滑雞	steamed chicken with apple cucumber
青瓜炒雞柳	fried chicken fillet with cucumber
椰汁荔芋雞球	stewed chicken & taro with coconut milk
北菇蒸滑雞件	steamed chicken with black mushroom
翠玉瓜炒雞柳	fried chicken fillet with squash
大豆芽炒雞柳	fried chicken fillet with sprout
冬瓜豆卜炆雞	braised chicken with beancurd winter-melon
涼瓜炒蛋	bitter squash with scramble egg
豉椒味菜雞柳	chicken fillet with pickled vegetable in bean and chilli sauce
合桃西芹雞柳	shredded chicken with celery and walnut
沙嗲雞柳	sliced chicken fillet in satay sauce
椒絲腐乳蒸滑雞	steamed chicken with preserved bean curd paste
青瓜雲耳炒雞柳	stir-fried chicken loin with cucumber and black fungus
豉椒滑雞球	chicken balls in black bean and chilli sauce
薯仔炆雞球	braised chicken ball with potato
原粒豆豉雞	stewed chicken and black bean
涼瓜炒鴛鴦雞	stir-fried chicken with bitter squash
白汁雞絲	shredded chicken in cream sauce
西班牙燴雞	stewed chicken Spanish style
匈牙利燴雞	stewed chicken Hungarian style
青瓜炒牛肉	stir-fried beef with cucumber
翠瓜炒牛肉	stir-fried beef with squash
涼瓜炒牛肉	stir-fried beef with bitter melon
勝瓜炒牛肉	stir-fried sliced beef with angled luffa
豉椒炒牛肉	stir-fried beef with green pepper in bean sauce
雜椒炒牛肉	sliced beef with green and red pepper
鮮茄滑蛋牛肉	sliced beef with scramble egg and tomato
雲耳青瓜炒牛肉	stir-fried beef with cucumber and black fungus
玉豆炒牛肉	stir-fried beef with bean
蘿蔔炆牛腩	braised beef brisket with turnip
味菜牛肉	sliced beef with pickled vegetable
榨菜牛肉	sliced beef with preserved mustard root
蘑菇牛扒仔	mini steak and mushroom
豉椒牛肉	sliced beef in soya bean and bell pepper
勝瓜炒牛肉片	stir-fried sliced beef with angled luffa
香芋牛肉	stir-fried beef with taro
成都牛腩	braised beef brisket Capital style
菠蘿牛柳絲	shredded beef and pineapple
蜜糖豆炒牛肉	stewed beef with honey bean
菠蘿牛柳	stir-fried beef loin with pineapple
七彩牛柳絲	shredded beef and mixed vegetable
西芹沙嗲炒牛肉	stir-fried beef with celery in satay sauce
沙嗲肥牛粉絲	fatty beef and vermicelli in satay sauce
黑椒牛柳粒	chopped tenderloin with black pepper sauce
匈牙利牛肉	beef in Hungarian style
豉椒味菜牛肉	sauteed beef with preserved vegetable and black bean on rice
清炒雙花	stir-fried broccoli and cauliflower
南乳粗齋	braised vegetable , vermicelli and beancurd puff in fermented red beancurd
大豆鮮菇炒豆乾	stir-fried Dried Beancurd with Bean and Fresh Mushroom
青瓜甜粟炒素雞	stir-fried Vegetarian Chicken with Cucumber and Sweet Corn
蒜子蟹柳冬瓜甫	winter melon stuffed with garlic and mock crab meat
碧綠炒蓮藕片	stir-fried sliced lotus root with vegetable
蒜茸椰菜炒五香豆乾	stir-fried spiced dried bean curd with garlic and cabbage
七彩炒土豆絲	stir-fried shredded potato with bell pepper
雙花雲耳炒素肉	stir-fried mock meat with cauliflower, broccoli and black fungus
薑汁炒芥蘭	stir-fried Chinese kale with ginger sauce
蒜茸炒唐生菜	stir-fried Chinese lettuce with garlic
椒絲腐乳通菜	water spinach with shredded pepper and fermented bean curd

