

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



NEW
YEAR'S
EVE

31ST DECEMBER 2025



NEW YEAR'S EVE

New Year's Eve Set Dinner Menu



除夕晚餐推介

~ Appetizer 餐前小點 ~

Fried Shrimp Toast

蝦多士

~ Soup of the Day 是日餐湯 ~

Oxtail Soup

牛尾湯

Hericium Mushroom, Whelk, Chicken, and Pork Rib Soup

猴頭菇響螺老雞唐排湯

~ Main Course 主菜 ~

(Choice of One 任選一款)

Pan-fried U.S. Angus Beef Sirloin served with
Baked Potato with Brandy White Mushroom Gravy
香煎美國安格斯西冷伴焗薯配白蘭地白菌燒汁 - \$398

Stewed German Pork Knuckle in Red Wine Sauce

紅酒燴德國鹹豬手 - \$248

Capellini with Scallop, Shrimp and Crab Roe
in Squid Ink Cream Sauce

蟹籽蝦球帶子墨汁忌廉天使麵 - \$268

Roasted Rosemary Yellow Chicken

露絲瑪莉烤黃油雞 - \$258

Pan-fried Salmon with Horseradish Cream Sauce

香煎三文魚配辣根忌廉汁 - \$258

~ Dessert of the Day 是日甜品 ~

Bread Pudding with Vanilla Sauce

麵包布甸配雲呢拿汁

~ Orange Hot Chocolate or Coffee or Tea ~

熱香橙朱古力或咖啡或茶

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