

Set Dinner Menu on 28 Apr 2025 (Mon)

二零二五年四月二十八日 (一) 晚餐推介

Green Salad 田園沙律 / Soup of the Day 是日餐湯

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬:蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

Minestrone 義大利雜菜湯

Lotus Seed, Lily Bulb, Dried Longan and Pork Ribs Soup
蓮子百合圓肉豬骨湯
(養陰潤肺止咳、清心安神)

***** Main Course 主菜

Crispy Baked Red Snapper Fillet with Garlic
脆焗香蒜紅鱘魚柳 - \$158

Braised Chicken in Hunter Style (Pollo Alla Cacciatora)
意式獵人燴雞 - \$138

Capellini with Shrimps with Black Truffle in White Sauce
黑松露蝦球白汁天使麵 - \$148

Stir-fried Pork Chop with Onion in Sweet and Sour Sauce
with Rice Steamed in Pot
京都肉排配砵仔飯 - \$128

Steamed Sliced Garoupa with Preserved Vegetables and Tofu
with Rice Steamed in Pot
梅菜豆腐蒸斑片配砵仔飯 - \$148

Sliced Beef and Pickled Mustard Tuber with Rice in Clay Pot
榨菜牛肉片煲仔飯 - \$128
(Cooking time 25 minutes 烹調時間約25分鐘)

Assorted Preserved Sausages and Meat with Rice in Clay Pot
臘味煲仔飯 - \$148
(Cooking time 25 minutes 烹調時間約25分鐘)

***** Dessert 甜品

Ice-cream or Apple Crumble
雪糕 或 蘋果金寶

***** Coffee or Tea 咖啡或茶

Enjoy one glass of
House Red or White Wine
at special offer \$30
另加優惠價\$30享用
餐酒(紅酒/白酒)乙杯

May change to
Orange Hot Chocolate
with additional \$10
另加\$10可轉熱香橙朱古力

Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

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

Green Salad, soup and dessert are for consumption in restaurant only and not to be taken away | 田園沙律、餐湯及甜品只供堂食, 不設攜走, 敬請原諒

28 Apr (E)

Set Dinner Menu on 29 Apr 2025 (Tue)

二零二五年四月二十九日 (二) 晚餐推介

Green Salad 田園沙律 / Soup of the Day 是日餐湯

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬:蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

Cream of Pumpkin

南瓜忌廉湯

Apple, Snow Fungus and Chicken Feet and Pork Ribs Soup

蘋果雪耳雞腳豬骨湯
(健脾補腎, 祛濕潤腸)

Main Course 主菜

Dill Chicken Steak with Wasabi Lime Cream Sauce in Japanese Style

鮮刁草雞扒配日式芥末青檸忌廉汁 - \$138

Pan-fried Barramundi with Pesto

香煎盲鰮配意大利青醬 - \$148

Australian Pork Sirloin with Onion and Cheese, French Style

法式洋蔥芝士澳洲豬西冷 - \$178

Stir-fried Sliced Pork with Leeks and Oyster Mushroom with Rice Steamed in Pot

蔥爆肉片炒杏鮑菇配砵仔飯 - \$128

**Braised Pork Knuckle with Peanut and Red Fermented Beancurd
with Rice Steamed in Pot**

南乳花生豬手煲配砵仔飯 - \$138

Pork Patty and Salted Egg with Rice in Clay Pot

鹹蛋肉餅煲仔飯 - \$128

(Cooking time 25 minutes 烹調時間約25分鐘)

Assorted Preserved Sausages and Meat with Rice in Clay Pot

臘味煲仔飯 - \$148

(Cooking time 25 minutes 烹調時間約25分鐘)

Dessert 甜品

Ice-cream or Red Bean Soup with Tangerine Peel

雪糕 或 陳皮紅豆沙

Coffee or Tea 咖啡或茶

May change to
Orange Hot Chocolate
with additional \$10
另加\$10可轉熱香橙朱古力

Enjoy one glass of
House Red or White Wine
at special offer \$30
另加優惠價\$30享用
餐酒(紅酒/白酒)乙杯

Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

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

Green Salad, soup and dessert are for consumption in restaurant only and not to be taken away | 田園沙律、餐湯及甜品只供堂食, 不設攜走, 敬請原諒

29 Apr (F)

Set Dinner Menu on 30 Apr 2025 (Wed)

二零二五年四月三十日 (三) 晚餐推介

Green Salad 田園沙律 / Soup of the Day 是日餐湯

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬:蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

Tomato Soup with Mixed Vegetable

蕃茄雜菜湯

Lotus Root, Pear, Chicken Feet and Pork Rib Soup

蓮藕雪梨雞腳豬骨湯
(健脾, 補肺益腎)

