

Set Dinner Menu on 15 January 2024 (Mon)

二零二四年一月十五日 (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>

Seafood Chowder

海鮮周打湯

Apple, Pear, Snow Fungus and Pork Ribs Soup

蘋果雪梨雪耳豬骨湯
(健脾補腎)

Main Course 主菜

Pan-fried Barramundi Fillet
with Roasted Red Bell Pepper and Coriander Dressing
香煎盲鱸配香草紅燈籠椒醬 - \$138

Pan-fried Pork Chop with Mushroom Gravy
香煎豬扒配蘑菇燒汁 - \$118

Penne with Chorizo in Tomato Cream Sauce
西班牙辣腸蕃茄忌廉汁長通粉 - \$118

Steamed Chicken with Bean Curd Puff in Shrimps Paste
with Rice Steamed in Pot
蝦醬豆卜蒸雞球配砵仔飯 - \$108

Stir-fried Mixed Mushrooms, Garlic and Minced Pork
with Rice Steamed in Pot
香蒜肉碎炒雜菇配砵仔飯 - \$118

Steamed Pork Ribs and Chicken Feet with Rice in Clay Pot
鳳爪排骨煲仔飯 - \$118

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

Dessert 甜品

Ice-cream or Black Forest Cake
雪糕 或 黑森林蛋糕

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

15 Jan

Set Dinner Menu on 16 January 2024 (Tue)

二零二四年一月十六日 (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>

Tomato Soup with Mixed Vegetable

蕃茄雜菜湯

Black Bean, Peanut, Chicken Feet and Pork Ribs Soup

黑豆花生雞腳豬骨湯
(明目烏髮, 活血補益)

Main Course 主菜

Braised Beef Brisket with Red Wine

紅酒燴牛腩 - \$158

Japanese Grilled Mackerel with Salt

日式鹽燒鯖魚 - \$128

Stir-fried Spaghetti with Wild Mushroom and Shrimp in White Sauce

白汁野菌蝦炒意粉 - \$128

Braised Garoupa with Bean Curd and Burncurd Sheet with Rice

枝竹豆腐炆斑腩配飯 - \$128

Satay Beef with Enoki and Vermicelli in Clay Pot with Rice

沙嗲金菇肥牛粉絲煲配飯 - \$128

Pork Patty and Preserved Vegetable with Rice in Clay Pot

梅菜肉餅煲仔飯 - \$108

Assorted Preserved Sausages and Meat with Rice in Clay Pot

臘味煲仔飯 - \$138

Dessert 甜品

Ice-cream or Matcha Cake Roll

雪糕 或 抹茶卷

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

16 Jan (B)

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 17 January 2024 (Wed)

二零二四年一月十七日 (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>

OX Tail Soup

牛尾湯

Hairy Fig, Sea Coconut, Apple and Pork Rib Soup

五指毛桃海底椰蘋果豬骨湯
(健脾補肺, 行氣利濕, 舒筋活絡)

Main Course 主菜

Pan-fried Halibut with Paris Butter

香煎比目魚配巴黎牛油 - \$158

Pan-fried Pork Chop with Gravy

香煎豬扒配燒汁 - \$118

Corned Ox Tongue with Mushroom Cream Sauce

鹹牛脷配蘑菇忌廉汁 - \$148

Braised Chicken and Taro with Rice

香芋雞球配飯 - \$128

Braised Pork Rib with Bitter Melon in Clay Pot with Rice

涼瓜排骨煲配飯 - \$108

Pork Patty and Salted Fish with Rice in Clay Pot

鹹魚肉餅煲仔飯 - \$108

Assorted Preserved Sausages and Meat with Rice in Clay Pot

臘味煲仔飯 - \$138

Dessert 甜品

Ice-cream or Purple Sweet Potato and Sago Sweet Soup

雪糕 或 熱紫薯西米露

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

17 Jan (C)

Set Dinner Menu on 18 January 2024 (Thu)

二零二四年一月十八日 (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>

Cream of Mushroom
蘑菇忌廉湯

Lotus Root, Pear, Chicken Feet and Pork Rib Soup
蓮藕雪梨雞腳豬骨湯
(健脾, 補肺益腎)

