

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



14 February 2026



Valentine's Day Set Dinner Menu

情人節晚餐推介

~ Appetizer 餐前小點 ~

Black Truffle Mushroom Vol Au Vent
黑松露蘑菇酥盒

~ Soup of the Day 是日餐湯 ~

Prawn Bisque with Scallop
大蝦濃湯配帶子

Complimentary
Hot Virgin Mulled Wine
or Fruit Punch
(One cup/ glass)

奉送 冬日戀陽
或 雜果賓治 (乙杯)

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

~ Wagon Service 旁桌餐車服務 ~

Roasted Angus Ribeye served with Baked Potato with
Brandy Mushroom Sauce

燒安格斯肉眼伴焗薯配白蘭地蘑菇汁 - \$398

Provençal Rack of Lamb with Black Pepper Mustard Seed Sauce
寶雲酥烤羊架配黑椒芥菜籽汁 - \$368

Pan-fried Spanish Duroc Rack of Pork with Tomato Puree
in Italian Style

香煎西班牙黑毛豬鞍架配意式茄蓉汁 - \$288

Pan-fried Halibut Fillet with Lime, Capers and Pesto Cream Sauce
香煎比目魚柳配青檸水瓜柳青醬忌廉汁 - \$288

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~ Dessert of the Day 是日甜品 ~  
Champagne Raspberry Mousse Cake  
香檳紅桑子慕絲蛋糕

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

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