清炒白菜仔	stir-fried Chinese white cabbage
羅漢齋豆腐	braised "Lon Hon" vegetarian with beancurd
西芹炒雜菌	fried celery with mixed mushroom
南乳炆粗齋	braised vegetarian with soybean curd paste
紹菜玉子豆腐	braised scallop beancurd with chinese cabbage
雲耳勝瓜炒麵筋	fried glutter puff with black fungus and angled lyffa
冬瓜卜炆雙菇	braised winter-melon, mushroom and beancurd puff
南瓜粉絲炆節瓜	braised squash with vermicelli in soybean curd paste
翠玉瓜炒玉子豆腐	squash with scallop beancurd
清炒時蔬	stir-fried vegetable
蒜子莧菜	chinese spinach with garlic
津菜豆卜	beancurd puff with tientsin cabbage

泰式三味炸魚柳	Thai Style deep-fried fish fillet in sweet and hot sauce
咕嚕魚柳	sweet and sour fish fillet
玉豆鮮菇炒魚卷	stir-fried fish meat roll with green beans and Chinese mushroom
魚香茄子	minced pork and eggplant with salted fish
咕嚕魚柳	deep-fried fish in sweet and sour sauce
粟米魚柳	deep-fried fish with sweet corn sauce
青瓜炒魚片	fried minced fish cake with cucumber
翠瓜炒魚片	fried minced fish cake with squash
勝瓜炒魚鬆	stir-fried minced fish with angled luffa
涼瓜炒魚鬆	fried minced fish with butter squash
豉汁蒸魚塊	steamed fish with bean sauce
薑蔥蒸鯪魚	steamed grass carp with ginger and spring onion
蘿蔔炆魚鬆	braised mashed fish with turnip
西蘭花鮮魷	squid with broccoli
節瓜蝦米粉絲	apple cucumber with dried shrimp and vermicelli
涼瓜魚腩	better cucumber and sliced fish
蝦米雜菜粉絲	dried shrimp, mixed vegetable and rice vermicelli
咕嚕魚柳	sour and sweet fish fillet
金針雲耳蒸魚柳	steamed fish with black fungus
大豆芽炒魚片	stir-fried sliced fish with soya bean sprout
大豆芽魚肉春卷	stir-fried bean sprout with minced fish roll
梅菜蒸鯪魚	steamed clear water fish preserved vegetable
勝瓜炆斑腩	braised garoupa with angled luffa
蒜茸蒸鯪魚	steamed grass carp in garlic
青瓜雲耳炒魚鬆	stir-fried minced fish with cucumber and black fungus

粟米肉崙豆腐	braised beancurd with minced pork and sweet corn
家鄉蒸豆腐	steamed bean curd with meat and mushroom
豉汁帶子蒸豆腐	steamed bean curd and scallop with bean sauce
古法肉絲蒸豆腐	steamed bean curd with shredded meat
煎釀豆腐	pan-fried stuffed bean curd
鹹魚雞粒豆腐	salted fish dried chicken and bean curd
西湖豆腐	bean curd in thick sauce
八珍豆腐	bean curd with assorted meat
古法蒸豆腐	steamed bean curd with mushroom and preserved vegetable
雪菜肉絲炆豆腐	stewed bean curd with shredded meat and salted vegetable
雙冬炆豆腐	stewed bean curd with mushroom
紅燒豆腐	braised bean curd
豉椒肉絲炆豆腐	stewed bean curd and meat with black bean and chilli sauce
肉鬆炆豆腐	stewed minced meat and bean curd

