

Beverage 飲品

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

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



National Day
國慶日

1st October 2022
2022年10月1日

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 Lunch Menu

國慶日午餐推介

~ 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 Sliced Lamb Leg with Rosemary Sauce
燒羊腩配露絲瑪莉汁 - \$208

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

Fried Rice with Assorted Mushrooms in XO Sauce
XO醬雜菌炒飯 - \$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

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