

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



24TH DECEMBER 2025



Christmas Eve Set Dinner Menu

聖誕前夕晚餐推介

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 ~

Black Truffle Mushroom Vol Au Vent

黑松露蘑菇酥盒

~ Soup of the Day 是日餐湯 ~

French Onion Soup with Cheese Baguette

法式洋蔥湯配芝士法包

~ Main Course 主菜 ~

(Choice of One 任選一款)

Pan-fried U.S. Angus Beef Sirloin
served with Baked Potato with Black Pepper Onion Sauce

香煎美國安格斯西冷伴焗薯配黑椒洋蔥汁 - \$398

Pan-fried Halibut with Olive and Cherry Tomato Sauce,
Mediterranean Style

香煎比目魚配地中海橄欖車厘茄汁 - \$268

Braised Yellow Chicken with Morel Mushroom, French Style

法式羊肚菌燴黃油雞 - \$388

Risotto with Scallop and Shrimp in Pesto Cream Sauce

意大利青醬帶子蝦球忌廉意大利飯 - \$288

Honey Glazed Gammon Ham

燒蜜糖金門火腿 - \$268

~ Dessert Showing Cooking 即席甜品烹調 ~

Crêpes Suzette

橙酒班戟

~ Orange Hot Chocolate or Coffee or Tea ~

熱香橙朱古力或咖啡或茶



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