Main Course 主菜

Rice with Indonesian Rendang Beef Rib Fingers

印尼巴東牛肋條配飯 - \$138

Ling Fish Fillet Florentine

芝士菠菜焗青衣柳 - \$138

Cream Squid Ink Capellini with Herbs, Olive and Shrimps

香草橄欖蝦球忌廉墨汁天使麵 - \$148

Steamed Chicken in Soy Sauce with Rice Steamed in Pot

玫瑰豉油雞配砵仔飯 - \$138

Pampano with Bitter Gourd with Black Bean Sauce with Rice Steamed in Pot

豉汁涼瓜原條黃魷鮐配砵仔飯 - \$158

Pork Patty and Preserved Vegetable with Rice in Clay Pot

梅菜肉餅煲仔飯 - \$128

(Cooking time 25 minutes 烹調時間約25分鐘)

Assorted Preserved Sausages and Meat with Rice in Clay Pot

臘味煲仔飯 - \$148

(Cooking time 25 minutes 烹調時間約25分鐘)

Dessert 甜品

Ice-cream or Almond Banana Cake

雪糕 或 杏仁香蕉蛋糕

Coffee or Tea 咖啡或茶

May change to
Orange Hot Chocolate
with additional \$10
另加\$10可轉熱香橙朱古力

Enjoy one glass of
House Red or White Wine
at special offer \$30
另加優惠價\$30享用
餐酒(紅酒/白酒)乙杯

Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

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

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30 Apr (G)

Set Dinner Menu on 01 May 2025 (Thu)

二零二五年五月一日 (四) 晚餐推介

Green Salad 田園沙律 / Soup of the Day 是日餐湯

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬:蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

Tomato and Seafood Soup

蕃茄海鮮湯

Minced Beef and Egg White Broth

西湖牛肉羹

(補中益氣、強健筋骨)

Main Course 主菜

Pan-fried Halibut Fillet with Herbs and Cream Sauce

香煎比目魚柳配香草忌廉汁 - \$188

Pan-fried Australian Pork Sirloin with Olives Tomato Curry Sauce

香煎澳洲豬西冷配橄欖蕃茄咖喱汁 - \$178

**Baked Chicken Breast with Cheese served with Spaghetti
with Passion Fruit Salsa**

芝士焗雞胸伴意粉配熱情果沙沙 - \$148

Braised Diced Chicken with Salted Fish in Clay Pot with Rice Steamed in Pot

鹹魚雞粒豆腐煲配砵仔飯 - \$138

Stir-fried String Bean and Minced Pork with Rice in Clay Pot

乾煸肉碎四季豆配砵仔飯 - \$138

Pork Patty, Water Chestnut and Dried Squid with Rice in Clay Pot

土魷馬蹄肉餅煲仔飯 - \$128

(Cooking time 25 minutes 烹調時間約25分鐘)

Assorted Preserved Sausages and Meat with Rice in Clay Pot

臘味煲仔飯 - \$148

(Cooking time 25 minutes 烹調時間約25分鐘)

Dessert 甜品

Ice-cream or Coffee Hazelnut Puff

雪糕 或 咖啡榛子泡芙

Coffee or Tea 咖啡或茶

May change to Pink Lady
with additional \$18
另加\$18可轉粉紅佳人

Enjoy one glass of
House Red or White Wine
at special offer \$30
另加優惠價\$30享用
餐酒(紅酒/白酒)乙杯

Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

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

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01 May (H)

Set Dinner Menu on 02 May 2025 (Fri)

二零二五年五月二日 (五) 晚餐推介

Green Salad 田園沙律 / Soup of the Day 是日餐湯

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬: 蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

Purée of Corn and Pumpkin Soup

粟米南瓜蓉湯

Fig, Pear and Pork Rib Soup

無花果雪梨豬骨湯
(健脾、滋陰潤肺)

Main Course 主菜

Salt and Pepper Ling Fish Fillet served with Caesar Salad and Mashed Potato with Garlic Sauce

味椒鹽青衣柳伴凱撒沙律薯蓉配蒜蓉汁 - \$168

Pan-fried Beef Tongue with Tomato Curry Sauce, Malay Style

香煎牛脷配馬來蕃茄咖喱汁 - \$148

Pan-fried Duck Breast with Peach served with Greek Salad with Cranberry Sauce

香煎蜜桃鴨胸伴希臘沙律配金巴利汁 - \$148

Steamed Egg with Black Truffle, Dried Shrimps, Minced Pork, and Vermicelli with Rice Steamed in Pot

黑松露肉碎蝦仁粉絲蒸水蛋配砵仔飯 - \$148

Braised Chicken with Garlic, Shallot and Black Bean in Clay Pot with Rice in Clay Pot

蒜子乾蔥豆豉雞煲配砵仔飯 - \$138

Steamed Chicken and Dried Mushroom with Rice in Clay Pot

北菇滑雞煲仔飯 - \$138

(Cooking time 25 minutes 烹調時間約25分鐘)

Assorted Preserved Sausages and Meat with Rice in Clay Pot

臘味煲仔飯 - \$148

(Cooking time 25 minutes 烹調時間約25分鐘)

Dessert 甜品

Ice-cream or Fig Oolong Tea Macaron
雪糕 或 無花果烏龍茶馬卡龍

Coffee or Tea 咖啡或茶

Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

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

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02 May (I)



