

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		
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

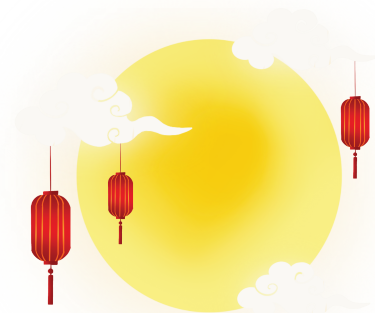
All prices are subject to 10% service charge
另加 10% 服務費



MID-AUTUMN FESTIVAL 中秋節

06 OCTOBER 2025

二零二五年十月六日



SET DINNER MENU

晚餐推介

Appetizer 餐前小點

Fried Shrimp Toast

蝦多士

Soup of the Day 是日餐湯

Asian Moon Scallops, Poplar Mushroom, Chayote and Pork Ribs Soup

日月魚茶樹菇合掌瓜豬骨湯

Prawn Bisque served with Cheese Twist

大蝦濃湯配芝士條

Main Course 主菜
(Choice of One 任選一款)

~ Wagon Service 旁桌餐車服務 ~

Roasted U.S. Bone-in Ribeye with Baked Potato

燒美國有骨肉眼配焗薯 - \$388

Provençal Australian Rack of Lamb with Mustard Seed Gravy

寶雲酥烤澳洲羊架配芥菜籽燒汁 - \$358

Roasted Spanish Duroc Rack of Pork with Garlic Kale

燒西班牙黑毛豬鞍架配蒜香羽衣甘藍 - \$258

Pan-fried Salmon on Green Peas Risotto

香煎三文魚青豆意大利飯 - \$238

Steamed Chicken with Sand Ginger Powder with Rice Steamed in Pot

鹽焗沙薑雞配砵仔飯 - \$238

Omelette Rice with Abalone, Roasted Duck, Barbecue Pork and Shrimp

鮑魚火鴨叉燒蝦蛋包飯 - \$258

Dessert of the Day 是日甜品

Dumplings with Black Sesame Filling in Sweet Ginger Soup

薑汁芝麻湯圓

Festive Mooncake and Fresh Fruit Platter 應節月餅和鮮果碟

Coffee or Tea 咖啡或茶

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06 Oct