粉絲蝦米蒸蛋	steamed egg with vermicelli and dried shrimp
洋蔥腸仔片炒蛋	scrambled egg with onion and sliced sausage
三色蒸水蛋	steamed assorted egg
粉絲火腿蒸蛋	steamed egg with ham and vermicelli
蝦米粉絲蒸蛋	steamed egg with dried shrimp and vermicelli
蝦米肉碎粉絲蒸蛋	steamed egg with minced pork dried shrimp and vermicelli
三色肉碎蒸水蛋	steamed egg with vermicelli, dried shrimp and minced pork
蝦米粉絲蒸蛋	steamed egg with dried shrimp and rice vermicelli
鮮茄火腿炒蛋	stir-fried egg with ham and tomato
菜甫肉鬆炒蛋	stir-fried egg with preserved turnip and minced pork
午餐肉炒蛋	stir-fried egg with luncheon meat
肉碎粉絲蒸蛋	steamed egg with minced pork and rice vermicelli
臘味粒蒸蛋	steamed egg with mixed dried minced meat
金銀蒸水蛋	steamed egg with preserved egg

配白飯 Served with Steamed Rice

以上食品，加配熱飲 +\$3、凍飲 +\$4、例湯 +\$3

+\$3 for Hot Drink / +\$4 for Iced Drink / +\$3 for Soup

以上食品 凍飲 +\$4，橙汁 +\$5，凍檸樂 +\$4，熱檸蜜 +\$4.5，凍檸蜜 +\$6.5

+\$4 for Iced Drink / +\$5 for Orange Juice / +\$4 for Iced Lemon Coke / +\$4.5 for Hot Honey with Lemon / +\$6.5 for Iced Honey with Lemon

## 中湯 Chinese Soup

以下菜式只供參考 (The following menus are for reference only)

南北杏合掌瓜煲唐排湯 \$7  
Pork Ribs with Chayote and Almond Soup

**夏日湯飯** **Rice in Soup**  
蟲草花鴨湯飯 Stewed Duck and Cordyceps Flower with Rice in Soup \$38

以上食品，加配熱飲 +\$3、凍飲 +\$4、例湯 +\$3

+\$3 for Hot Drink / +\$4 for Iced Drink / +\$3 for Soup

以上食品 凍飲 +\$4，橙汁 +\$5，凍檸樂 +\$4，熱檸蜜 +\$4.5，凍檸蜜 +\$6.5

+\$4 for Iced Drink / +\$5 for Orange Juice / +\$4 for Iced Lemon Coke / +\$4.5 for Hot Honey with Lemon / +\$6.5 for Iced Honey with Lemon

**焗飯 或 意粉 Baked Rice or Spaghetti (11:00 - 14:30) (1 Choice Daily)** \$28

以下菜式只供參考 (The following menus are for reference only)

焗鳳梨豬扒飯	Baked Rice with Pork Chop and Pineapple
鮮茄焗雜菜飯	baked tomato and assorted vegetable with rice
焗米蘭魚柳飯	baked fish fillet with rice in Milan style
焗里斯本雞球飯	baked chicken balls with rice in Lisboa style
焗拿坡里肉醬雞球飯	baked chicken balls with rice and bolognese sauce in Napoleon style
焗海鮮飯	baked rice with seafood
焗瑞士豬柳飯	baked rice with pork fillet in Swiss style
芝士焗石斑飯	baked rice with fish fillet and cheese
焗豬扒飯	baked rice with pork chop
西班牙焗雞飯	baked rice with chicken in Spanish style
星洲焗海鮮飯	baked rice with seafood in Singaporean style
焗蘑菇豬柳飯	baked rice with pork filler and mushroom
焗葡國雞飯	baked rice with chicken Portuguese style
焗紅酒牛扒飯	baked rice with beef in Bordeaux sauce
焗葡汁魚柳飯	baked rice with fish fillet in Portuguese sauce
焗葡汁豬扒飯	baked rice with pork chop in Portuguese sauce
焗俄國牛柳絲飯	baked rice with beef Stroganoff
焗粟米雞扒飯	baked rice with chicken steak in sweet corn sauce
焗粟米雞絲飯	baked rice with shredded chicken and sweet corn sauce
焗粟米魚柳飯	baked rice with fish fillet in sweet corn sauce
焗粟米雞球飯	baked rice with chicken & sweet corn
焗鮮茄魚柳飯	baked rice with fish fillet in tomato sauce
焗鮮茄牛扒飯	baked rice with beef steak in tomato sauce
焗鮮茄雞扒飯	baked rice with chicken in tomato sauce
焗鮮茄豬柳飯	baked rice with pork loin in tomato sauce
焗鮮茄雞絲飯	baked rice with shredded chicken in tomato sauce
焗鮮茄牛肉飯	baked rice with beef and tomato
焗咖喱牛肉飯	baked rice with curry beef
焗日式咖喱雞扒飯	baked rice with curry chicken, Japanese style
焗日式咖喱豬扒飯	baked rice with curry pork chop, Japanese style
焗紅酒雞扒飯	baked rice with chicken steak in Bordeaux Sauce
焗白汁蘑菇魚柳飯	baked rice with fish fillet & mushroom in cream sauce

