



REFRESHING SEASONAL DELIGHTS

清 新 之 選

Traditional Cobb Salad

特色扒雞胸沙律

港幣HK\$165

Local mixed garden greens with grilled farm chicken breast, diced vine tomatoes, fresh avocado, boiled egg and crispy smoked bacon tossed with Danish blue cheese dressing (or your choice of dressings)
配青菜沙律、番茄粒、牛油果、雞蛋、煙肉及藍芝士醬(或各式沙律醬)

Classic Caesar Salad

凱撒沙律

港幣HK\$125

Hearty romaine lettuce tossed with Chef Pino's home recipe Caesar dressing, sprinkled with crispy Parma ham chips, sliced Italian Parmigiano Reggiano and garlic croutons

Classic Caesar Salad

*Indulgences...Add smoked Norwegian salmon
or grilled home seasoned Cajun chicken breast*

凱撒沙律

配煙三文魚或扒香辣雞胸

港幣HK\$175

Superfood Salad 🥗🌱

「超級食物」健怡沙律

港幣HK\$165

Curly kale, quinoa, edamame, red kidney bean, blueberry, red grapes, Italian parmesan, sunflower seeds, walnuts tossed with wildflower honey, lemon juice, virgin olive oil and Greek yoghurt
羽衣甘藍、藜麥、毛豆、紅腰豆、藍莓、葡萄、意大利芝士、葵花籽、野花蜂蜜合桃、檸檬汁、初榨橄欖油及希臘乳酪

SOUP DU JOURS

窩 心 暖 湯

Cream of Wild Mushroom

野菌忌廉湯

港幣HK\$80

Blended with bottom, Japanese blacks, shiitakes, straws and portobello mushrooms with fresh cream, sprinkled chive and mushroom chips

Chinese Soups

精選中式老火湯

港幣HK\$80

Chef Pino's Traditional Chinese soup of the day

SIGNATURE MAIN DISHES AND ITALIAN CUISINE

招 牌 主 菜 及 意 式 情 迷

Signature Fish and Chips 🍷

招牌炸魚薯條配秘製他他醬

港幣HK\$205

Deep-fried sustainable fillet of hake with own seasoning and coated with beer batter, served with French fries and homemade tartar sauce

Grilled U.S. Angus New York Sirloin Steak (10oz)

美國安格斯特級西冷牛扒 (10安士)

港幣HK\$325

Selected the top Prime grade of Certified Angus beef striploin, seasoned with sea salt and black pepper, grilled by your request, and served with farm vegetables

Indulgences... Pan-seared Spice-Foie Gras

超值選配: 香煎法國鵝肝

港幣HK\$80

All Day Breakfast

全日早餐

港幣HK\$195

Two farm eggs (your choice of cooking style) served with smoked bacon, Cumberland sausage, smoked Norwegian salmon, grilled hothouse tomatoes, baked beans, fresh toast and hash brown
農場雞蛋兩隻(自選烹調方法)
配煙肉、金巴倫豬肉腸、煙三文魚、烤番茄、焗豆、多士及香脆薯餅

Spaghetti Bolognese

肉醬意大利粉

港幣HK\$145

Chef Pino's own beef ragout recipe braised for hours with farm fresh herbs, tossed with spaghetti topped with shaved Italian Parmigiano Reggiano, chopped Italian parsley

Linguine with Assorted Seafood and Spicy Tomato Sauce

香辣鮮茄海鮮意大利扁麵

港幣HK\$185

Sautéed selection of sustainable prawns, squid, Canadian scallops and New Zealand mussels with chilli, white wine and Italian plum tomato sauce accompanied with al dente cooked linguine, topped with fresh parsley and pesto

Pizza Margherita 🍷

番茄香草水牛及巴馬芝士薄餅

港幣HK\$155

Fresh baked in-house pizza dough topped with Italian plum tomato sauce, sliced vine tomatoes, fresh basil, Italian mozzarella and parmesan cheese

Indulgences...Spanish spicy sausage, Parma ham, smoked bacon, fresh shrimp, smoked salmon, bottom mushroom or pineapple

