

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30日(大年初二)



Chinese New Year Set Dinner Menu

大年初二晚餐推介

~ Appetizer 餐前小點 ~

Smoked Salmon with Cheese Tart

芝士煙三文魚撻

~ Soup of the Day 是日餐湯 ~

Black Moss, Lotus Root, Octopus and Pork Rib Soup

髮菜蓮藕章魚豬骨湯

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

Pan-fried U.S. Angus Ribeye with Porcini Gravy

香煎美國安格斯肉眼配牛肝菌燒汁 - \$378

Braised Pork Knuckle with Lotus Root
and Red Fermented Beancurd Sauce with Rice Steamed in Pot

南乳蓮藕炆豬手配砵仔飯 - \$208

Roasted Chicken with Sesame with Rice Steamed in Pot

芝麻燒雞配砵仔飯 - \$238

Stewed Pea Shoot with Sliced Snakehead Fish, Shrimp, Salted Egg and
Preserved Egg with Rice Steamed in Pot

金銀蛋蝦球黑魚片浸豆苗配砵仔飯 - \$238

Stir-fried Broccoli with Black Truffle and Scallop with Rice Steamed in Pot

黑松露帶子炒西蘭花配砵仔飯 - \$248

~ Dessert of the Day 是日甜品 ~

Sesame Ball Stuffed Chocolate

金銀滿屋 (朱古力煎堆)

~ Orange Hot Chocolate or Coffee or Tea ~

熱香橙朱古力或咖啡或茶

30 Jan

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