

# 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	\$ 40
Tsingtao / Heineken 青島 / 喜力	
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	\$ 30
Apple / Orange / Pineapple 蘋果 / 橙 / 菠蘿	
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



01ST JANUARY 2025

Happy New Year

★HAPPY★

NEW YEAR

## New Year Set Dinner Menu

### 新年晚餐推介

~ 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

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

奉送 冬日戀陽  
或 雜果實治 (乙杯)

~ 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

Provencal 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 Mousse,  
French Style  
法式血橙烤鱈魚配白酒泡沫 - \$388

Honey Glazed French Poussin with Gravy  
蜜糖烤法國黃油春雞配燒汁 - \$348

Pan-fried Pork Tomahawk with Herbs Butter  
香煎斧頭豬扒配香草牛油 - \$308

~ 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