

Beverage 飲品

House Red Wine 餐酒 (紅酒) Michel Lynch, Bordeaux	per glass 每杯 \$ 58 per bottle 每瓶 \$218
House White Wine 餐酒 (白酒) J. Lebegue, Bordeaux	per glass 每杯 \$ 58 per bottle 每瓶 \$218
Beer 啤酒 Tsingtao / San Miguel / Heineken 青島 / 生力 / 喜力	\$ 40
Ceylon Tea or Chinese Tea 紅茶或中國茶	\$ 34
English Breakfast Tea 英國早餐茶	\$ 38
Fresh Brewed Coffee, Espresso 即磨咖啡、意大利濃咖啡	\$ 34
Cappuccino or Double Espresso 意大利泡沫咖啡或雙份意大利濃咖啡	\$ 38
Fresh Milk, Chocolate, Ovaltine or Horlicks 鮮奶、朱古力、阿華田或好立克	\$ 34
Freshly Squeezed Orange Juice 鮮榨橙汁	\$ 58
Chilled Fruit Juice 冰凍果汁 Apple / Orange / Pineapple 蘋果 / 橙 / 菠蘿	\$ 30
Lemon or Orange Squash 鮮檸或香橙雜飲	\$ 48
Soft Drink 汽水	\$ 34
Mineral Water (Evian) (330ml) 礦泉水(依雲) (330毫升)	\$ 38
Sparkling Water (Perrier) (330ml) 有氣礦泉水(沛綠雅) (330毫升)	\$ 38
Corkage Charge 開瓶費	\$ 60

Please do not consume outside food (or drinks) in restaurant
請勿在此餐廳進食自携食物

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



MOTHER'S DAY 母親節

12 MAY 2024 二零二四年五月十二日

Happy
Mother's
Day



Set Dinner Menu

晚餐推介

Appetizer 餐前小點

Shredded Chicken and Green Bean Noodles with Sesame Sauce
雞絲粉皮

Soup of the Day 是日餐湯

Conpoy, Bamboo Fungus, Minced Fish and Beancurd Broth
瑤柱竹笙魚蓉豆腐羹

Main Course 主菜
(Choice of One 任選一款)

~ Wagon Service 旁桌餐車服務 ~

Roasted U.S. Angus Prime Rib with Baked Potato
燒美國安格斯牛肉配焗薯 - \$388

Provencal Rack of Lamb with Mustard Seed Gravy
寶雲酥烤羊架配芥菜籽燒汁 - \$388

Salmon Meuniere with Black Tiger Shrimp
served with Dill and New Potatoes
法式三文魚伴虎蝦配刁草新薯 - \$308

Pan-fried Australian Pork Sirloin with Black Pepper Mango Salsa
香煎澳洲豬西冷配黑椒芒果莎莎醬 - \$228

Stir-fried Broccoli with Black Truffle, Scallop and Shrimp
with Rice Steamed in Pot
黑松露帶子蝦球炒西蘭花配砵仔飯 - \$288

Omelette Rice with Abalone, Roasted Duck and Diced Shrimp
鮑魚火鴨蝦粒蛋包飯 - \$228

Dessert of the Day 是日甜品

Orange Madeleine
香橙瑪德蓮

Coffee or Tea 咖啡或茶

12 May

Above dishes are for consumption in restaurant only and not to be taken away | 以上菜式只供堂食，不設攜走，敬請原諒
All prices are subject to 10% service charge | 另加 10% 服務費