

# Set Dinner Menu on 30 Jun 2025 (Mon)

## 二零二五年六月三十日 (一) 晚餐推介

**Green Salad 田園沙律 / Soup of the Day 是日餐湯**

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬: 蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

**White Mushroom and Minced Chicken Cream Soup**  
白菌雞蓉忌廉湯

**White Gourd, Semen Coicis and Pork Rib Soup**  
冬瓜薏米豬骨湯  
(消暑利水、美白消脂)

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**Main Course 主菜**

**Pork Chop with Cheese and Mustard Seed with Onion Sauce, French Style**  
芝士芥末籽豬扒配法式洋蔥汁 - \$148

**Risotto with Spinach, Chicken and Assorted Mushrooms**  
菠菜雞肉雜菌意大利飯 - \$138

**Tilapia Fillet with Garlic and Cheese served with Couscous Salad and Mashed Potato**  
香蒜芝士鯛魚柳配古斯米沙律菜伴薯蓉 - \$158

**Stir-fried Chicken Fillet with Pineapple, Pepper and Young Ginger with Rice Steamed in Pot**  
香菠彩椒紫蘿炒雞柳配砵仔飯 - \$138

**Braised Garoupa with Beancurd Sheet and Beancurd in Clay Pot with Rice Steamed in Pot**  
紅燒枝竹豆腐斑腩煲配砵仔飯 - \$148

**Sliced Beef and Fried Egg with Rice in Clay Pot**  
煎蛋牛肉片煲仔飯 - \$128  
(Cooking time 20 minutes 烹調時間約20分鐘)

**Assorted Preserved Sausages and Meat with Rice in Clay Pot**  
臘味煲仔飯 - \$148  
(Cooking time 20 minutes 烹調時間約20分鐘)

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**Dessert 甜品**

**Ice-cream or Pistachio Strawberry Macaron**  
雪糕 或 開心果草莓泡芙

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**Coffee or Tea 咖啡或茶**

May change to  
Fantasy Rocky Road  
with additional \$18  
另加\$18可轉續紛石板街



Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

All prices are subject to 10% service charge | 另加 10% 服務費

Green Salad, soup and dessert are for consumption in restaurant only and not to be taken away | 田園沙律、餐湯及甜品只供堂食, 不設攜走, 敬請原諒

30 Jun (K)

# Set Dinner Menu on 01 Jul 2025 (Tue)

## 二零二五年七月一日 (二) 晚餐推介

Green Salad 田園沙律 / Soup of the Day 是日餐湯

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬: 蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

Tomato and Seafood Soup  
蕃茄海鮮湯

Minced Beef and Egg White Broth  
西湖牛肉羹  
(補中益氣、強健筋骨)

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Main Course 主菜

Braised Baby Pork Leg with Balsamic Vinegar with Sweet and Sour Sauce  
意大利黑陳醋糖醋豬仔脾 - \$138

Braised Thick Sliced Ox Tongue with Japanese and Korean Sauce  
日韓醬炆厚切牛脷 - \$138

Braised Duck with Red Wine  
紅酒燴米鴨 - \$178

Braised Roasted Pork Belly with Bean Curd in Clay Pot  
with Rice Steamed in Pot  
大馬站煲配砵仔飯 - \$168

Braised Pea Shoots with Shrimps and Sliced Fish in XO Sauce  
with Rice Steamed in Pot  
XO醬蝦球魚片扒菜苗配砵仔飯 - \$158

Chicken and Preserved Sausage with Rice in Clay Pot  
臘腸滑雞煲仔飯 - \$128  
(Cooking time 20 minutes 烹調時間約20分鐘)

Assorted Preserved Sausages and Meat with Rice in Clay Pot  
臘味煲仔飯 - \$148  
(Cooking time 20 minutes 烹調時間約20分鐘)

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Dessert 甜品

Ice-cream or Baked Sago Pudding with Lotus Seed Paste  
雪糕 或 焗蓮蓉西米布甸

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Coffee or Tea 咖啡或茶

May change to  
Fantasy Rocky Road  
with additional \$18  
另加\$18可轉繽紛石板街



Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

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01 Jul

# Set Dinner Menu on 02 Jul 2025 (Wed)

## 二零二五年七月二日 (三) 晚餐推介

**Green Salad 田園沙律 / Soup of the Day 是日餐湯**

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬: 蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

**Purée of Corn and Pumpkin Soup**

粟米南瓜蓉湯

**Fig, Pear and Pork Rib Soup**

無花果雪梨豬骨湯  
(健脾、滋陰潤肺)

