



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 Caesar dressing,
sprinkled with crispy Parma ham chips, sliced Italian Parmigiano Reggiano and
garlic croutons

配羅馬生菜、巴馬火腿脆片、意大利芝士及蒜香麵包粒伴廚師秘製醬汁

Indulgences: Add smoked Norwegian salmon

港幣HK\$50

or grilled Cajun chicken breast

配煙三文魚或扒香辣雞胸



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

Signature dish 廚師推介 Vegetarian 素菜

- Subject to 10% service charge based on the original price 另收以原價計算之加一服務費
- Please inform your server of any food related allergies as your well-being and comfort are our greatest concern 為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡



SOUP DU JOURS 窩心暖湯

Cream of Wild Mushroom 野菌忌廉湯

港幣HK\$80

Blended with button, shiitake, straw and portobello mushrooms with fresh cream, sprinkled with chives and mushroom chips

Chinese Soups 精選中式老火湯

港幣HK\$80

Traditional Chinese soup of the day



- Subject to 10% service charge based on the original price 另收以原價計算之加一服務費
- Please inform your server of any food related allergies as your well-being and comfort are our greatest concern 為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡



**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 hake fillet with special seasoning, coated in 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

Prime Certified Angus Beef striploin, seasoned with sea salt and black pepper, and served with farm vegetables

Indulgences: Add pan-seared spiced Foie Gras

港幣HK\$80

超值選配: 香煎法國鵝肝

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, 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

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

Freshly baked in-house pizza dough topped with Italian plum tomato sauce, sliced vine tomatoes, fresh basil, Italian Mozzarella and Parmesan Cheese

Indulgences: Add Spanish spicy sausage, Parma ham, smoked bacon, fresh shrimp, smoked salmon, button mushrooms or pineapple

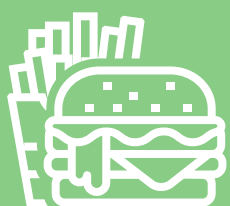
港幣HK\$25

each selection 每款

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

Signature dish 廚師推介 Vegetarian 素菜

- Subject to 10% service charge based on the original price 另收以原價計算之加一服務費
- Please inform your server of any food related allergies as your well-being and comfort are our greatest concern 為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡



BURGERS AND SANDWICHES

漢堡包 及 三文治

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 tomatoes, red onion, pickled cucumber and house sauce
配生菜、番茄、紅洋蔥及酸青瓜及秘製醬汁

Indulgences: Add fried farm egg, smoked bacon, Cheddar cheese, button mushrooms

港幣HK\$25

each selection 每款

額外配料：煎農場雞蛋、煙肉、車打芝士或蘑菇

Indulgences: Add pan-seared spiced Foie Gras

港幣HK\$80

超值選配：香煎法國鵝肝

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 tomatoes, 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 tomatoes, 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.

 Signature dish 廚師推介  Vegetarian 素食

- Subject to 10% service charge based on the original price 另收以原價計算之加一服務費
- Please inform your server of any food related allergies as your well-being and comfort are our greatest concern 為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡



**ASIAN
DELIGHTS**
東方美食



Signature Hainanese Chicken Rice 招牌海南雞飯

港幣HK\$168

Simmered fresh farm chicken in chicken broth, served with three 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

Thai-style curry served with steamed rice

Nasi Goreng 印尼炒飯

港幣HK\$135

Indonesian fried rice served with assorted satays, chicken drumstick, 'Krupuk' prawn cracker and Sambal
配沙嗲、雞槌、蝦片及參巴醬

Baked Canadian Pork Chop 地道焗豬扒飯

港幣HK\$135

With fried rice, tomato sauce and Mozzarella, a 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, braised tofu and chilli sauce
Omni Pork is an all-purpose, plant-based meat substitute; tender, juicy and 100% plant-based

Cantonese Wonton Soup and Egg Noodles with Vegetables 廣東鮮蝦雲吞湯麵配時蔬

港幣HK\$130

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

Signature dish 廚師推介 Vegetarian 素菜

- Subject to 10% service charge based on the original price 另收以原價計算之加一服務費
- Please inform your server of any food related allergies as your well-being and comfort are our greatest concern 為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡



SWEETS

甜品

Traditional Tiramisu

傳統意大利芝士蛋糕

港幣HK\$80

The ultimate recipe 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

A creative dessert of incredible texture and amazing flavour. Very well-balanced acidity and alkalinity from the berries and the cream easily develop flavours on the palate

New Zealand Marble Cheesecake

紐西蘭雲石芝士餅

港幣HK\$80

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 for the ultimate fruit platter presentation

Selection of Premium Ice Cream

精選雪糕

Single scoop
單球
港幣HK\$50

Double scoop
雙球
港幣HK\$80

Choice of flavours: strawberry, Belgium chocolate or vanilla
可選擇：士多啤梨、比利時朱古力或雲呢拿

Beat the Hong Kong heat with a smile and a scoop of ice cream from Café on the PARK

- Subject to 10% service charge based on the original price 另收以原價計算之加一服務費
- Please inform your server of any food related allergies as your well-being and comfort are our greatest concern 為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡

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 water 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

每杯港幣HK\$68 per glass

本月精選葡萄酒

每瓶港幣HK\$338 per bottle

White, red or rosé wine
白酒、紅酒或玫瑰酒

- Subject to 10% service charge based on the original price 另收以原價計算之加一服務費
- Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