

Set Dinner Menu on 15 Apr 2024 (Mon)

二零二四年四月十五日 (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>

Fresh Dill and Sweet Corn Soup

鮮刁草粟米蓉湯

Apple, Pear, Snow Fungus and Pork Ribs Soup

蘋果雪梨雪耳豬骨湯
(健脾補腎、祛濕潤腸)

Main Course 主菜

Chilled Roasted Sliced Beef with Japanese Potato Salad

凍燒牛肉配日式薯仔沙律 - \$158

Risotto with Pineapple, Chicken and Assorted Mushrooms

菠菜雞肉雜菌意大利飯 - \$108

Baked Spaghetti with Tuna Fish in Cheese and White Sauce

芝士白汁焗吞拿魚意粉 - \$138

Stir-fried Chicken Fillet with Pineapple and Young Ginger

with Rice Steamed in Pot

香菠紫蘿炒雞柳配砵仔飯 - \$108

Braised Garoupa with Beancurd in Clay Pot with Rice Steamed in Pot

紅燒豆腐斑腩煲配砵仔飯 - \$108

Pork Patty and Salted Egg with Rice in Clay Pot

鹹蛋肉餅煲仔飯 - \$108

Assorted Preserved Sausages and Meat with Rice in Clay Pot

臘味煲仔飯 - \$138

Dessert 甜品

Ice-cream or Crème Brulee

雪糕 或 焦糖燉蛋

Coffee or Tea 咖啡或茶

15 Apr (K)

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

Set Dinner Menu on 16 Apr 2024 (Tue)

二零二四年四月十六日 (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>

Seafood Chowder

海鮮周打湯

Chayote, Sweet Dates and Pork Ribs Soup

佛手瓜蜜棗豬骨湯
(利尿祛濕、養心安神)

Main Course 主菜

Roasted Baby Pork Spare Rib, U.S. Style

美式烤排骨 - \$198

Braised Beef Brisket with Red Wine

紅酒燴牛腩 - \$158

Pan-fried Whole Sole with Capers Butter Cream Sauce

香煎原條龍脷配水瓜柳牛油忌廉汁 - \$138

Stir-fried Shrimp with Broccoli with Rice Steamed in Pot

西蘭花炒蝦球配砵仔飯 - \$128

Chinese Sweet and Sour Beef Tenderloin with Rice Steamed in Pot

中式牛柳配砵仔飯 - \$108

Chicken and Preserved Sausage with Rice in Clay Pot

潤腸滑雞煲仔飯 - \$138

Assorted Preserved Sausages and Meat with Rice in Clay Pot

臘味煲仔飯 - \$138

Dessert 甜品

Ice-cream or Matcha Cake Roll

雪糕 或 抹茶卷

Coffee or Tea 咖啡或茶

16 Apr (L)

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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Set Dinner Menu on 17 Apr 2024 (Wed)

二零二四年四月十七日 (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>

Tomato Soup with Mixed Vegetable

蕃茄雜菜湯

Chicken and Sweet Corn Broth

芫荽雞蓉粟米羹
(開胃、抗衰老)

Main Course 主菜

Pan-fried Tilapia Fillet with Black Truffle White Mushrooms Cream Sauce

香煎羅非魚柳配黑松露白菌忌廉汁 - \$158

Ham and Pork Chop with Cheddar Cheese in Ciabatta

火腿豬扒車打芝士意式三文治 - \$148

Baked Rice with Chicken Steak with Cheese and Tomato Sauce

芝士茄汁焗雞扒飯 - \$118

**Stir-fried String Bean with Preserved Olive and Minced Pork
with Rice Steamed in Pot**

攪菜肉碎炒四季豆配砵仔飯 - \$108

**Stewed Hairy Gourd with Dried Shrimp and Mushroom Shimeji
with Rice Steamed in Pot**

蝦乾粉絲靈芝菇節瓜煲配砵仔飯 - \$108

Sliced Beef and Fried Egg with Rice in Clay Pot

煎蛋牛肉片煲仔飯 - \$108

Assorted Preserved Sausages and Meat with Rice in Clay Pot

臘味煲仔飯 - \$138

Dessert 甜品

Ice-cream or Purple Sweet Potato and Sago Sweet Soup

雪糕 或 凍紫薯西米露

Coffee or Tea 咖啡或茶

17 Apr (M)

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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Set Dinner Menu on 18 Apr 2024 (Thu)

二零二四年四月十八日 (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>

Celery, Cabbage and Beef Consomme

西芹椰菜牛肉清湯

Ginkgo, Carrot, Corn on the Cob, Water Chestnut and Pork Ribs Soup

銀杏粟米甘筍馬蹄豬骨湯
(清熱潤肺、舒肝明目)