Main Course 主菜

Pan-fried Tilapia Fillet with White Mushroom cream Sauce
香煎羅非魚柳配白菌忌廉汁 - \$138

Risotto with Porcini
牛肝菌意大利飯 - \$128

Roasted Chicken Steak, Thai Style with Rice
泰式香燒雞扒配飯 - \$108

Braised Beef Brisket with Beancurd Sheet in Clay Pot with Rice
枝竹牛腩煲配飯 - \$128

Braised Garoupa with Eggplant with Rice
茄子斑腩配飯 - \$118

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 Fruit Crepe
雪糕 或 雜果班戟

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

18 Jan (D)

Set Dinner Menu on 19 January 2024 (Fri)

二零二四年一月十九日 (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>

Cream of Basil and Tomato

羅勒蕃茄忌廉湯

Hericium Mushroom, Yam and Pork Ribs Soup

猴頭菇淮山豬骨湯
(補虛, 幫助消化)

Main Course 主菜

Pan-fried Ling Fish Fillet with Tomato Sauce

香煎鱈魚柳配蕃茄汁 - \$158

Pan-fried Chicken Steak with Garlic Sauce

香煎雞扒配蒜蓉汁 - \$108

Baked Spaghetti with Shrimps in Cheese White Sauce

芝士白汁蝦球焗意粉 - \$128

Braised Mixed Mushrooms, Beancurd Sheet and Garoupa in Clay Pot with Rice

雙菇枝竹斑腩煲配飯 - \$128

Fried Chicken with Red Fermented Bean Curd with Garlic with Rice

南乳蒜香雞配飯 - \$108

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 Coffee Cake Roll

雪糕 或 咖啡卷

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

19 Jan

Set Dinner Menu on 20 January 2024 (Sat)

二零二四年一月二十日 (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>

German Green Pea Soup
德國青豆湯

Octopus, Peanut Black-Eyed Pea and Pork Ribs Soup
鱘魚花生眉豆豬骨湯
(祛濕, 益氣養血)

Main Course 主菜

Pan-fried Ling Fish Fillet with Tomato Sauce
香煎鱈魚柳配蕃茄汁 - \$158

Pan-fried Chicken Steak with Garlic Sauce
香煎雞扒配蒜蓉汁 - \$108

Baked Spaghetti with Shrimps in Cheese White Sauce
芝士白汁蝦球焗意粉 - \$128

Braised Mixed Mushrooms, Beancurd Sheet and Garoupa in Clay Pot with Rice
雙菇枝竹斑腩煲配飯 - \$128

Fried Chicken with Red Fermented Bean Curd with Garlic with Rice
南乳蒜香雞配飯 - \$108

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 Steamed Snow Fungus with Rock Sugar and Papaya
雪糕 或 冰糖木瓜燉雪耳

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

20 Jan

Set Dinner Menu on 21 January 2024 (Sun)

二零二四年一月二十一日 (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>

Chicken Broth with Lemongrass and Vegetable
香茅雞雜菜湯

Papaya, Peanut, Corn, Carrot and Pork Ribs Soup
木瓜花生粟米甘筍豬骨湯
(祛濕潤腸、抗衰老)

Main Course 主菜

Pan-fried American Angus Beef Sirloin with Blackm Pepper Sauce
香煎美國安格斯西冷配黑椒汁 - \$238

Pan-fried Halibut Fillet with Butter Lemon Cream Sauce
香煎比目魚配牛油檸檬忌廉汁 - \$158

Roasted Duck Breast served with Beetroot Risotto
烤鴨胸配紅菜頭意大利飯 - \$118

Bean Curd Soup with Sliced Beef, Chinese Cabbage and Vermicelli in Clay Pot with Rice
牛肉紹菜粉絲豆腐湯煲配飯 - \$118

Stir-fried Sliced Pork with Preserved Vegetable with Rice
味菜炒肉片配飯 - \$118

Chicken and Preserved Sausage with Rice in Clay Pot
潤腸滑雞煲仔飯 - \$138

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

Dessert 甜品

Ice-cream or Chestnut Cake
雪糕 或 栗子蛋糕

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

21 Jan