焗肉醬意粉	baked spaghetti bolognese
焗葡汁雞扒意粉	baked spaghetti with chicken steak in Portugese sauce
焗鮮茄雞球意粉	baked spaghetti with chicken in tomato sauce
焗鮮茄雞扒意粉	baked spaghetti with chicken steak in tomato sauce
焗吞拿魚意粉	baked spaghetti with tuna
焗火腿雞絲意粉	baked spaghetti with shredded chicken & ham
焗火腿雞皇意粉	baked spaghetti with chicken & ham
焗鮮茄豬扒意粉	baked spaghetti with pork chop in tomato sauce
焗肉醬意粉	baked spaghetti bolognese
焗吞拿魚腸片 螺絲粉	baked fusilli with sliced sausage & tuna
焗吞拿魚腸片 意粉	baked spaghetti with sliced sausage & tuna
焗粟米雞扒意粉	baked spaghetti with chicken steak in sweet corn sauce
焗紅酒雞扒意粉	baked spaghetti with chicken steak in Bordeaux red wine sauce
焗葡汁火腿雞絲意粉	baked spaghetti with shredded chicken & ham in Portugese sauce
焗粟米火腿雞絲意粉	baked spaghetti with shredded chicken & ham in Sweet Corn Sauce
焗白汁雞皇意粉	baked spaghetti with chicken in cream sauce
焗吞拿魚腸片 長通粉	baked penne with sliced sausage & tuna
焗粟米魚柳意粉	baked spaghetti with fish fillet in sweet corn sauce

以上食品，加配熱飲 +\$3、凍飲 +\$4，羅宋湯 +\$3

+\$3 for Hot Drink / +\$4 for Iced Drink / +\$3 Russian Broscht

以上食品 凍飲 +\$4 , 橙汁 +\$5 , 凍檸樂 +\$4 , 熱檸蜜 +\$4.5 , 凍檸蜜 +\$6.5

+\$4 for Iced Drink / +\$5 for Orange Juice / +\$4 for Iced Lemon Coke / +\$4.5 for Hot Honey with Lemon / +\$6.5 for Iced Honey with Lemon

### 午餐 Lunch Set (11:00 - 14:30) (7 Choices Daily)

以下菜式只供參考 (The following menus are for reference only)

