

**APPETISER 前菜**

🍴 Mixed Green Salad	98
雜菜沙律	
Fresh Mussels with White Wine and Garlic	128
白酒香蒜煮青口	
Classic Caesar Salad	128
傳統凱撒沙律	
Extra \$50 for Smoked Salmon/Slow-cooked Chicken Breast/Cajun Shrimp	50
另加\$50配煙三文魚/低溫煮雞胸/香辣蝦	
Crab Meat and Avocado Salad	148
牛油果蟹肉沙律	
👩 Kumato Tomato and Buffalo Mozzarella Salad	158
黑番茄水牛芝士沙律	

**SOUP 濃湯**

🍴 Cream of Pumpkin Soup	78
南瓜忌廉湯	
👩 Bouillabaisse	98
海龍皇湯	

**PASTA AND RISOTTO 意粉及意大利飯**

Linguine Amatriciana	118
豬頰肉番茄扁麵	
🍴 Penne with Mushrooms and Pesto Sauce	128
蘑菇長通粉配香草醬	
Spaghetti Bolognese	138
肉醬意大利粉	
👩 Risotto with Crab Meat and Spinach Cream Sauce	158
蟹肉意大利飯配菠菜忌廉汁	

**ASIAN DELIGHTS 東方美食**

Curry Beef Brisket with Steamed Rice	128
咖喱牛腩配絲苗白飯	
Cantonese Wonton Soup with Egg Noodles and Vegetables	128
廣東鮮蝦雲吞湯麵配時蔬	
👩 Hong Kong-style Baked Pork Chop Rice	138
港式焗豬扒飯	

🍴 Vegetarian 素菜    👩 Signature dish 廚師推介

- Subject to 10% service charge based on the original price 另收取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 is 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

## MAIN COURSE 主菜

Classic Fish and Chips 經典炸魚薯條	188
Pan-fried Red Snapper with Cherry Tomato, Caper Cream Sauce 香煎紅魷魚配車厘茄及水瓜柳忌廉汁	218
Grilled Pork Chop with Bacon Apple Jus 香烤豬扒配煙肉蘋果汁	258
Roasted Lamb Chop with Honey Dijon Dressing 香燒法式羊架配香蜜芥末醬	278
Grilled U.S. Angus Rib Eye with Beef Jus 香烤美國安格斯肉眼配香濃肉汁	328
Grilled Australian M5 Wagyu Tomahawk (approximately 1.3kg) (Please reserve one day in advance)	1,488
香烤澳洲和牛M5斧頭扒 (約1.3公斤) (請提前一天預訂)	

## SIDE DISH 配菜

Grilled Vegetables 香烤蔬菜	58
Black Truffle Mashed Potato 黑松露薯蓉	68
French Fries 薯條	78

## DESSERT 甜品

Panna Cotta with Fresh Fruits 鮮果奶凍	68
Belgian Double Chocolate Cake 比利時特濃朱古力蛋糕	78
Marble Cheesecake 雲石芝士餅	78
Tiramisu 意大利芝士餅	78

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