額外配料：西班牙辣肉腸、巴馬風乾火腿、煙肉、鮮蝦、煙三文魚、蘑菇或菠蘿
港幣HK\$25 / each selection 每款



BURGERS AND SANDWICHES

漢堡包及三文治

Café on the PARK Signature Beef Burger

柏景餐廳精選漢堡包

250g Jumbo Angus Beef Burger 🏆

250克珍寶安格斯牛肉漢堡包

港幣HK\$195

Pan-fried U.S. Angus beef patty with crunchy iceberg lettuce, vine tomato, red onion, pickled cucumber and house sauce
配生菜、番茄、紅洋蔥及酸青瓜

Indulgences... fried farm egg, smoked bacon, Cheddar cheese, button mushrooms

額外配料：煎農場雞蛋、煙肉、車打芝士或蘑菇

港幣HK\$25 / each selection 每款

Indulgences... Pan-seared Spice-Foie Gras

超值選配：香煎法國鵝肝

港幣HK\$80

Healthy Hummus Veggie Spinach Tortilla Wrap 🌱

健怡素菜墨西哥卷

港幣HK\$155

Blue corn tortilla wrapped with hummus, hothouse cucumber, baby spinach leaves, sliced vine tomato, avocado, fresh alfalfa sprout, microgreens and basil
鷹嘴豆醬、溫室青瓜、菠菜葉、番茄、牛油果、小豆芽、菜苗、羅勒

Jumbo Club Sandwich

巨無霸公司三文治

港幣HK\$175

Chef's signature club sandwich with roast Sirloin beef, roast farm chicken, smoked bacon, Gammon ham, Swiss Gruyere cheese, boiled egg, sliced vine tomato, iceberg lettuce, German pickled cucumber and homemade mayonnaise
燒西冷牛肉、燒雞肉、煙肉、火腿、瑞士芝士、雞蛋、番茄、生菜、德國酸青瓜及秘製蛋黃醬

Beyond Burger 🌱

素食漢堡

港幣HK\$185

Pan-fried plant-based patty with hothouse tomato, iceberg lettuce, sesame bun
植物漢堡扒、番茄、生菜、芝麻包

The Beyond Burger is a healthy choice in moderation; Beyond Meat sources all the building blocks of meat (protein, fat, minerals, carbs, and water) from plants.

The patties also contain minimal amount of other ingredients, like potato starch, natural flavour, yeast extract, salt, and beet juice extract. The patties are one of the only plant-based burgers made without GMOs, soy, or gluten.

ASIAN DELIGHTS

東方美食

Signature Hainanese Chicken Rice 🏆

招牌海南雞飯

港幣HK\$168

Simmered fresh farmed chicken in chicken broth, served with 3 signature sauces, accompanied with garlic rice and chicken soup

Spicy Green Curry Vegetables and Straw Mushrooms 🌱

泰式青咖喱雜菜配絲苗白飯

港幣HK\$135

Served with steamed rice “Thai style”

Nasi Goreng

印尼炒飯

港幣HK\$135

Indonesian fried rice served with assorted satays, chicken drumstick, ‘Krupuk’ prawn cracker and Sambal
配沙爹、雞腿、蝦片及參巴醬

Baked Canadian Pork Chop

地道焗豬扒飯

港幣HK\$135

With fried rice and tomato sauce,
a mozzarella and rice hearty pork dish well known in Hong Kong !

Braised Tofu Omni Minced Meat 🌱

素麻婆豆腐配絲苗白飯

港幣HK\$155

Served with steamed rice

Plant-based meat substitutes - Omni Pork is all-purpose, tender, juicy and 100% plant based

Braised with tofu and chilli sauce

Cantonese Wonton Soup and Egg Noodles with Vegetables

廣東鮮蝦雲吞湯麵配時蔬

港幣HK\$130

Secret recipes of the authentic Cantonese wonton, mixture of minced pork and shrimps, seasoning with dried fish powder and wrapped with wonton skin, accompanied with wonton egg noodle served with clear superior broth and green vegetables

