

Set Dinner Menu on 22 Apr 2024 (Mon)

二零二四年四月二十二日 (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>

Cream of Sweet Corn and Miced Chicken

粟米雞蓉忌廉湯

Apple, Yam, Grosvenor Momordica Fruit and Pork Ribs Soup

蘋果淮山羅漢果豬骨湯
(潤肺、健脾止瀉)

Main Course 主菜

Pan-fried Snapper and Shrimp in Cajun with Clam and Butter Sauce

香煎卡真鱸魚、蝦配大蜆牛油汁 - \$158

**Teriyaki Sliced Beef tossed Teriyaki Sauce
served with Lettuce, Tomato, Ginger Pickle on Burger Bun**

照燒汁煮牛肉片漢堡配蕃茄生菜酸薑 - \$128

**Lemongrass Pork Chop with Rice, Vietnamese Style
(with Pan-fried Shrimps and Fried Egg)**

越式香茅豬扒飯 (併煎蝦及煎蛋) - \$128

Stir-fried Shrimp with Celery with Rice Steamed in Pot

西芹炒蝦球配砵仔飯 - \$128

**Stir-fried Chicken with Angled Luffa and Black Fungus
with Rice Steamed in Pot**

勝瓜雲耳炒雞球配砵仔飯 - \$108

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

土魷馬蹄肉餅煲仔飯 - \$108

Assorted Preserved Sausages and Meat with Rice in Clay Pot

臘味煲仔飯 - \$138

Dessert 甜品

Ice-cream or Taro and Sago Sweet Soup with Coconut Milk

雪糕 或 凍香芋椰汁西米露

Coffee or Tea 咖啡或茶

22 Apr (C)

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

Set Dinner Menu on 23 Apr 2024 (Tue)

二零二四年四月二十三日 (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>

Sweet Potato and Minced Carrot Soup

甜薯甘筍蓉湯

White Gourd, Semen Coicis and Pork Rib Soup

冬瓜薏米豬骨湯
(消暑利水、美白消脂)

Main Course 主菜

Pan-fried Ling Fish Fillet with Dill and Cream Sauce

香煎鱈魚柳配刁草忌廉汁 - \$138

Caesar Salad with Pan-fried Chicken Breast

香煎雞胸凱撒沙律 - \$108

Honey Herbs Pork Chop with Mustard Seed Sauce

蜜糖香草豬扒配芥末籽汁 - \$128

**Braised Chicken with Beancurd Sheet and Beancurd Puff
in Oyster Sauce with Rice Steamed in Pot**

蠔王枝竹豆卜雞球配砵仔飯 - \$108

**Braised Garoupa with Bitter Gourd and Marmoreal Mushroom
in Clay Pot with Rice Steamed in Pot**

涼瓜靈芝菇斑腩煲配砵仔飯 - \$128

Sliced Beef and Fried Egg with Rice in Clay Pot

煎蛋牛肉片煲仔飯 - \$108

Assorted Preserved Sausages and Meat with Rice in Clay Pot

臘味煲仔飯 - \$138

Dessert 甜品

Ice-cream or Steamed Snow Fungus with Rock Sugar and Papaya

雪糕 或 凍冰糖木瓜燉雪耳

Coffee or Tea 咖啡或茶

23 Apr (D)

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

Set Dinner Menu on 24 Apr 2024 (Wed)

二零二四年四月二十四日 (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>

American Vegetable Soup
美式雜菜湯

Seafood and Bean Curd Broth
海鮮豆腐羹
(滋潤肌膚、降低血脂)

Main Course 主菜

Pan-fried Barramundi with Beet Root Pickle Dressing
香煎鱸魚配酸紅菜頭 - \$138

Chicken Roulade with Ham, Egg and Herbs Mousse in Thyme Gravy
香草火腿雞蛋雞卷配百里香燒汁 - \$108

Baked Rice with Spinach, Avocado and Shrimp in Cheese Cream Sauce
芝士白汁菠菜牛油果蝦球焗飯 - \$128

**Braised Eggplant with Spicy Minced Pork
in Clay Pot with Rice Steamed in Pot**
魚香茄子煲配砵仔飯 - \$108

Stir-fried Shrimp with Broccoli with Rice Steamed in Pot
西蘭花炒蝦球配砵仔飯 - \$128

Pork Ribs in Black Bean Sauce with Rice in Clay Pot
豉汁排骨煲仔飯 - \$98

Assorted Preserved Sausages and Meat with Rice in Clay Pot
臘味煲仔飯 - \$138

Dessert 甜品

Ice-cream or Blueberry Cheese Cake
雪糕 或 藍莓芝士蛋糕

Coffee or Tea 咖啡或茶

24 Apr (E)

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

Set Dinner Menu on 25 Apr 2024 (Thu) 二零二四年四月二十五日 (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>

Chicken Consomme
雞清湯

Poplar Mushroom and Pork Ribs Soup
茶樹菇豬骨湯
(健脾補腎、滲濕利尿)

