

# Beverage 飲品

|   |   |
|---|---|
| House Red Wine 餐酒 (紅酒)<br>Michel Lynch, Bordeaux                      | per glass 每杯 \$ 58<br>per bottle 每瓶 \$218 |
| House White Wine 餐酒 (白酒)<br>J. Lebegue, Bordeaux                      | per glass 每杯 \$ 58<br>per bottle 每瓶 \$218 |
| Beer<br>啤酒<br>Tsingtao / San Miguel / Heineken 青島 / 生力 / 喜力           | \$ 40                                     |
| Ceylon Tea or Chinese Tea<br>紅茶或中國茶                                   | \$ 34                                     |
| English Breakfast Tea<br>英國早餐茶  | \$ 38                                     |
| Fresh Brewed Coffee, Espresso<br>即磨咖啡、意大利濃咖啡                          | \$ 34                                     |
| Cappuccino or Double Espresso<br>意大利泡沫咖啡或雙份意大利濃咖啡                     | \$ 38                                     |
| Fresh Milk, Chocolate, Ovaltine or Horlicks<br>鮮奶、朱古力、阿華田或好立克         | \$ 34                                     |
| Freshly Squeezed Orange Juice<br>鮮榨橙汁                                 | \$ 58                                     |
| Chilled Fruit Juice<br>冰凍果汁<br>Apple / Orange / Pineapple 蘋果 / 橙 / 菠蘿 | \$ 30                                     |
| Lemon or Orange Squash<br>鮮檸或香橙雜飲                                     | \$ 48                                     |
| Soft Drink<br>汽水  | \$ 34                                     |
| Mineral Water (Evian) (330ml)<br>礦泉水(依雲) (330毫升)                      | \$ 38                                     |
| Sparkling Water (Perrier) (330ml)<br>有氣礦泉水(沛綠雅) (330毫升)               | \$ 38                                     |
| Corkage Charge<br>開瓶費   | \$ 60                                     |



National Day  
國慶日

1st October 2022  
2022年10月1日

Please do not consume outside food (or drinks) in restaurant  
請勿在此餐廳進食自携食物

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

## APPETIZER 餐前小點

Olive Tomato Cheese Salad

橄欖蕃茄芝士沙律

## SOUP OF THE DAY 是日餐湯

WESTERN SOUP 西湯

Borscht served with Garlic Bread

羅宋湯配蒜蓉包

or

CHINESE SOUP 中湯

Hericium Mushroom, Conch and Pork Rib Soup

猴頭菇螺頭豬骨湯

## DESSERT OF THE DAY 是日甜品

Crème Brulee

法式焦糖燉蛋

## National Day Set Dinner Menu 國慶日晚餐推介

~ 餐前小點 ~

~ 是日餐湯 ~

~ 主菜 ~

Pan-fried Australian Beef Tenderloin with Porcini Sauce  
served with Stir-fried New Potato  
香煎澳洲牛柳配牛肝菌汁配炒新薯 - \$258

or

Roasted Lamb Rack with Rosemary Sauce  
燒羊架配露絲瑪莉汁 - \$268

or

Pan-fried Salmon with Jumbo Asparagus and Poached Egg  
香煎三文魚配珍寶蘆筍水煮蛋 - \$228

or

Braised Garoupa with Bean Curd Puff and Garlic with Rice  
豆卜蒜子炆斑塊配飯 - \$158

or

Poached Chicken with Green Chinese Cabbage with Rice  
小棠菜膽雞配飯 - \$158

~ 是日甜品 ~

Seasonal Vegetables can be served with Set Lunch for additional \$20

上列套餐, 另加\$20便可享油菜一碟

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