

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

Ceylon Tea or Chinese Tea
紅茶或中國茶

English Breakfast Tea
英國早餐茶

Fresh Brewed Coffee, Espresso
即磨咖啡、意大利濃咖啡

Cappuccino
意大利泡沫咖啡

Fresh Milk, Chocolate, Ovaltine or Horlicks
鮮奶、朱古力、阿華田或好立克

Orange Hot Chocolate
熱香橙朱古力

Freshly Squeezed Orange Juice
鮮榨橙汁

Chilled Fruit Juice
冰凍果汁

Apple / Orange / Pineapple 蘋果 / 橙 / 菠蘿

Lemon or Orange Squash
鮮檸或香橙雜飲

Soft Drink
汽水

Mineral Water (Evian) (330ml)
礦泉水(依雲) (330毫升)

Sparkling Water (Perrier) (330ml)
有氣礦泉水(沛綠雅) (330毫升)

Corkage Charge
開瓶費

\$ 40

\$ 34

\$ 38

\$ 34

\$ 38

\$ 58

\$ 30

\$ 48

\$ 34

\$ 38

\$ 38

\$ 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

Terrace Room

朗悅軒

2026
HAPPY YEAR OF THE
HORSE



2026年2月18日(大年初二)

Chinese New Year Set Lunch Menu

大年初二午餐推介



Chinese New Year Set Lunch Menu

大年初二午餐推介

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

奉送 冬日戀陽
或 雜果賓治 (乙杯)

~ Appetizer 餐前小點 ~

Garlic Oil Shrimp Cracker
翡翠蝦脆餅

~ Soup of the Day 是日餐湯 ~

Black Moss, Lotus Root, Dried 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)

Stewed Ox Tail with Red Wine Sauce
紅酒燴牛尾 - \$248

Stewed Pea Shoot with Dried Scallops, Yunnan Ham, Dried Shrimp and
Morel Mushrooms with Rice Steamed in Pot

瑤柱雲腿蝦乾羊肚菌浸豆苗配砵仔飯 - \$268

Braised Chicken with Abalone and Mushroom in Clay Pot
with Rice Steamed in Pot

冬菇鮑魚雞煲配砵仔飯 - \$268

Sweet Corn with Tiger Prawns and Grouper with Rice Steamed in Pot

粟米虎蝦斑球配砵仔飯 - \$268

Braised Vegetables with Red Fermented Beancurd
with Rice Steamed in Pot

南乳粗齋配砵仔飯 - \$248

~ Dessert of the Day 是日甜品 ~

Citrus Mousse Cake
大吉大利柑桔慕絲蛋糕

~ Orange Hot Chocolate or Coffee or Tea ~

熱香橙朱古力或咖啡或茶

18 Feb