Enjoy one glass of
House Red or White Wine
at special offer \$30 享用
餐酒(紅酒/白酒)乙杯

May change to Pink Lady
with additional \$18
另加\$18可轉粉紅佳人

Set Dinner Menu on 03 May 2025 (Sat)

二零二五年五月三日 (六) 晚餐推介

Green Salad 田園沙律 / Soup of the Day 是日餐湯

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬: 蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

Herbs, Tomato Puree and Chickpea Soup

香草茄蓉雞心豆湯

Corn on the Cob, Burdock, Carrot and Pork Rib Soup

粟米牛蒡甘筍豬骨湯
(降膽固醇、降血糖、降血脂)

Main Course 主菜

Braised Beef Ribs Fingers with Tomato, Italian Style

意式番茄燴牛肋條 - \$138

Baked Rice with Chicken Steak with Cheese, Peach and White Wine Sauce

芝士蜜桃白酒汁焗雞扒飯 - \$148

(Cooking time 25 minutes 烹調時間約25分鐘)

Spaghetti with Shrimps and White Mushroom in Coconut Milk and Pesto

椰汁意式青醬白菌蝦球意粉 - \$148

Stewed Sliced Fish with Pickled Vegetables in Sichuan Style

with Rice Steamed in Pot

川式酸菜魚配砵仔飯 - \$148

Steamed Chicken with Yam, Lycium and Black Fungus with Rice Steamed in Pot

鮮淮山杞子雲耳蒸雞配砵仔飯 - \$138

Steamed Pork Ribs and Chicken Feet with Rice in Clay Pot

鳳爪排骨煲仔飯 - \$118

(Cooking time 25 minutes 烹調時間約25分鐘)

Assorted Preserved Sausages and Meat with Rice in Clay Pot

臘味煲仔飯 - \$148

(Cooking time 25 minutes 烹調時間約25分鐘)

Enjoy one glass of
House Red or White Wine
at special offer \$30
另加優惠價\$30享用
餐酒(紅酒/白酒)乙杯

***** Dessert 甜品

May change to Pink Lady
with additional \$18
另加\$18可轉粉紅佳人

Ice-cream or Basque Cheese Cake
雪糕或巴斯克芝士蛋糕

Coffee or Tea 咖啡或茶

Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

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

Green Salad, soup and dessert are for consumption in restaurant only and not to be taken away | 田園沙律、餐湯及甜品只供堂食, 不設攜走, 敬請原諒

03 May

Set Dinner Menu on 04 May 2025 (Sun)

二零二五年五月四日(日)晚餐推介

Green Salad 田園沙律 / Soup of the Day 是日餐湯

<May add \$20 to enjoy both Green Salad and Soup>

<可另加\$20一併享用田園沙律及餐湯>

(Choice of Salad Dressing : Honey Mustard Vinaigrette / Vinaigrette / Japanese Sesame / Thousand Island)

(任選沙律醬:蜜糖芥末油醋汁 / 油醋汁 / 日式芝麻醬 / 千島醬)

Purée of Onion and Carrot Soup

洋蔥甘筍蓉湯

Papaya, Snow Fungus and Pork Rib Soup

生木瓜雪耳豬骨湯
(止咳潤肺、補脾開胃)

Main Course 主菜

Braised Beef Ribs Fingers with Tomato, Italian Style

意式番茄燴牛肋條 - \$138

Baked Rice with Chicken Steak with Cheese, Peach and White Wine Sauce

芝士蜜桃白酒汁焗雞扒飯 - \$148

(Cooking time 25 minutes 烹調時間約25分鐘)

Spaghetti with Shrimps and White Mushroom in Coconut Milk and Pesto

椰汁意式青醬白菌蝦球意粉 - \$148

**Stewed Sliced Fish with Pickled Vegetables in Sichuan Style
with Rice Steamed in Pot**

川式酸菜魚配砵仔飯 - \$148

Steamed Chicken with Yam, Lycium and Black Fungus with Rice Steamed in Pot

鮮淮山杞子雲耳蒸雞配砵仔飯 - \$138

Assorted Preserved Sausages and Sliced Pork with Rice in Clay Pot

鴛鴦腸肉片煲仔飯 - \$138

(Cooking time 25 minutes 烹調時間約25分鐘)

Assorted Preserved Sausages and Meat with Rice in Clay Pot

臘味煲仔飯 - \$148

(Cooking time 25 minutes 烹調時間約25分鐘)

Dessert 甜品

Ice-cream or Mango Pudding
雪糕 或 芒果布甸

Coffee or Tea 咖啡或茶

Seasonal Vegetables may be served with additional \$20 | 以上菜式, 另加\$20便可享油菜一碟

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

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04 May



Enjoy one glass of
House Red or White Wine
at special offer \$30
另加優惠價\$30享用
餐酒(紅酒/白酒)乙杯

May change to Pink Lady
with additional \$18
另加\$18可轉粉紅佳人