SWEETS 甜品

Traditional Tiramisu 傳統意大利芝士蛋糕 港幣HK\$80

The ultimate recipe from Pastry Chef Vincent for authentic tiramisu, an Italian dessert made of layers of coffee-soaked ladyfingers and a rich, velvety mascarpone cream

Hokkaido 3.8 Milk Pudding with Mixed Berries Compote 北海道3.8牛乳布甸伴燴雜莓 港幣HK\$80

Pastry Chef Vincent presents his creative dessert – Incredible texture, amazing flavour
Very well-balanced acidity and alkalinity from the berries and the cream
The flavours develop on the pallet easily and clearly

New Zealand Marble Cheesecake 紐西蘭雲石芝士餅 港幣HK\$80

Pastry Chef Vincent introduces his secret recipe – marvellous marbled cheesecake
swirled in creamy Madagascar vanilla batter and layered on a crumbly Valrhona chocolate graham cracker crust

Deluxe Fresh Fruit Platter 精美時令果碟 港幣HK\$80

Selection of seasonal fruit from the market, handcrafted and the ultimate fruit platter presentation

Selection of Premium Ice Cream 精選雪糕

港幣HK\$50 / 港幣HK\$80

Choice of flavours: strawberry, Belgium chocolate or vanilla
(Single scoop or double scoops)
可選擇：士多啤梨、比利時朱古力或雲呢啉
(單球或雙球)

*How do you greet the sweltering heat and suffocating humidity of Hong Kong summer with a smile?
If you don't know which swirl to go for, don't worry, because the great selection of ice cream for you to choose "A must-try is the refreshing" from a la carte menu at Café on the PARK*

BEVERAGES 飲品

Coffee 咖啡

每杯港幣HK\$50 per cup

Cappuccino, decaffeinated coffee, Espresso, freshly brewed, latte or mocha
意大利鮮奶泡沫咖啡、低因咖啡、意大利特濃咖啡、即磨蒸餾咖啡、意大利鮮奶咖啡或朱古力咖啡

Soft Drinks 汽水

每罐港幣HK\$50 per can

Orange juice, Sprite, Coke, tonic or ginger ale
橙汁、雪碧、可樂、湯力水或乾薑水

Tea 特色茗茶

每壺港幣HK\$50 per pot

Ceylon, Earl Grey, peppermint, camomile, brown rice tea, jasmine, Pu'er or Tieguanyin
錫蘭、豪門伯爵、薄荷、甘菊、日本玄米茶、香片、普洱或鐵觀音

Bottled Beer 瓶裝啤酒

每瓶港幣HK\$62 per bottle

Asahi, Carlsberg, Heineken, San Miguel, Tsingtao
朝日、嘉士伯、喜力、生力或青島

Freshly Squeezed Fruit or Vegetable Juice 鮮榨果汁或蔬菜汁

每杯港幣HK\$62 per glass

Wine of the Month 本月精選葡萄酒

每杯港幣HK\$68 per glass

每瓶港幣HK\$338 per bottle

White, red or rosé wine
白酒、紅酒或玫瑰酒



👍 BIODYNAMIC WINE

Everything comes from mother nature.

The all-natural viticulture links sowing and harvesting to the lunar calendar allows no artificial components during plantation.

With biodynamic wine, you can be assured that the wine you drink was produced with methods that tread very lightly on our earth, consequently, healthy to all of us.