慢燒牛肉 配 紅酒汁	\$68
slow-roasted beef with red wine sauce	
咖喱雞 · 白飯 · 油酥餅	\$48
curry chicken · Rice · Roti paratha	
煎豬扒 配 芥末蜜糖汁	\$52
pan-fried pork chop with honey mustard sauce	
菠菜肉醬千層麵	\$48
Spinach lasagna	
保雲蘇焗魚柳 配 意式茄醬	\$48
Baked Provencal Fish Fillet with Italian Tomato Sauce	
吉列炸蝦 配 青菜沙律	\$58
Shrimp Cutlet with Vegetable Salad	
烤無骨火腿 配 蜜糖汁	\$58
Roasted Boneless Ham with Honey Sauce	
脆皮雞扒 配 百里香紅酒汁	\$52
Chicken Steak with Thyme and Red Wine Sauce	
炸大蘑菇和牛漢堡包	\$58
Deep-fried Portobello and Wagyu Burger	
青咖喱燴鴨腿 配 白飯	\$52
Braised Duck Leg in Green Curry with Rice	
香煎魚柳 配 青口汁	\$48
Seared Fish Fillet with Mussel Sauce	
慢燒羊肩 配 燒汁	\$68
Slow-roasted Lamb Shoulder with Gravy	
海南雞套餐 Hainan Chicken set	\$55
跟 油飯、例湯 with Oily Rice and Soup	

以上配是日餐湯

with Soup of the Day

咖啡 或 茶

Coffee or Tea

### 下午茶 Afternoon Tea Set (14:30 - 18:00)

以下菜式只供參考 (The following menus are for reference only)

即製魚柳包  
Fish Fillet Burger (Make to Order)  
咖啡 或 茶 Coffee or Tea

\$25



以上食品 凍飲 +\$3 , 橙汁 +\$4 , 凍檸樂 +\$3 , 熱檸蜜 +\$3 , 凍檸蜜 +\$5

+\$3 for Iced Drink / +\$4 for Orange Juice / +\$3 for Iced Lemon Coke / +\$3 for Hot Honey with Lemon / +\$5 for Iced Honey with Lemon

蜜糖雞全翼 或 肉絲碗仔翅 \$24  
Honey Chicken Wing or Mocked Shark's Fin Soup with Shredded Pork  
配以下一款 a Choice of the following Snacks  
咖喱魚蛋 Curry Fish Ball  
魚肉燒賣 Siu Mai  
炸薯餅 Deep-fried Potato Cake  
日式餃子 Japanese Style Pork Dumpling  
迷你雪菜肉絲米 Mini Vermicelli in soup with Shredded Pork & Preserved Vegetable  
咖啡 或 茶 Coffee or Tea

以上食品 凍飲 +\$3 , 橙汁 +\$4 , 凍檸樂 +\$3 , 熱檸蜜 +\$3 , 凍檸蜜 +\$5

+\$3 for Iced Drink / +\$4 for Orange Juice / +\$3 for Iced Lemon Coke / +\$3 for Hot Honey with Lemon / +\$5 for Iced Honey with Lemon

豉油雞脾沙律 或 炸薯條 \$22  
咖啡 或 茶 Coffee or Tea

SO炸雞扒 \$25  
咖啡 或 茶 Coffee or Tea

燒鴨湯米粉 \$23  
Vermicelli in Soup with Roasted Duck

以上食品 凍飲 +\$3 ，橙汁 +\$4 ，凍檸樂 +\$3 ，熱檸蜜 +\$3 ，凍檸蜜 +\$5

+\$3 for Iced Drink / +\$4 for Orange Juice / +\$3 for Iced Lemon Coke / +\$3 for Hot Honey with Lemon / +\$5 for Iced Honey with Lemon

奶油厚多士 Thick Toast with Butter and Condensed Milk **\$16**

奶醬厚多士 Thick Toast with Peanut Butter and Condensed Milk **\$16**

配 咖啡 或 茶 Coffee or Tea

以上食品 凍飲 +\$3 ，橙汁 +\$4 ，凍檸樂 +\$3 ，熱檸蜜 +\$3 ，凍檸蜜 +\$5

+\$3 for Iced Drink / +\$4 for Orange Juice / +\$3 for Iced Lemon Coke / +\$3 for Hot Honey with Lemon / +\$5 for Iced Honey with Lemon





