

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 ★
NEW YEAR

01ST JANUARY 2025

Happy New Year

★HAPPY★

NEW YEAR

New Year Set Lunch Menu

新年午餐推介

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 ~

Scallops and Avocado Salad
帶子牛油果沙律

~ Soup of the Day 是日餐湯 ~
Cream of Mushroom with Puff Pastry
酥皮蘑菇忌廉湯

~ Main Course 主菜 ~
(Choice of One 任選一款)

Bacon Wrapped Beef Tenderloin with Baked Potato
煙肉牛柳卷配焗薯 - \$398

Provençal Rack of Lamb with Mustard Seed Sauce
寶雲酥燒羊架配芥末籽汁 - \$388

Blood Orange Juice Baked Cod Fish
with White Wine Mousseuse, French Style
法式血橙烤鱈魚配白酒泡沫 - \$388

Braised Duck with Red Wine (Canard Au Vin)
紅酒燴米鴨 - \$248

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 - \$268

~ Dessert of the Day 是日甜品 ~

Orange Madeleine
香橙瑪德蓮

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