PIERSIDE

		港幣HK\$
	APPETISER 前菜	
	Caesar Salad 凱撒沙律	138
	Extra \$50 for Slow-cooked Chicken Breast/ \$50 for Parma Ham/ \$70 for Smoked Salmon 另加\$50配慢煮雞胸/ \$50配巴馬火腿片/ \$70配煙三文魚	
•	Caprese Salad 水牛芝士番茄沙律	148
	NZ Mussels with Spicy Tomato Herbs Sauce 紐西蘭青口配香辣番茄汁	168
	Louisiana Crab Cake Salad with Avocado Lemon Dressing 路易斯安那州蟹餅沙律配牛油果檸檬醬	178
	SOUP 濃湯	
	Corn Chowder with Crab Meat 蟹肉粟米周打湯	78
	Wild Mushroom Truffle Cream Soup	78
•	野菌松露忌亷湯 Italian Minestrone	78
	意式雜菜湯	
	PASTA 意粉	
	Spaghetti Bolognese 肉醬意大利粉	158
	Risotto with Crab Meat, Spinach and Cheese	158
	澳州菠菜苗、蟹肉、芝士意大利燉飯	
	Seafood Arrabbiata with Penne Pasta 海鮮長通粉配辣番茄汁	168
	ASIAN DELIGHTS 東方美食	
	Singaporean Fried Rice Noodles 星洲炒米	108
	Curry Chicken with Steamed Rice 咖喱雞配絲苗白飯	118
	Stir-fried Flat Noodle with Beef 乾炒牛河	128
	Hong Kong-style Baked Pork Chop Rice 港式焗豬扒飯	148

[•] Subject to 10% service charge based on the original price $\rm Skupk S$

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

PIERSIDE

	MAIN COURSE 主菜	港幣HK\$
	Classic Fish and Chips 經典炸魚薯條	188
	Grilled Canadian Pork Chop with Green Peppercorn Gravy 香烤加拿大豬扒配青胡椒粒汁	258
	Pan-fried Halibut Fillet with Black Pepper Sauce 香煎比目魚柳配香濃黑胡椒汁	258
	Roasted Lamb Chop with Garlic Herb Sauce 香烤法式羊扒配蒜蓉香草汁	278
	Grilled U.S. Angus Rib Eye Steak with Beef Jus 炭燒美國安格斯肉眼扒配香濃肉汁	398
	PIZZA 薄餅	
	Margherita Pizza 瑪格麗特番茄芝士薄餅	168
	Pepperoni Pizza 意大利辣肉腸薄餅	188
	SIDE DISH 配菜	
•	Assorted Grilled Vegetables 香烤雜菜	68
	Roasted Butter Sweet Corn 燒牛油粟米粒	68
•	Roasted Wild Mushroom 燒什菌	78
*	French Fries 薯條	78
•	Cajun Spicy Potato Wedges 香辣薯角	78
	DESSERT 甜品	
	Crème Brûlée 法式焦糖燉蛋	78
	Blueberry Cheese Cake 藍莓芝士蛋糕	78
	監母之工宝標 Fresh Fruit Platter 鮮果拼盤	98
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