

Food & Beverage Menu

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餐飲美食餐單

請掃瞄以下二維碼



BISHOP LEI
INTERNATIONAL HOUSE

宏基國際賓館

Room Service 客房餐務部

(03rd - 09th Feb 2025)

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 (03rd Feb 2025)

Western Soup: Chicken Broth with Lemongrass and Vegetable

西汤: 香茅鸡杂菜汤

Chinese Soup: Lotus Root, Dried Mussel and Pork Ribs Soup

中汤: 莲藕淡菜猪骨汤

Crispy Baked Red Snapper Fillet with Garlic \$158

脆焗香蒜红鲷鱼柳

Braised Chicken in Hunter Style (Pollo Alla Cacciatora) \$138

意式猎人烩鸡

Capellini with Shrimps with Black Truffle in White Sauce \$148

黑松露虾球白汁天使面

Japanese Fried Rice with Unagi \$148

日式鳗鱼炒饭

Dessert: Passion Fruit Mousse Cake

甜品: 热情果慕丝蛋糕

Main Dish 主菜 (04th Feb 2025)

Western Soup: Cream of Onion

西汤: 洋葱忌廉汤

Chinese Soup: Glehnia Root, Solomonseal, Dried Longan and Pork Rib Soup

中汤: 沙参玉竹桂圆猪骨汤

Dill Chicken Steak with Wasabi Lime Cream Sauce in Japanese Style \$138

鲜刁草鸡扒配日式芥末青柠忌廉汁

Pan-fried Barramundi with Pesto \$148

香煎盲鳢配意大利青酱

Australia Pork Sirloin with Onion and Cheese, French Style \$178

法式洋葱芝士澳洲猪西冷

Fried Rice with Garlic Minced Pork and Preserved Sausage \$118

香蒜肉碎腊肠炒饭

Dessert: Purple Sweet Potato Roll

甜品: 紫薯卷

Main Dish 主菜 (05th Feb 2025)

Western Soup: American Vegetable Soup

西汤: 美式杂菜汤

Chinese Soup: Apple, Snow Fungus, Grosvenor Momordica Fruit and Pork

Ribs Soup

中汤: 苹果雪耳罗汉果猪骨汤

Rice with Indonesian Rendang Beef Rib Fingers \$138

印尼巴东牛肋条配饭

Ling Fish Fillet Florentine \$138

芝士菠菜焗青衣柳

Cream Squid Ink Capellini with Herbs, Olive and Shrimps \$148

香草橄榄虾球忌廉墨汁天使面

Fried Rice with Roast Duck and Shrimp \$148

火鸭虾仁炒饭

Dessert: Milk Pudding with Egg White

甜品: 蛋白炖鲜奶

Main Dish 主菜 (06th Feb 2025)

Western Soup: Chicken Consomme

西汤: 鸡清汤

Chinese Soup: Kudzu, Black-Eyed Pea and Pork Ribs Soup

中汤: 粉葛眉豆猪骨汤

U.S. Beef Sirloin with Fennel and Red Kidney Beans Salad, served with Garlic Sauce \$248

茴香美国西冷配红腰豆沙律伴蒜蓉汁

Baked Rice with Shrimp, Spinach and Avocado \$148

菠菜牛油果鲜虾焗饭

Pan-fried Thyme Pork Chop with Tomato Sauce in Italian Style \$148

香煎百里香猪扒配意式蕃茄酱

Peking Style Pork Chops with Rice \$128

京都肉排饭

Dessert: Tiramisu

甜品: 意大利芝士蛋糕

Main Dish 主菜 (07th Feb 2025)

Western Soup: Borscht

西汤: 罗宋汤

Chinese Soup: Water Cress, Dried Duck Gizzard and Pork Ribs Soup

中汤: 西洋菜陈肾猪骨汤

Seafood Paella \$158

西班牙海鲜饭

Pan-fried Pork Sirloin with Black Pepper White Mushrooms Cream Sauce

香煎猪西冷配黑椒白菌忌廉汁 \$178

Chicken Margherita \$138

芝士蕃茄焗鸡胸

Stir-fried Rice Noodles with Beef in Swiss Sauce \$128

瑞士汁炒牛河

Dessert: Panna Cotta with Strawberry Sauce

甜品: 意式奶冻配草莓酱

Main Dish 主菜 (08th Feb 2025)

Western Soup: Tomato Soup with Onion and Basil

西汤: 洋葱罗勒蕃茄汤

Chinese Soup: Pork Tripe Soup with Preserved Vegetable and Pepper

中汤: 咸菜胡椒猪肚汤

Pan-fried Tilapia Fillet with Tomato Sauce \$148

香煎鲷鱼柳配茄汁

Pan-fried Chicken Steak with Gravy \$138

香煎鸡扒配烧汁

Braised E-Fu Noodles with Minced Pork \$148

肉碎炆伊面

Assorted Fried Rice \$148

杂锦炒饭

Dessert: Japanese Cheesecake

甜品: 日式芝士蛋糕

Main Dish 主菜 (09th Feb 2025)

Western Soup: Cream of Broccoli

西汤: 西兰花忌廉汤

Chinese Soup: Burdock, Hericium Mushroom, Snow Fungus and Pork Ribs Soup

中汤: 牛蒡猴头菇雪耳猪骨汤

Rice with Beef Stroganoff \$168

俄罗斯牛柳饭

Tilapia Fillet with Cheese and Onion, served with Linguine, French Style \$148

法式芝士洋葱鲷鱼柳伴扁意粉

Baked Rice with Coconut Curry Chicken \$148

椰香咖喱焗鸡扒饭

Fried Rice with Salted Yolk, Bacon and Shrimp \$148

咸蛋黄烟肉虾球炒饭

Dessert: Pan-fried Water Chestnut Cake

甜品: 煎马蹄糕