	Glass (HK\$)	Bottle (HK\$)		Glass (HK\$)	Captain (HK\$)	Bottle (HK\$)
CHAMPAGNE			SOMMELIER CHOICE			
Mansard Brut, NV		480	Champagne			
Mansard Premier Cru Brut, NV		980	Charles de Cazanove NV	108	-	520
Cattier Icone Brut, NV		980	Sparkling Wine			
			Bunnamagoo Estate	104	-	500
WHITE WINE			Pinot Noir Chardonnay			
France			De Stefani Prosecco	98	-	480
Albert Bichot Chablis, 2015		720	Millesimato Extra Dry, 2017			
Rhone Valley		620	White Wine			
Côtes du Rhône Blanc, 2017/2018			Australia			
Le G de Château Guiraud, 2016		520	Red Bridge, Chardonnay, 2018	72	180	340
Italy			Lily, Semillon, Sauvignon Blanc	88	220	420
De Stefani		450	France			
Pinot Grigio, Venezia DOC, 2018			Château Haut Pougnan,	88	210	400
			Bordeaux Blanc, 2016			
ROSÉ WINE			Italy			
France			Ippolito,	78	190	360
Le Petit Chat Rosé	78	380	Sauvignon Blanc, 2015/2016			
			Inycon, Pinot Grigio DOC	88	210	400
RED WINE			Red Wine			
France			Australia			
Albert Bichot Hautes		720	Red Bridge, Shiraz, 2017	72	180	340
Côte de Nuits Red, 2014			Lily, Cabernet Merlot	88	220	420
Southern Rhone		880	France			
Châteauneuf du Pape, 2015/2016			Château Le Gravy	88	210	400
Italy			Bordeaux Supérieur, 2016			
Castelforte Amarone,		780	Italy			
Valpolicella, DOCG, 2014			Bottega,	78	190	360
			Cabernet Sauvignon, 2017/2018			
			Inycon, Nero d'Avola DOC	88	210	400
			Beverages			
				Bottle / Glass (HK\$)		
			Bottled beer			62
			Draught beer			78
			Fresh juices			62
			Soft drinks			48
			Mineral water			58
			Corkage fee			200 per bottle
			Cake cutting fee			150 per cake

• Subject to 10% service charge

• Please inform your server of any food related allergies as your well-being and comfort are our greatest concern



SELECTED WINE

	Bottle (HK\$)		Bottle (HK\$)
Red Wine		Champagne	
Australia		Baron Fuente, Grand Reserve Brut, NV	880
Bunnamagoo Estate	610	Moët & Chandon Brut, 2006	1,080
Shiraz, Mudgee, 2013		Piper Heidsieck Brut, 2006	1,080
New South Wales		White Wine	
Barwang,	450	Australia	
Cabernet Sauvignon, 2017/2018		Bunnamagoo Estate	610
Barossa Valley		Chardonnay, Mudgee, 2013	
Samuel's Collection, Shiraz, 2017	690	Clare Valley	
Samuel's Collection, Shiraz,	690	Leasingham Bin 7	440
Cabernet Sauvignon, 2018		Riesling 2012/2013	
Calabria 3 Bridges, Shiraz, 2014	520	Coonawarra	
Western Australia		Brand Laira,	520
Capel Vale Regional Series,	480	Chardonnay 2016	
Cabernet Sauvignon, 2016		New Zealand	
France		Marlborough	480
St. Émilion, St. Georges,	670	Opawa Sauvignon Blanc, 2016	
Château Calon, 2011		Germany	
Bordeaux,	630	Spiegel, Pfalz,	400
Château Paradis Casseuil, 2015		Schlabberwein Rielsing, 2016	
Bordeaux Supérieur,	590	Gewurztraminer, 2016	520
Château de Seguin Cuvée Prestige		France	
Italy		Domaine Weinbach	720
Tuscany,	680	Gewurztraminer	
De Vinosalvo 'Santario' Maremma, 2015		Le G De Château Guiraud Blanc	620
U.S.A.		Sauternes, Bordeaux	
Airfield, Yakima Valley, Washington	680	Chile	
Syrah, 2014		Bodegas Volcanes Tectonia,	550
Argentina		Chardonnay, 2017	
Mendoza	620	South Africa	
Mendal Malbec, 2015		Spier Vintage Selection Chenin Blanc, 2017	420
Germany		Rosé Wine	
Karl May, Pinot Noir, 2016	510	France	
New Zealand		Château D'Esclans Whispering Angel,	680
Malborough	710	Provence, France, 2016	
Opawa Pinot Noir, 2016		Germany	
Chile		Spiegel Pfalz,	410
Bodegas Volcanes Reserva	460	Windrose Rosé, 2016	
Cabernet Sauvignon, 2017			

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