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Room Service 客房餐務部

(22nd – 28th Apr 2024)

Daily Set Menu 每日套餐餐單

Serving time 供应时间 : 11:30 - 21:15

At Extension 5 请致电内线五字

Main Dish 主菜 (22nd Apr 2024)

Western Soup: Cream of Sweet Corn and Miced Chicken

西汤: 粟米鸡蓉忌廉汤

Chinese Soup: Apple, Yam, Grosvenor Momordica Fruit and Pork Ribs Soup

中汤: 苹果淮山罗汉果猪骨汤

Pan-fried Snapper and Shrimp in Cajun with Clam and Butter Sauce \$158

香煎卡真鱈鱼、虾配大蚬牛油汁

Teriyaki Sliced Beef tossed Teriyaki Sauce served with Lettuce, Tomato, Ginger

Pickle on Burger Bun 照烧汁煮牛肉片汉堡配蕃茄生菜酸姜 \$128

Lemongrass Pork Chop with Rice, Vietnamese Style (with Pan-fried Shrimps and

Fried Egg) 越式香茅猪扒饭 (并煎虾及煎蛋) \$128

Fried Rice with Shredded Beef and Lettuce \$108

生炒牛肉饭

Dessert: Taro and Sago Sweet Soup with Coconut Milk

甜品: 冻香芋椰汁西米露

Main Dish 主菜 (23rd Apr 2024)

Western Soup: Sweet Potato and Minced Carrot Soup

西汤: 甜薯甘笋蓉汤

Chinese Soup: White Gourd, Semen Coicis and Pork Rib Soup

中汤: 冬瓜薏米猪骨汤

Pan-fried Ling Fish Fillet with Dill and Cream Sauce \$138

香煎鱈鱼柳配刁草忌廉汁

Caesar Salad with Roasted Chicken \$108

香煎鸡胸西泽沙律

Honey Herbs Pork Rack with Mustard Seed Sauce \$128

蜜糖香草猪鞍架配芥末籽汁

Egg Foo Young with Rice \$108

芙蓉蛋配饭

Dessert: Steamed Snow Fungus with Rock Sugar and Papaya

甜品: 冻冰糖木瓜炖雪耳

Main Dish 主菜 (24th Apr 2024)

Western Soup: American Vegetable Soup

西汤: 美式杂菜汤

Chinese Soup: Seafood and Bean Curd Broth

中汤: 海鲜豆腐羹

Pan-fried Barramundi with Beet Root Pickle Dressing \$138

香煎鱈鱼配酸红菜头

Chicken Roulade with Ham, Egg and Herbs Mousse in Thyme Gravy

香草火腿鸡蛋鸡卷配百里香烧汁 \$108

Baked Rice with Shrimp and Spinach in Cheese Cream Sauce \$128

芝士白汁菠菜牛油果虾球焗饭

Fried Rice with Preserved Olive, Minced Pork and Green Bean \$108

榄菜肉碎四季豆炒饭

Dessert: Blueberry Cheese Cake

甜品: 蓝莓芝士蛋糕

Main Dish 主菜 (25th Apr 2024)

Western Soup: Chicken Consomme

西汤: 鸡清汤

Chinese Soup: Poplar Mushroom and Pork Ribs Soup

中汤: 茶树菇猪骨汤

Citrus Honey Glazed Salmon \$198

柚子蜜糖鲑鱼

Braised Pork Spare Ribs in Thyme Balsamic Apple Vinegar \$188

意大利黑醋焖香草排骨

Grilled Ox Tongue with Russian Salad \$138

扒咸牛腩配俄罗斯沙律

Braised Rice with Abalone, Diced Chicken and Shrimps \$128

原只鲍鱼鸡粒虾仁烩饭

Dessert: Chilled Red Bean Soup with Tangerine Peel

甜品: 冻陈皮红豆沙

Main Dish 主菜 (26th Apr 2024)

Western Soup: Vegetable and Potato Soup

西汤: 杂菜薯仔汤

Chinese Soup: Papaya, Snow Fungus, Apricot Kernels and Pork Ribs Soup

中汤: 木瓜雪耳南北杏猪骨汤

Fish and Chips \$138

炸鱼薯条

Pan-fried Duck Breast served with Baked Potato with Black Cherry Sauce

香煎鸭胸伴焗薯配黑樱桃汁 \$118

Miso Glazed Pork Chop \$118

味噌烧猪扒

Japanese Fried Rice with Unagi \$128

日式鳗鱼炒饭

Dessert: Split Pea Pudding

甜品: 马豆糕

Main Dish 主菜 (27th Apr 2024)

Western Soup: Tomato and Assorted Gourds Soup

西汤: 蕃茄杂瓜汤

Chinese Soup: Sea Coconut, Corn on the Cob, Carrot and Pork Ribs Soup

中汤: 海底椰粟米红萝卜猪骨汤

Baked Rice with Shrimps in Cheese White Sauce \$128

芝士白汁虾球焗饭

Stir-fried Spaghetti with Chicken and Tomato Sauce \$108

蕃茄鸡扒意粉

Pan-fried Pork Chop with Onion Bacon Gravy \$118

香煎猪扒配烧汁

Japanese Fried Rice with Salmon \$128

日式鲑鱼炒饭

Dessert: Sweet Potato and Sago Sweet Soup with Coconut Milk

甜品: 冻椰汁甜薯西米露

Main Dish 主菜 (28th Apr 2024)

Western Soup: Minestrone

西汤: 意大利杂菜汤

Chinese Soup: Hairy Gourd, Carrot and Pork Rib Soup

中汤: 节瓜红萝卜猪骨汤

Pan-fried Barramundi Fillet with White Wine Sauce \$138

香煎盲鳢配白酒汁

Chicken Margherita \$118

芝士蕃茄焗鸡胸

Baked Rice with Shrimp, Spinach and Avocado \$128

菠菜牛油果鲜虾焗饭

Crispy Fried Noodle with Sliced Beef, Black Bean and Pepper \$108

豉椒牛肉炒面

Dessert: Mango Pudding

甜品: 芒果布甸