Main Course 主菜

Citrus Honey Glazed Salmon
柚子蜜糖三文魚 - \$198

Braised Pork Spare Ribs in Thyme Balsamic Apple Vinegar
意大利黑醋燜香草排骨 - \$188

Grilled Ox Tongue with Russian Salad
扒鹹牛脷配俄羅斯沙律 - \$138

Stir-fried Beef with Leek and Sliced Ginger with Rice Steamed in Pot
京蔥薑片炒牛肉配砵仔飯 - \$118

Braised Chicken with Dried Mushroom and Potato with Rice in Clay Pot
冬菇薯仔炆雞配砵仔飯 - \$108

Sliced Pork with Shrimp Paste and Dried Shrimps with Rice in Clay Pot
蝦醬蝦乾肉片煲仔飯 - \$108

Assorted Preserved Sausages and Meat with Rice in Clay Pot
臘味煲仔飯 - \$138

Dessert 甜品

Ice-cream or Chilled Red Bean Soup with Tangerine Peel
雪糕 或 凍陳皮紅豆沙

Coffee or Tea 咖啡或茶

25 Apr (F)

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

Set Dinner Menu on 26 Apr 2024 (Fri)

二零二四年四月二十六日 (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>

Vegetable and Potato Soup
雜菜薯仔湯

Papaya, Snow Fungus, Apricot Kernels and Pork Ribs Soup
木瓜雪耳南北杏豬骨湯
(止咳平喘、潤肺)

Main Course 主菜

Fish and Chips
炸魚薯條 - \$138

Pan-fried Duck Breast served with Baked Potato with Black Cherry Sauce
香煎鴨胸伴焗薯配黑車厘子汁 - \$118

Miso Glazed Pork Chop
味噌燒豬扒 - \$118

Sweet and Sour Pork with Rice Steamed in Pot
咕嚕肉配砵仔飯 - \$108

Poached Chicken with Chinese Cabbage with Rice in Clay Pot
菜膽雞配砵仔飯 - \$118

Sliced Beef and Pickled Mustard Tuber with Rice in Clay Pot
榨菜牛肉片煲仔飯 - \$108

Assorted Preserved Sausages and Meat with Rice in Clay Pot
臘味煲仔飯 - \$138

Dessert 甜品

Ice-cream or Split Pea Pudding
雪糕 或 馬豆糕

Coffee or Tea 咖啡或茶

26 Apr (G)

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

Set Dinner Menu on 27 Apr 2024 (Sat)

二零二四年四月二十七日 (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>

Tomato and Assorted Gourds Soup
蕃茄雜瓜湯

Sea Coconut, Corn on the Cob, Carrot and Pork Ribs Soup
海底椰粟米紅蘿蔔豬骨湯
(清熱潤肺、止咳化痰)

Main Course 主菜

Pan-fried Barramundi Fillet with White Wine Sauce
香煎盲鱧配白酒汁 - \$138

Chicken Margherita
芝士蕃茄焗雞胸 - \$118

Baked Rice with Shrimp, Spinach and Avocado
菠菜牛油果鮮蝦焗飯 - \$128

**Braised Beef Brisket with Beancurd Puff and Beancurd Sheet
in Clay Pot with Rice Steamed in Pot**
枝竹豆卜牛腩煲配砵仔飯 - \$128

Steamed Chicken Ginger and Scallion with Rice in Clay Pot
薑蔥蒸雞配砵仔飯 - \$108

Steamed Chicken and Dried Mushroom with Rice in Clay Pot
北菇滑雞煲仔飯 - \$108

Assorted Preserved Sausages and Meat with Rice in Clay Pot
臘味煲仔飯 - \$138

Dessert 甜品

Ice-cream or Sweet Potato and Sago Sweet Soup with Coconut Milk
雪糕 或 凍椰汁甜薯西米露

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

27 Apr

Set Dinner Menu on 28 Apr 2024 (Sun)

二零二四年四月二十八日(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>

Minestrone
義大利雜菜湯

Hairy Gourd, Carrot and Pork Rib Soup
節瓜紅蘿蔔豬骨湯
(滋潤肌膚、降低血脂)

Main Course 主菜

Pan-fried Barramundi Fillet with White Wine Sauce
香煎盲鱧配白酒汁 - \$138

Chicken Margherita
芝士蕃茄焗雞胸 - \$118

Baked Rice with Shrimp, Spinach and Avocado
菠菜牛油果鮮蝦焗飯 - \$128

**Braised Beef Brisket with Beancurd Puff and Beancurd Sheet
in Clay Pot with Rice Steamed in Pot**
枝竹豆卜牛腩煲配砵仔飯 - \$128

Steamed Chicken Ginger and Scallion with Rice in Clay Pot
薑蔥蒸雞配砵仔飯 - \$108

Chicken and Preserved Sausage with Rice in Clay Pot
臘腸滑雞煲仔飯 - \$128

Assorted Preserved Sausages and Meat with Rice in Clay Pot
臘味煲仔飯 - \$138

Dessert 甜品

Ice-cream or Sweet Potato and Sago Sweet Soup with Coconut Milk
雪糕 或 凍椰汁甜薯西米露

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

28 Apr