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### **Main Course 主菜**

**Rosemary Chicken Steak with Shallot White Mushroom Cream Sauce**

露絲瑪莉雞扒配乾蔥白菌汁 - \$138

**Braised Beef Rib Fingers with Red Wine Sauce**

紅酒燴牛肋條 - \$138

**Pan-fried Red Snapper Fillet with Capers Butter Cream Sauce**

香煎紅鱸魚柳配水瓜柳牛油忌廉汁 - \$158

**Stir-fried Sliced Duck with Bitter Melon in Black Bean Sauce**

with Rice Steamed in Pot  
豉汁涼瓜炒鴨片配砵仔飯 - \$148

**Chinese Sweet and Sour Beef Tenderloin with Rice Steamed in Pot**

中式牛柳配砵仔飯 - \$148

**Sliced Pork with Shrimp Paste and Dried Shrimps with Rice in Clay Pot**

蝦醬蝦乾肉片煲仔飯 - \$128

(Cooking time 20 minutes 烹調時間約20分鐘)

**Assorted Preserved Sausages and Meat with Rice in Clay Pot**

臘味煲仔飯 - \$148

(Cooking time 20 minutes 烹調時間約20分鐘)

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### **Dessert 甜品**

Ice-cream or

雪糕 或

Fig Oolong Tea Macaron

無花果烏龍茶馬卡龍

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### **Coffee or Tea 咖啡或茶**

May change to  
Fantasy Rocky Road  
with additional \$18  
另加\$18可轉續紛石板街



Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

All prices are subject to 10% service charge | 另加 10% 服務費

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02 Jul (L)

# Set Dinner Menu on 03 Jul 2025 (Thu)

## 二零二五年七月三日 (四) 晚餐推介

**Green Salad 田園沙律 / Soup of the Day 是日餐湯**

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬:蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

**Herbs, Tomato Puree and Chickpea Soup**

香草茄蓉雞心豆湯

**Corn on the Cob, Burdock, Carrot and Pork Rib Soup**

粟米牛蒡甘筍豬骨湯  
(降膽固醇、降血糖、降血脂)

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### Main Course 主菜

**Pan-fried Halibut Fillet with Black Truffle White Mushrooms Cream Sauce**

香煎比目魚柳配黑松露白菌忌廉汁 - \$188

**Pan-fried Australian Pork Sirloin with Black Pepper Fried Shallot Gravy**

香煎澳洲豬西冷配黑椒炸乾蔥燒汁 - \$178

**Baked Rice with Chicken Steak with Cheese and Tomato Puree, Italian Style**

芝士意式茄蓉焗雞扒飯 - \$138

(Cooking time 20 minutes 烹調時間約20分鐘)

**Steamed Chicken with Yam, Lycium and Black Fungus with Rice Steamed in Pot**

鮮淮山杞子雲耳蒸雞配砵仔飯 - \$138

**Shrimp with Corn, Scrambled Egg and Tofu in Clay Pot with Rice Steamed in Pot**

粟米滑蛋豆腐蝦球煲配砵仔飯 - \$148

**Pork Patty, Water Chestnut and Dried Mushroom with Rice in Clay Pot**

冬菇馬蹄肉餅煲仔飯 - \$128

(Cooking time 20 minutes 烹調時間約20分鐘)

**Assorted Preserved Sausages and Meat with Rice in Clay Pot**

臘味煲仔飯 - \$148

(Cooking time 20 minutes 烹調時間約20分鐘)

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### Dessert 甜品

**Ice-cream or Basque Cheese Cake**

雪糕 或 巴斯克芝士蛋糕

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### Coffee or Tea 咖啡或茶

May change to  
Fantasy Rocky Road  
with additional \$18  
另加\$18可轉續紛石板街



Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

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03 Jul (M)



# Set Dinner Menu on 04 Jul 2025 (Fri)

## 二零二五年七月四日 (五) 晚餐推介

### Green Salad 田園沙律 / Soup of the Day 是日餐湯

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬: 蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

### Purée of Onion and Carrot Soup

洋蔥甘筍蓉湯

### Papaya, Snow Fungus and Pork Rib Soup

生木瓜雪耳豬骨湯

(止咳潤肺、補脾開胃)

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### Main Course 主菜

### Pan-fried Chicken Breast served with Mashed Potato with Pineapple and Peach Salsa

香煎雞胸伴薯蓉配香菠蜜桃莎莎 - \$138

### Baked Mackerel with Garlic and Coriander served with Spaghetti, Sicilian Style

焗香蒜芫荽鯖魚配西西里意粉 - \$148

### Garlic Pork Chop with Pesto Cream Sauce

香蒜豬扒配意式青醬忌廉汁 - \$138

### Stir-fried Chicken Fillet with Eggplant in Ground Bean Sauce with Rice Steamed in Pot

麵醬茄子炒雞柳配砵仔飯 - \$138

### Stewed Baby Chinese Cabbage with Minced Pork, Salted Egg and Preserved Egg with Rice Steamed in Pot

蒜子金銀蛋肉碎娃娃菜配砵仔飯 - \$128

### Sliced Pork and Pickled Mustard Tuber with Rice in Clay Pot

榨菜肉片煲仔飯 - \$128

(Cooking time 20 minutes 烹調時間約20分鐘)

