

# Beverage 飲品

House Red Wine 餐酒 (紅酒) Michel Lynch, Bordeaux	per glass 每杯 \$ 58 per bottle 每瓶 \$218
House White Wine 餐酒 (白酒) J. Lebegue, Bordeaux	per glass 每杯 \$ 58 per bottle 每瓶 \$218
Beer 啤酒 Tsingtao / Heineken 青島 / 喜力	\$ 40
Ceylon Tea or Chinese Tea 紅茶或中國茶	\$ 34
English Breakfast Tea 英國早餐茶	\$ 38
Fresh Brewed Coffee, Espresso 即磨咖啡、意大利濃咖啡	\$ 34
Cappuccino or Double Espresso 意大利泡沫咖啡或雙份意大利濃咖啡	\$ 38
Fresh Milk, Chocolate, Ovaltine or Horlicks 鮮奶、朱古力、阿華田或好立克	\$ 34
Freshly Squeezed Orange Juice 鮮榨橙汁	\$ 58
Chilled Fruit Juice 冰凍果汁 Apple / Orange / Pineapple 蘋果 / 橙 / 菠蘿	\$ 30
Lemon or Orange Squash 鮮檸或香橙雜飲	\$ 48
Soft Drink 汽水	\$ 34
Mineral Water (Evian) (330ml) 礦泉水(依雲) (330毫升)	\$ 38
Sparkling Water (Perrier) (330ml) 有氣礦泉水(沛綠雅) (330毫升)	\$ 38
Corkage Charge 開瓶費	\$ 60

Please do not consume outside food (or drinks) in restaurant  
請勿在此餐廳進食自攜食物

All prices are subject to 10% service charge  
另加 10% 服務費



 Chef's Recommendation  
廚師推介

 Veggie Recommendation  
素食推介

# À La Carte Menu

## 單點美食

<b>Oriental Delight 東方美食</b>		
	Green Curry Chicken, Thai Style with Rice 泰式青咖喱雞配飯	\$118
	Spaghetti with Prawn in Green Curry 泰式青咖喱大蝦意粉	\$138
	Mixed Vegetables with Tomato Puree with Rice 茄蓉雜菜配飯	\$ 98
	Hainanese Chicken with Rice 海南雞飯	\$118
	Stir-fried Vermicelli, Singaporean Style 星州炒米	\$128
<b>Local Favourites 本地特色</b>		
	Roasted Pigeon with Japanese Potato Salad 紅燒乳鴿配日式薯仔沙律	\$168
	Marinated Beef Shank with Rice 滷水牛腱配飯	\$108
	Fried Rice, Yeung Chow Style 揚州炒飯	\$128
	Stir-fried Vermicelli, Home Style 家鄉炒米粉	\$ 88
	Crispy Fried Noodle with Shredded Pork 肉絲炒麵	\$108
	Baked Rice with Pork Chop with Tomato Sauce 茄汁焗豬扒飯	\$118
	Chicken A La King with Rice 白汁雞皇飯	\$ 98
	Braised Broccoli with Mushrooms with Rice 雙菇扒西蘭花配飯	\$ 88
	Braised Rice Vermicelli in Fermented Red Beancurd in Clay Pot with Rice 南乳粉絲齋煲配飯	\$108
<b>Western Traditional 西方經典</b>		
	Stewed Ox Tail with Red Wine Sauce 紅酒燴牛尾	\$138
	Pan-fried Sirloin with Gravy 香煎西冷配燒汁	\$238
	Pan-fried Salmon with Balsamic Sauce 香煎三文魚配黑醋汁	\$198
	Pan-fried Pork Chop with Onion Bacon Gravy 香煎豬扒配洋蔥煙肉燒汁	\$118
	Spaghetti Bolognese 肉醬意粉	\$118
	Spaghetti Agli ed Olio with Shrimp 香蒜橄欖油蝦球意大利粉	\$128
	Spaghetti with Asparagus, French Beans and Cherry Tomato 蘆筍法邊豆車厘茄炒意大利粉	\$108
	Club Sandwich with French Fries or Mixed Fruit Salad 公司三文治配薯條或雜果沙律	\$128

With complimentary Green Salad / Soup, Dessert, Coffee or Tea | 以上菜式奉送田園沙律/餐湯、甜品、咖啡或茶

Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

All prices are subject to 10% service charge | 另加 10% 服務費

Green Salad, soup and dessert are for consumption in restaurant only and not to be taken away | 田園沙律、餐湯及甜品只供堂食，不設攜走，敬請原諒

# Good Friday 苦難節

## \* Fast & Abstinence 大小齋

### SET DINNER MENU

#### 晚餐推介

Green Salad 田園沙律 / Soup of the Day 是日餐湯  
<May add \$20 to enjoy both Green Salad and Soup 可另加\$20一併享用田園沙律及餐湯>

Cream of Pumpkin  
南瓜忌廉湯

Apple, Snow Fungus and Chicken Feet and Pork Ribs Soup  
蘋果雪耳雞腳豬骨湯  
(健脾補腎, 祛濕潤腸)  
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Main Course 主菜

Deep-fried Ling Fish Fillet served with Caesar Salad \*  
炸鱈鯊魚柳配凱撒沙律 - \$138

Roasted Sliced Lamb Leg with Garlic and Rosemary with Gravy  
香蒜露絲瑪莉燒羊脾配燒汁 - \$188

Pan-fried Chicken Steak with Herb and Garlic Sauce  
香煎雞扒配香草蒜蓉汁 - \$118

Shrimps and Wild Mushroom Risotto \*  
蝦球雜菌意大利飯 - \$128

Fried Egg with Preserved Vegetable and String Bean \*  
with Rice Steamed in Pot  
菜甫豆角煎蛋配砵仔飯 - \$108

Stir-fried Bamboo Shoot, Mushroom and Snow Peas with Garlic \*  
with Rice Steamed in Pot  
蒜香冬筍鮮菇荷蘭豆配砵仔飯 - \$108

Sliced Pork and Pickled Mustard Tuber with Rice in Clay Pot  
榨菜肉片煲仔飯 - \$108

Assorted Preserved Sausages and Meat with Rice in Clay Pot  
臘味煲仔飯 - \$138

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Dessert 甜品

Ice-cream or Almond Banana Cake  
雪糕 或 杏仁香蕉蛋糕  
\*\*\*\*\*

Coffee or Tea 咖啡或茶

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