Main Course 主菜

Escalope of Chicken with Tarragon Butter Sauce

薄雞扒配他力根牛油汁 - \$108

Baked Cilantro Mackerel with Garlic served with Spaghetti Scallion

焗香蒜芫荽鯖魚配西西里意粉 - \$118

Crispy Chicken Steak with Honey Mustard Sauce

香煎豬扒配露絲瑪莉燒汁 - \$118

Stir-fried Chicken with Beancurd in Shrimp Paste

with Rice Steamed in Pot

豆卜蝦醬蒸雞配砵仔飯 - \$108

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 - \$108

Sliced Beef and Pickled Mustard Tuber with Rice in Clay Pot

榨菜牛肉片煲仔飯 - \$108

Assorted Preserved Sausages and Meat with Rice in Clay Pot

臘味煲仔飯 - \$138

Dessert 甜品

Ice-cream or Mandarin Orange Tart

雪糕或橘子撻

Coffee or Tea 咖啡或茶

18 Apr (A)

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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Set Dinner Menu on 19 Apr 2024 (Fri)

二零二四年四月十九日 (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>

Cream of Basil and Tomato
羅勒蕃茄忌廉湯

Pumpkin, Potato, Apricot Kernel, Black-Eyed Pea and Pork Rib Soup
南瓜薯仔南北杏眉豆豬骨湯
(潤肺益氣、止咳化痰、解毒消腫)

Main Course 主菜

Salmon En Croute
酥皮焗菠菜三文魚 - \$208

Braised Beef Brisket with Lemon Grass and Tomato served with Garlic Bread
香茅蕃茄燴牛腩配蒜蓉包 - \$138

Pan-fried Pork Loin with Thyme and Garlic Sauce
百里香豬柳配香蒜汁 - \$118

**Stir-fried Diced Beef with Black Pepper and Potato
with Rice Steamed in Pot**
薯仔炒黑椒牛柳粒配砵仔飯 - \$128

**Scrambled Egg with Dried Raddish, Minced Pork and String Bean
with Rice Steamed in Pot**
菜脯肉碎豆角炒蛋配砵仔飯 - \$108

Pork Patty and Preserved Vegetable with Rice in Clay Pot
梅菜肉餅煲仔飯 - \$108

Assorted Preserved Sausages and Meat with Rice in Clay Pot
臘味煲仔飯 - \$138

Dessert 甜品

Ice-cream or Milk Pudding with Egg White
雪糕 或 蛋白燉鮮奶

Coffee or Tea 咖啡或茶

19 Apr (B)

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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Set Dinner Menu on 20 Apr 2024 (Sat)

二零二四年四月二十日 (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>

Onion and Minced Carrot Soup
洋蔥甘筍蓉湯

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)

Main Course 主菜

Roasted Pork Tenderloin Wrap with Bacon
煙肉烤豬柳卷 - \$158

Salmon Meuniere with Dill and New Potatoes
法式三文魚配刁草新薯 - \$198

Baked Chicken Steak with Onion and Cheese, French Style
法式洋蔥芝士雞扒 - \$118

Stir-fried Chicken with Cordyceps Flower and Red Dates with Rice in Steam Pot
蟲草花紅棗蒸雞配砵仔飯 - \$118

Braised Shrimps with Sweet Corn and Bean Curd with Rice in Steam Pot
粟米蝦球豆腐配砵仔飯 - \$138

Assorted Preserved Sausages and Pork Ribs with Rice in Clay Pot
鴛鴦腸排骨煲仔飯 - \$128

Assorted Preserved Sausages and Meat with Rice in Clay Pot
臘味煲仔飯 - \$138

Dessert 甜品

Ice-cream or Black Forest Cake
雪糕 或 黑森林蛋糕

Coffee or Tea 咖啡或茶

20 Apr

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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Set Dinner Menu on 21 Apr 2024 (Sun) 二零二四年四月二十一日 (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>

Chicken Broth with Lemongrass and Vegetable
香茅雞雜菜湯

Bitter Melon, Carrot, Soy Bean and Pork Ribs Soup
涼瓜甘筍黃豆豬骨湯
(清熱、利尿祛濕)

Main Course 主菜

Roasted Pork Tenderloin Wrap with Bacon
煙肉烤豬柳卷 - \$158

Salmon Meuniere with Dill and New Potatoes
法式三文魚配刁草新薯 - \$198

Baked Chicken Steak with Onion and Cheese, French Style
法式洋蔥芝士雞扒 - \$118

Stir-fried Chicken with Cordyceps Flower and Red Dates with Rice in Steam Pot
蟲草花紅棗蒸雞配砵仔飯 - \$118

Braised Shrimps with Sweet Corn and Bean Curd with Rice in Steam Pot
粟米蝦球豆腐配砵仔飯 - \$138

Pork Patty, Water Chestnut and Dried Mushroom with Rice in Clay Pot
冬菇馬蹄肉餅煲仔飯 - \$108

Assorted Preserved Sausages and Meat with Rice in Clay Pot
臘味煲仔飯 - \$138

Dessert 甜品

Ice-cream or Coffee Cake Roll
雪糕 或 咖啡卷

Coffee or Tea 咖啡或茶

21 Apr

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