### Assorted Preserved Sausages and Meat with Rice in Clay Pot

臘味煲仔飯 - \$148

(Cooking time 20 minutes 烹調時間約20分鐘)

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### Dessert 甜品

### Ice-cream or Mango Pudding

雪糕 或 芒果布甸

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### Coffee or Tea 咖啡或茶

Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

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04 Jul (A)

May change to  
Fantasy Rocky Road  
with additional \$18  
另加\$18可轉續紛石板街



# Set Dinner Menu on 05 Jul 2025 (Sat)

## 二零二五年七月五日(六)晚餐推介

**Green Salad 田園沙律 / Soup of the Day 是日餐湯**

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬:蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

**Minced Chicken and Pearl Barley Soup**

雞蓉薏米湯

**Apple, Snow Fungus and Pork Ribs Soup**

蘋果雪耳豬骨湯  
(潤肺止咳)

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**Main Course 主菜**

**Pan-fried Pork Chop with Black Pepper Onion Sauce**

香煎豬扒配黑椒洋蔥汁 - \$148

**Salt and Pepper Mackerel Fillet with Ginger Gravy, Japanese Style**

椒鹽鯖魚柳配日式生薑燒汁 - \$148

**Grilled Chicken Thigh with Garlic, White Mushroom and Tomato Sauce**

烤大雞髀配香蒜白菌番茄汁 - \$148

**Braised Eggplant with Spicy Minced Pork in Clay Pot with Rice Steamed in Pot**

魚香肉碎茄子煲配砵仔飯 - \$148

**Steamed Pampano with Soya Puff in Black Bean Sauce  
with Rice Steamed in Pot**

豉汁豆卜蒸黃立鯪配砵仔飯 - \$158

**Pork Ribs in Black Bean Sauce with Rice in Clay Pot**

豉汁排骨煲仔飯 - \$128

(Cooking time 20 minutes 烹調時間約20分鐘)

**Assorted Preserved Sausages and Meat with Rice in Clay Pot**

臘味煲仔飯 - \$148

(Cooking time 20 minutes 烹調時間約20分鐘)

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**Dessert 甜品**

**Ice-cream or Blueberry Cheese Cake**

雪糕 或 藍莓芝士蛋糕

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**Coffee or Tea 咖啡或茶**

May change to  
Fantasy Rocky Road  
with additional \$18  
另加\$18可轉續紛石板街



Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

All prices are subject to 10% service charge | 另加 10% 服務費

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05 Jul

# Set Dinner Menu on 06 Jul 2025 (Sun)

## 二零二五年七月六日 (日) 晚餐推介

**Green Salad 田園沙律 / Soup of the Day 是日餐湯**

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬: 蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

**Green Bean and Vegetable Soup**

青豆雜菜湯

**Night Blooming Cereus and Pork Rib Soup**

霸王花豬骨湯

(清心潤肺、清暑解熱、除痰止咳)

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**Main Course 主菜**

**Pan-fried Pork Chop with Black Pepper Onion Sauce**

香煎豬扒配黑椒洋蔥汁 - \$148

**Salt and Pepper Mackerel Fillet with Ginger Gravy, Japanese Style**

椒鹽鯖魚柳配日式生薑燒汁 - \$148

**Grilled Chicken Thigh with Garlic, White Mushroom and Tomato Sauce**

烤大雞髀配香蒜白菌番茄汁 - \$148

**Braised Eggplant with Spicy Minced Pork in Clay Pot with Rice Steamed in Pot**

魚香肉碎茄子煲配砵仔飯 - \$148

**Steamed Pampano with Soya Puff in Black Bean Sauce**

with Rice Steamed in Pot

豉汁豆卜蒸黃立鯪配砵仔飯 - \$158

**Assorted Preserved Sausages and Pork Ribs with Rice in Clay Pot**

鴛鴦腸排骨煲仔飯 - \$138

(Cooking time 20 minutes 烹調時間約20分鐘)

**Assorted Preserved Sausages and Meat with Rice in Clay Pot**

臘味煲仔飯 - \$148

(Cooking time 20 minutes 烹調時間約20分鐘)

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**Dessert 甜品**

**Ice-cream or Apple Crumble**

雪糕 或 蘋果金寶

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**Coffee or Tea 咖啡或茶**

May change to  
Fantasy Rocky Road  
with additional \$18  
另加\$18可轉繽紛石板街



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06 Jul