

Beverage 飲品

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

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



2025年1月31日(大年初三)



Chinese New Year Set Lunch Menu

大年初三午餐推介

~ Appetizer 餐前小點 ~

Black Truffle Diced Shrimp and Mushroom Vol Au Vent
黑松露蝦粒野菌酥盒

~ Soup of the Day 是日餐湯 ~

American Ginseng, Lily and Black Chicken Soup
花旗參百合紅棗竹絲雞湯

~ Main Course 主菜 ~ (Choice of One 任選一款)

Braised Chicken Leg with White Wine Cream Sauce, French Style
法式白汁忌廉燴雞小腿 - \$208

Stir-fried Lettuce with Sliced Conch and Duck Feet
with Rice Steamed in Pot
螺片鴨掌扒生菜配砵仔飯 - \$238

Pork Loin with Pineapple in Sweet and Sour Sauce
with Rice Steamed in Pot
鳳梨咕嚕黑毛豬柳配砵仔飯 - \$268

Braised Abalone with Chicken and Mushrooms with Rice Steamed in Pot
鮑魚冬菇炆雞配砵仔飯 - \$268

Braised Beef Brisket with Radish in Chu Hou Sauce
with Rice Steamed in Pot
金竹柱侯蘿蔔牛腩煲配砵仔飯 - \$228

~ Dessert of the Day 是日甜品 ~

Pan-fried Water Chestnut Cake
馬到功成 (煎馬蹄糕)

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

31 Jan

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