

Food & Beverage Menu

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餐飲美食餐單

請掃描以下二維碼



宏基國際賓館

Room Service 客房餐務部

(28th Apr – 04th May 2025)

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 (28th Apr 2025)

Western Soup: Minestrone

西汤: 意大利杂菜汤

Chinese Soup: Lotus Seed, Lily Bulb, Dried Longan and Pork Ribs Soup

中汤: 莲子百合圓肉猪骨汤

Crispy Baked Red Snapper Fillet with Garlic \$158

脆焗香蒜红鱈鱼柳

Braised Chicken in Hunter Style (Pollo Alla Cacciatora) \$138

意式猎人烩鸡

Capellini with Shrimps with Black Truffle in White Sauce \$148

黑松露虾球白汁天使面

Japanese Fried Rice with Unagi \$148

日式鳗鱼炒饭

Dessert: Apple Crumble

甜品: 苹果金宝

Main Dish 主菜 (29th Apr 2025)

Western Soup: Cream of Pumpkin

西汤: 南瓜忌廉汤

Chinese Soup: Apple, Snow Fungus and Chicken Feet and Pork Ribs Soup

中汤: 苹果雪耳鸡脚猪骨汤

Dill Chicken Steak with Wasabi Lime Cream Sauce in Japanese Style \$138

鲜刁草鸡扒配日式芥末青柠忌廉汁

Pan-fried Barramundi with Pesto \$148

香煎盲鱈配意大利青酱

Australia Pork Sirloin with Onion and Cheese, French Style \$178

法式洋葱芝士澳洲猪西冷

Fried Rice with Garlic Minced Pork and Preserved Sausage \$118

香蒜肉碎腊肠炒饭

Dessert: Red Bean Soup with Tangerine Peel

甜品: 陈皮红豆沙

Main Dish 主菜 (30th Apr 2025)

Western Soup: Tomato Soup with Mixed Vegetable

西汤: 蕃茄杂菜汤

Chinese Soup: Lotus Root, Pear, Chicken Feet and Pork Rib Soup

中汤: 莲藕雪梨鸡脚猪骨汤

Rice with Indonesian Rendang Beef Rib Fingers \$138

印尼巴东牛肋条配饭

Ling Fish Fillet Florentine \$138

芝士菠菜焗青衣柳

Cream Squid Ink Capellini with Herbs, Olive and Shrimps \$148

香草橄榄虾球忌廉墨汁天使面

Fried Rice with Roast Duck and Shrimp \$148

火鸭虾仁炒饭

Dessert: Almond Banana Cake

甜品: 杏仁香蕉蛋糕

Main Dish 主菜 (01st May 2025)

Western Soup: Tomato and Seafood Soup

西汤：蕃茄海鲜汤

Chinese Soup: Minced Beef and Egg White Broth

中汤：西湖牛肉羹

Pan-fried Halibut Fillet with Herbs and Cream Sauce \$188

香煎比目鱼柳配香草忌廉汁

Pan-fried Australian Pork Sirloin with Olives Tomato Curry Sauce \$178

香煎澳洲猪西冷配橄榄西红柿咖喱汁

Baked Chicken Breast with Cheese served with Spaghetti with Passion Fruit

Salsa 芝士焗鸡胸伴意粉配热情果沙 \$148

Fried Rice with Pineapple, Raisins and Diced Chicken \$138

鲜菠萝提子干鸡粒炒饭

Dessert: Coffee Hazelnut Puff

甜品：咖啡榛子泡芙

Main Dish 主菜 (02nd May 2025)

Western Soup: Purée of Corn and Pumpkin Soup

西汤：粟米南瓜蓉汤

Chinese Soup: Fig, Pear and Pork Rib Soup

中汤：无花果雪梨猪骨汤

Salt and Pepper Ling Fish Fillet served with Caesar Salad and Mashed Potato with Garlic Sauce \$168

味椒盐青衣柳伴西泽沙律薯蓉配蒜蓉汁

Pan-fried Beef Tongue with Tomato Curry Sauce, Malay Style \$148

香煎牛腩配马来蕃茄咖喱汁

Pan-fried Duck Breast with Peach served with Greek Salad with Cranberry Sauce \$148

香煎蜜桃鸭胸伴希腊沙律配金巴利汁

Japanese Cold Udon Noodle with Shredded Chicken in Sesame Sauce \$128

日式麻酱鸡丝冷乌冬

Dessert: Fig Oolong Tea Macaron

甜品：无花果乌龙茶马卡龙

Main Dish 主菜 (03rd May 2025)

Western Soup: Herbs, Tomato Puree and Chickpea Soup

西汤：香草茄蓉鸡心豆汤

Chinese Soup: Corn on the Cob, Burdock, Carrot and Pork Rib Soup

中汤：粟米牛蒡甘笋猪骨汤

Rice with Beef Tongue with Gravy \$148

烧汁牛腩饭

Rice with Chicken Steak with Tomato Sauce \$138

茄汁鸡扒饭

Spaghetti with Shrimps in Tomato Sauce \$148

茄汁虾球意粉

Assorted Fried Rice \$148

杂锦炒饭

Dessert: Basque Cheese Cake

甜品：巴斯克芝士蛋糕

Main Dish 主菜 (04th May 2025)

Western Soup: Purée of Onion and Carrot Soup

西汤：洋葱甘笋蓉汤

Chinese Soup: Papaya, Snow Fungus and Pork Rib Soup

中汤：生木瓜雪耳猪骨汤

Braised Beef Ribs with Tomato, Italian Style \$138

意式西红柿烩牛肋条

Baked Rice with Chicken Steak with Cheese, Peach and White Wine Sauce

芝士蜜桃白酒汁焗鸡扒饭 \$148

Spaghetti with Shrimps and White Mushroom in Coconut Milk and Pesto \$148

椰汁意式青酱白菌虾球意粉

Fried Rice with Shrimps and Minced Pork in Spicy Sauce \$148

麻辣肉碎虾仁炒饭

Dessert: Mango Pudding

甜品：芒果布甸