

# 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 / San Miguel / Heineken 青島 / 生力 / 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
Chocolate, Ovaltine or Horlicks 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
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



# MID-AUTUMN FESTIVAL 中秋節

17 SEPTEMBER 2024

二零二四年九月十七日



# SET DINNER MENU

## 晚餐推介

Appetizer 餐前小點

Fried Shrimp Toast  
蝦多士

\*\*\*\*\*

Soup of the Day 是日餐湯

Chinese Yam, Goji, Conch and Chicken Soup  
淮山杞子螺頭雞湯

French Onion Soup served with Cheese Twist  
法式洋蔥湯配芝士條

\*\*\*\*\*

Main Course 主菜  
(Choice of One 任選一款)

Wagon Service 旁桌餐車服務 ~

Roasted U.S. Angus Beef Sirloin with Baked Potato  
燒美國安格斯西冷配焗薯 - \$348

\*\*\*\*\*

Salmon Wellington  
威靈頓三文魚 - \$268

Pan-fried Australian Pork Sirloin with Black Pepper Mango Salsa  
香煎澳洲豬西冷配黑椒芒果莎莎醬 - \$198

Omelette Rice with Abalone, Roasted Duck and Diced Shrimp  
鮑魚火鴨蝦粒蛋包飯 - \$218

Tiger Prawn with Dried Scallops and Vermicelli with Rice Steamed in Pot  
瑤柱粉絲虎蝦鍋配砵仔飯 - \$198

\*\*\*\*\*

Dessert of the Day 是日甜品

Dumplings with Black Sesame Filling in Sweet Ginger Soup  
薑汁芝麻湯圓

\*\*\*\*\*

Coffee or Tea 咖啡或茶

17 Sep

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