中西·環 CENTRE STREET KITCHEN

I	APPETISERS	HK\$	CLASSIC PIZZA	HK\$
10	Cajun French Fries	68	Signature Pizza	168
	東味炸薯條	00	Basil, tomato, buffalo Mozzarella, pesto,	100
,	ጥጥ ነቦ ብ የላ		ham, pineapple, roasted sweet kernel and	
(Classic Caesar Salad	128	melted cheddar cheese	
7	With your choice of smoked salmon,		招牌薄餅	
5	eared prawns or grilled Cajun chicken breast		配香草、番茄、水牛芝士、羅勒香草醬、	
j	凱撒沙律		火腿、 菠蘿、栗米及車打芝士	
1	半煙三文魚、香煎大蝦或扒香辣雞胸		人加e 以加 人下人中月之上	
			PASTAS	
	SOUPS			120
			Mushroom Spaghetti	128
P 1	Minestrone	78	With cherry tomato and basil concasse sauce	
j	意大利雜菜湯		番茄蘑菇意大利麵	
	W 0 0.1 D		配車厘茄、羅勒番茄汁	
	Western Soup of the Day	78	Capellini Bolognaise	138
7	精選西式餐湯		內醬意大利麵	150
	SANDWICHES AND BURGERS		Seafood Spaghetti Carbonara	153
			海鮮卡邦尼意大利麵	-,0
J	umbo Club Sandwich	168	, , , , , , , , , , , , , , , , , , ,	
]	Decks of roasted chicken, bacon, cheddar cheese,		All pasta are served with garlic bread	
f	ried eggs, avocado, tomatoes, romaine lettuce,		各式意大利麵均配蒜蓉包	
1	ye bread and homemade mayonnaise			
- 1	巨無霸公司三文治		MAIN COURSES	
P	配燒雞肉、煙肉、車打芝士、煎蛋、牛油果、		D CONT 7 LID CLM	105
Ĩ	番茄、羅馬生菜、黑麥麵包及自家製蛋黃醬		Pan-fried New Zealand Dover Sole Meunier	
,			With herb-roasted new potatoes and grilled aspara 香煎紐西蘭原條龍脷柳	gus
	Jumbo Angus Beef Burger	188		
	Crispy bacon, tomatoes, balsamic onion, pickles,		配牛油香草燒新薯及蘆筍	
	nelted cheddar cheese and arugula		Two Lollipops	188
	沙寶安格斯牛肉漢堡包		Char-Grilled New Zealand lamb chops (2 pcs)	
	配煙肉、番茄、黑醋燴洋葱、酸青瓜、 ************************************		with lemon yoghurt, toasted nuts,	
J	車打芝士及火箭菜		red onion salad and sidewinder potatoes	
1	All sandwiches and burgers are		香烤新西蘭小羊排(兩件)	
	served with coleslaw and sidewinder potatoes	;	配檸檬乳酪、烘烤果仁、紅葱沙律及旋風薯片	
	听有三文治及漢堡包均配凉拌卷心菜及旋風			
		• • • •	Steak Frites (250g)	268
			Grilled US Angus Ribeye Steak	
			Served with potato wedges and roasted garlic	
			燒美國安格斯肉眼扒	
			配辣味薯角及金蒜	

中西·環 **CENTRE STREET KITCHEN**

	SOUPS	HK\$		
	Chinese Soup of the Day 精選中式老火湯	78		
	ASIAN SPECIALITIES			
	Taiwanese Beef Noodle 台式牛肉麵	98		
	Steamed Rice with Preserved Sausage, Dried Shrimp, Mushroom and Preserved Duck wrapped in Lotus Leaf (20 minutes preparation time) 招牌荷葉飯 (臘陽、蝦乾、香菇、臘鴨脾) (製作需時20分鐘)	98		
	Cantonese Wonton Noodle Soup with Vegetables 鮮蝦雲吞湯麵	118		
	Yeung Chow Fried Rice With BBQ pork, shrimps, diced vegetables and scallion 揚州炒飯 配叉燒、海蝦、雜菜粒及蔥花	118		
	Wok Fried Rice Noodle (Vietnamese Style) With crab meat, Vietnamese pork sausage, bean sprouts, square bean curd, onion, chives and sour plum sauce 越式炒河粉 伴蟹肉、越南扎肉、豆芽、豆卜、 洋葱、韭菜和酸梅汁	138		
	Hainanese Chicken Rice With boneless chicken, Chinese soup and fragrant ric 海南雞飯	168 ce		
•	Wok Fried Seasonal Vegetables (Select cooking Style: Wok Fried, Superior Broth or Oyster Sauce) 中式炒時蔬 (可選清炒、上湯或蠔油)	68		
•	Steamed Jasmine Rice	22		

DESSERTS		
Pandan Cake 班蘭蛋糕		HK\$ 38
Seasonal Fresh Fru 時令鮮果碟	it Platter	68
American Bluebern 美式藍莓芝士餅	ry Cheese Cake	78
⊕ Mango Mille-Feuil 芒果酥皮拿破崙	lle	78
International Chee	ese Platter am, Brie & Aged Cheddar	118
	, crudités, dried fruit & wa	
配法包、雜菜條、乾	果及合桃	



View Breakfast Menu here 瀏覽早餐菜單



View Brunch Menu here 瀏覽早午餐菜單



View Lunch Menu here 瀏覽午餐菜單



View Gourmet Takeaway here 瀏覽外賣自取菜單

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絲苗白飯