

Beverage 飲品

House Red Wine 餐酒 (紅酒) LFE Gran Reserva Cabernet Sauvignon, Colchagua Valley, Chile	per glass 每杯 \$ 58 per bottle 每瓶 \$218
House White Wine 餐酒 (白酒) LFE Gran Reserva Chardonnay, Casablanca Valley, Chile	per glass 每杯 \$ 58 per bottle 每瓶 \$218
Beer 啤酒 Tsingtao / Heineken 青島 / 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 意大利泡沫咖啡	\$ 38
Fresh Milk, Chocolate, Ovaltine or Horlicks 鮮奶、朱古力、阿華田或好立克	\$ 34
Orange Hot Chocolate 熱香橙朱古力	\$ 38
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攜食物

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



Easter Vigil 04 April 2026

復活日前夕 2026年4月4日

Happy Easter

Set Lunch Menu

午餐推介

Appetizer 餐前小點

Honey Mustard Yogurt Shrimp Cracker
蜜糖芥末乳酪蝦球脆餅

Soup of the Day 是日餐湯

Cream of Black Truffle and White Mushroom
黑松露白菌忌廉湯

Main Course 主菜
(Choice of One 任選一款)

~ Wagon Service 旁桌餐車服務 ~

Roasted U.S. Angus Beef Ribeye served with Baked Potato
with Garlic Onion Sauce
燒美國安格斯肉眼伴焗薯配香蒜洋蔥汁 - \$368

Roasted Rack of Lamb with Rosemary with Mint Basil Lime Olive Oil Sauce
露絲瑪莉烤羊架配薄荷羅勒青檸欖油汁 - \$348

Teriyaki Halibut served with Vegetables with Fried Rice in Unagi Sauce
照燒比目魚伴野菜配鰻魚汁炒飯 - \$198

Sweet and Sour Spanish Pork with Pineapple with Rice Steamed in Pot
鮮鳳梨西班牙黑豚咕嚕肉配砵仔飯 - \$198

Steamed Chicken with Ginger Scallion served with Garlic Rice
薑蔥霸王雞配香蒜飯 - \$158

Dessert of the Day 是日甜品

Carrot Cake
紅蘿蔔蛋糕

Orange Hot Chocolate or Coffee or Tea
熱香橙朱古力或咖啡或茶

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