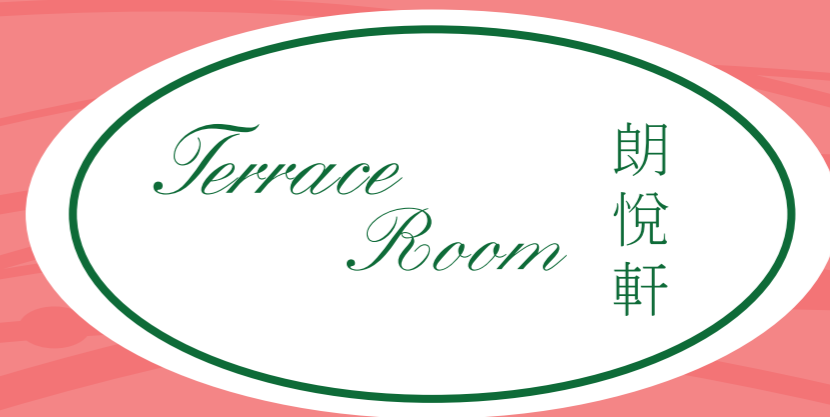


# Beverage 飲品

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



WINTER SOLSTICE  
21ST DECEMBER 2024

# WINTER SOLSTICE 冬至

21ST DECEMBER 2024

二零二四年十二月二十一日



## SET DINNER MENU 晚餐推介

Complimentary  
Hot Virgin Mulled Wine  
or Fruit Punch  
(One cup/ glass)

奉送 冬日戀陽  
或 雜果賓治 (乙杯)

Appetizer 餐前小點

Fried Shrimp Toast  
蝦多士

\*\*\*\*\*  
Soup of the Day 是日餐湯

French Onion Soup with Cheese Baguette  
法式洋蔥湯配芝士法包

Red Dates, Coconut and Chicken Soup  
紅棗椰子雞湯

\*\*\*\*\*  
Main Course 主菜  
(Choice of One 任選一款)

Roasted U.S. Angus Prime Rib with Baked Potato  
燒美國安格斯牛肉配焗薯 - \$398  
(Wagon Service 旁桌餐車服務)

Salmon En Croute  
酥皮焗菠菜三文魚 - \$238

Braised Pork Knuckle and Lotus Root with Red Fermented Bean Curd  
南乳蓮藕炆豬手 - \$208

Braised Chicken with Abalone and Shrimp in Clay Pot  
with Rice Steamed in Pot  
鮑魚蝦球雞煲配砵仔飯 - \$228

Steamed Grouper with Dried Tangerine Peel, Garlic and Vermicelli  
with Rice Steamed in Pot  
果皮蒜香粉絲蒸龍躉球配砵仔飯 - \$328

\*\*\*\*\*  
Dessert of the Day 是日甜品

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

\*\*\*\*\*  
Orange Hot Chocolate or Coffee or Tea  
熱香橙朱古力或咖啡或茶

21 Dec

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

