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## Room Service 客房餐務部

(15<sup>th</sup> – 21<sup>st</sup> Apr 2024)

### Daily Set Menu 每日套餐餐單

Serving time 供应时间 : 11:30 - 21:15

At Extension 5 请致电内线五字

### Main Dish 主菜 (15<sup>th</sup> Apr 2024)

Western Soup: Fresh Dill and Sweet Corn Soup

西汤: 鲜刁草粟米蓉汤

Chinese Soup: Apple, Pear, Snow Fungus and Pork Ribs Soup

中汤: 苹果雪梨雪耳猪骨汤

Chilled Roasted Sliced Beef with Japanese Potato Salad \$158

冻烧牛肉配日式薯仔沙律

Risotto with Pineapple, Chicken and Assorted Mushrooms \$108

菠菜鸡肉杂菌意大利饭

Baked Spaghetti with Tuna Fish in Cheese and White Sauce \$138

芝士白汁焗吞拿鱼意粉

Rice with White Gourd and Duck Leg in Soup \$108

冬瓜鸭腿汤饭

Dessert: Crème Brulee

甜品: 焦糖炖蛋

### Main Dish 主菜 (16<sup>th</sup> Apr 2024)

Western Soup: Seafood Chowder

西汤: 海鲜周打汤

Chinese Soup: Chayote, Sweet Dates and Pork Ribs Soup

中汤: 佛手瓜蜜枣猪骨汤

Roasted Baby Pork Spare Rib, U.S. Style \$198

美式烤排骨

Braised Beef Brisket with Red Wine \$158

红酒烩牛腩

Pan-fried Whole Sole with Capers Butter Cream Sauce \$138

香煎原条龙躑配水瓜柳牛油忌廉汁

Crispy Fried Pork Chop with Vegetable Rice \$108

酥炸猪扒配菜饭

Dessert: Matcha Cake Roll

甜品: 抹茶卷

### Main Dish 主菜 (17<sup>th</sup> Apr 2024)

Western Soup: Tomato Soup with Mixed Vegetable

西汤: 蕃茄杂菜汤

Chinese Soup: Chicken and Sweet Corn Broth

中汤: 芫荽鸡蓉粟米羹

Pan-fried Tilapia Fillet with Black Truffle White Mushrooms Cream Sauce \$158

香煎罗非鱼柳配黑松露白菌忌廉汁

Ham and Pork Chop with Cheddar Cheese in Ciabatta \$148

火腿猪扒车打芝士意式三文治

Baked Rice with Chicken Steak with Cheese and Tomato Sauce \$118

芝士茄汁焗鸡扒饭

Rice Vermicelli with Tomato, Beef and Egg Drop Soup \$108

蕃茄牛肉蛋花汤米粉

Dessert: Purple Sweet Potato and Sago Sweet Soup

甜品: 冻紫薯西米露

## Main Dish 主菜 (18<sup>th</sup> Apr 2024)

Western Soup: Celery, Cabbage and Beef Soup

西汤：西芹椰菜牛肉汤

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

中汤：银杏粟米甘笋马蹄猪骨汤

Escalope of Chicken with Tarragon Butter Sauce \$108  
薄鸡扒配他力根牛油汁

Baked Cilantro Mackerel with Garlic served with Spaghetti Scallion \$118  
焗香蒜芫荽鲭鱼配西西里意粉

Crispy Chicken Steak with Honey Mustard Sauce \$118  
香煎猪扒配鲁思玛莉烧汁

Fried Rice with Minced Pork and String Bean with Thai Spicy Paste \$108  
泰国辣椒膏肉碎豆角炒饭

Dessert: Mandarin Orange Tart

甜品：橘子挞

## Main Dish 主菜 (19<sup>th</sup> Apr 2024)

Western Soup: Cream of Basil and Tomato

西汤：罗勒蕃茄忌廉汤

Chinese Soup: Pumpkin, Potato, Apricot Kernel, Black-Eyed Pea and Pork Rib Soup

中汤：南瓜薯仔南北杏眉豆猪骨汤

Salmon En Croute \$208  
酥皮焗菠菜鲑鱼

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

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

Braised Chicken Fillet with White Gourd, Salted Egg and Preserved Egg with Rice in Soup \$108  
金银蛋冬瓜鸡柳汤饭

Dessert: Milk Pudding with Egg White

甜品：蛋白炖鲜奶

## Main Dish 主菜 (20<sup>th</sup> Apr 2024)

Western Soup: Onion and Minced Carrot Soup

西汤：洋葱甘笋蓉汤

Chinese Soup: Corn on the Cob, Burdock, Carrot and Pork Rib Soup

中汤：粟米牛蒡甘笋猪骨汤

Baked Rice with Shrimps in Cheese White Sauce \$128  
芝士白汁虾球焗饭

Stir-fried Spaghetti with Chicken and Tomato Sauce \$108  
蕃茄鸡扒意粉

Pan-fried Pork Chop with Onion Bacon Gravy \$118  
香煎猪扒配烧汁

Crispy Fried Noodle with Chicken Fillet and Black Bean and Pepper \$108  
豉椒鸡柳炒面

Dessert: Black Forest Cake

甜品：黑森林蛋糕

## Main Dish 主菜 (21<sup>st</sup> Apr 2024)

Western Soup: Chicken Broth with Lemongrass and Vegetable

西汤：香茅鸡杂菜汤

Chinese Soup: Bitter Melon, Carrot, Soy Bean and Pork Ribs Soup

中汤：凉瓜甘笋黄豆猪骨汤

Roasted Pork Belly with Gravy \$218  
烧猪腩配烧汁

Salmon Meuniere with Dill and New Potatoes \$198  
法式鲑鱼配刁草新薯

Baked Chicken Steak with Onion and Cheese, French Style \$118  
法式洋葱芝士鸡扒

Fried Rice with Salted Fish and Diced Chicken \$108  
咸鱼鸡粒炒饭

Dessert: Coffee Cake Roll

甜品：咖啡卷