

# 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 意大利泡沫咖啡	\$ 38
Fresh Milk, Chocolate, Ovaltine or Horlicks 鮮奶、朱古力、阿華田或好立克	\$ 34
Orange Hot Chocolate 熱香橙朱古力	\$ 38
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



## Happy Boxing Day



# 26TH DECEMBER 2024



# Boxing Day Set Lunch Menu

## 節禮日午餐推介

~ Appetizer 餐前小點 ~

Mushroom Vol Au Vent

蘑菇酥盒

~ Soup of the Day 是日餐湯 ~

Prawn Bisque served with Cheese Twist

大蝦濃湯配芝士條

~ Main Course 主菜 ~

(Choice of One 任選一款)

Pan-fried U.S. T-Bone Steak  
with Whisky Porcini Mushroom Sauce

香煎美國T骨牛扒配威士忌牛肝菌汁 - \$368

Herb Grilled Rack of Lamb with Black Pepper Mustard Seed  
Sauce served with Cucumber Mint Yogurt

香草羊架配黑椒芥菜籽汁伴青瓜薄荷乳酪 - \$338

Baked Salmon with Coriander, Dill and Cheese  
with Mexican Pesto Sauce

香茜刁草芝士焗三文魚配墨西哥青醬 - \$228

Spaghetti with Shrimps, Scallops, Cheese  
and Black Truffle

黑松露芝士蝦球帶子意粉 - \$248

Pan-fried Provencal Pork Loin Roulade  
with Celeriac Puree and Parmesan Roll

香煎寶雲酥豬柳卷配巴馬臣芝士卷及西芹頭蓉 - \$238

~ Dessert of the Day 是日甜品 ~

Lemon Meringue Pie

檸檬蛋白批

~ Orange Hot Chocolate or Coffee or Tea ~

熱香橙朱古力或咖啡或茶

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