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Room Service 客房餐務部

(19th – 25th Feb 2024)

Daily Set Menu 每日套餐餐單

Serving time 供应时间 : 11:30 - 21:15

At Extension 5 请致电内线五字

Main Dish 主菜 (19th Feb 2024)

Western Soup: Cream of Basil and Tomato

西汤: 罗勒蕃茄忌廉汤

Chinese Soup: Hericium Mushroom, Yam and Pork Ribs Soup

中汤: 猴头菇淮山猪骨汤

Pan-fried U.S. Angus Beef Sirloin with Mustard Gravy \$238

香煎美国安格斯西冷配芥末烧汁

Pan-fried Halibut Fillet with Scallion Lemon Yoghurt Sauce \$168

香煎比目鱼柳配香葱柠檬奶酪汁

Pan-fried Chicken Steak with Chasseur Sauce \$118

香煎鸡扒配猎户汁

Japanese Fried Rice with Unagi \$128

日式鳗鱼炒饭

Dessert: Coffee Cake Roll

甜品: 咖啡卷

Main Dish 主菜 (20th Feb 2024)

Western Soup: German Green Pea Soup

西汤: 德国青豆汤

Chinese Soup: Octopus, Peanut Black-Eyed Pea and Pork Ribs Soup

中汤: 鱈鱼花生眉豆猪骨汤

Snapper Fillet with Garlic Crusted and Butter Sauce \$138

脆焗香蒜鱈鱼柳配牛油汁

Braised Chicken in Hunter Style (Pollo Alla Cacciatora) \$118

意式猎人烩鸡

Stir-fried Spaghetti with Salmon, Sicilian Style \$138

西西里式鲑鱼炒意粉

Fried Rice with Minced Beef \$108

生炒牛肉饭

Dessert: Almond Banana Cake

甜品: 杏仁香蕉蛋糕

Main Dish 主菜 (21st Feb 2024)

Western Soup: Chicken Broth with Lemongrass and Vegetable

西汤: 香茅鸡杂菜汤

Chinese Soup: Papaya, Peanut, Corn, Carrot and Pork Ribs Soup

中汤: 木瓜花生粟米甘笋猪骨汤

Braised Beef Brisket with Red Wine Sauce \$158

红酒烩牛腩

Pan-fried Salmon with Lemon & Dill Sauce \$198

香煎鲑鱼配柠檬刁草汁

Stewed Pork Shoulder with White Wine Sauce \$138

白酒烩猪肩

Fried Rice with Salted Fish and Diced Chicken \$108

咸鱼虾粒炒饭

Dessert: Chestnut Cake

甜品: 栗子蛋糕

Main Dish 主菜 (22nd Feb 2024)

Western Soup: Cream of Onion

西汤: 洋葱忌廉汤

Chinese Soup: Adenophora, Dendrobium, Carrot and Pork Ribs Soup

中汤: 沙参石斛甘笋猪骨汤

Pan-fried Barramundi Fillet with White Wine Sauce \$138

香煎盲鳢配白酒汁

Chicken Margherita \$118

芝士蕃茄焗鸡胸

Baked Rice with Shrimp, Spinach and Avocado \$128

菠菜牛油果鲜虾焗饭

Japanese Fried Rice with Salmon \$128

日式鲑鱼炒饭

Dessert: Mandarin Orange Tart

甜品: 橘子挞

Main Dish 主菜 (23rd Feb 2024)

Western Soup: American Vegetable Soup

西汤: 美式杂菜汤

Chinese Soup: Pork Tripe Soup with Preserved Vegetable and Pepper

中汤: 咸菜胡椒猪肚汤

Pan-fried Angus Beef Sirloin with Black Pepper Onion Sauce \$238

煎美国安格斯西冷配黑椒洋葱汁

Pan-fried Tilapia Fillet with Basil White Wine Cream Sauce \$158

香煎罗非鱼柳配罗勒白忌廉汁

Roasted Spring Chicken with Rosemary Sauce \$138

烧春鸡配鲁思玛莉汁

Fried Pork Ribs with Garlic Vegetable Rice \$118

香酥肉排配蒜香菜饭

Dessert: Pandan Cake

甜品: 斑兰蛋糕

Main Dish 主菜 (24th Feb 2024)

Western Soup: Cream of Chicken and Corn

西汤: 粟米鸡忌廉汤

Chinese Soup: Chayote, Chestnut, Carrot and Pork Ribs Soup

中汤: 佛手瓜栗子甘笋猪骨汤

Baked Rice with Shrimps in Cheese White Sauce \$128

芝士白汁虾球焗饭

Stir-fried Spaghetti with Chicken and Tomato Sauce \$108

蕃茄鸡扒意粉

Pan-fried Pork Chop with Onion Bacon Gravy \$118

香煎猪扒配烧汁

Crispy Fried Noodle with Shrimps and Choy Sum \$128

菜远虾球炒面

Dessert: Mango Pudding

甜品: 芒果布甸

Main Dish 主菜 (25th Feb 2024)

Western Soup: Chicken Consomme

西汤: 鸡清汤

Chinese Soup: Poplar Mushroom, Beancurd Sheet, Carrot and Pork Ribs Soup

中汤: 茶树菇腐竹甘笋猪骨汤

Pan-fried Ling Fish Fillet with Tomato Sauce \$158

香煎鳕鱼柳配蕃茄汁

Pan-fried Pork Chop with Garlic Sauce \$118

香煎猪扒配蒜蓉汁

Spaghetti with Chicken, Garlic and Coriander \$108

香蒜芫荽鸡肉意大利粉

Fried Rice with Shredded Chicken \$108

鸡丝炒饭

Dessert: Blueberry Cheese Cake

甜品: 蓝莓芝士蛋糕