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宏基國際賓館

Room Service 客房餐务部

(15th – 21st Jan 2024)

Daily Set Menu 每日套餐餐单

Serving time 供应时间 : 11:30 - 21:15

At Extension 5 请致电内线五字

Main Dish 主菜 (15th Jan 2024)

Western Soup: Seafood Chowder

西汤: 海鲜周打汤

Chinese Soup: Apple, Pear, Snow Fungus and Pork Ribs Soup

中汤: 苹果雪梨雪耳猪骨汤

Pan-fried Barramundi Fillet with Roasted Red Bell Pepper and Coriander

Dressing 香煎盲鰻配香草红灯笼椒酱 \$138

Pan-fried Pork Chop with Mushroom Gravy \$118

香煎猪扒配蘑菇烧汁

Penne with Chorizo in Tomato Cream Sauce \$118

西班牙辣肠蕃茄忌廉汁长通粉

Fried Rice with Assorted Mushroom, Pork Floss and Egg \$108

杂菌肉松蛋炒饭

Dessert: Black Forest Cake

甜品: 黑森林蛋糕

Main Dish 主菜 (16th Jan 2024)

Western Soup: Tomato Soup with Mixed Vegetable

西汤: 蕃茄杂菜汤

Chinese Soup: Black Bean, Peanut, Chicken Feet and Pork Ribs Soup

中汤: 黑豆花生鸡脚猪骨汤

Braised Beef Brisket with Red Wine \$158

红酒烩牛腩

Japanese Grilled Mackerel with Salt \$128

日式盐烧鲭鱼

Stir-fried Spaghetti with Wild Mushroom and Shrimp in White Sauce \$128

白汁野菌虾炒意粉

Fried Rice with Shrimp Paste, Thai Style \$128

泰式虾酱炒饭

Dessert: Matcha Cake Roll

甜品: 抹茶卷

Main Dish 主菜 (17th Jan 2024)

Western Soup: OX Tail Soup

西汤: 牛尾汤

Chinese Soup: Hairy Fig, Sea Coconut, Apple and Pork Rib Soup

中汤: 五指毛桃海底椰苹果猪骨汤

Pan-fried Halibut with Paris Butter \$158

香煎比目鱼配巴黎牛油

Pan-fried Pork Chop with Gravy \$118

香煎猪扒配烧汁

Corned Ox Tongue with Mushroom Cream Sauce \$108

咸牛脷配蘑菇忌廉汁

Stir-fried Rice Noodles with Beef, Sichuan Style \$128

川味干炒牛河

Dessert: Mini Fruit Tart

甜品: 迷你果挞

Main Dish 主菜 (18th Jan 2024)

Western Soup: Cream of Mushroom

西汤：蘑菇忌廉汤

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

中汤：莲藕雪梨鸡脚猪骨汤

Pan-fried Tilapia Fillet with White Mushroom cream Sauce \$138

香煎罗非鱼柳配白菌忌廉汁

Risotto with Porcini \$128

牛肝菌意大利饭

Roasted Chicken Steak, Thai Style with Rice \$108

泰式香烧鸡扒配饭

Braised Rice Vermicelli with Preserved Vegetables and Shredded Pork \$108

雪菜肉丝炆米

Dessert: Fruit Crepe

甜品：杂果班戟

Main Dish 主菜 (19th Jan 2024)

Western Soup: Cream of Basil and Tomato

西汤：罗勒蕃茄忌廉汤

Chinese Soup: Hericium Mushroom, Yam and Pork Ribs Soup

中汤：猴头菇淮山猪骨汤

Pan-fried Ling Fish Fillet with Tomato Sauce \$158

香煎鳕鱼柳配蕃茄汁

Pan-fried Chicken Steak with Garlic Sauce \$108

香煎鸡扒配蒜蓉汁

Baked Spaghetti with Shrimps in Cheese White Sauce \$128

芝士白汁虾球焗意粉

Udon Noodle with Barbecued Pork in Soup \$128

叉烧汤乌冬

Dessert: Coffee Cake Roll

甜品：咖啡卷

Main Dish 主菜 (20th Jan 2024)

Western Soup: German Green Pea Soup

西汤：德国青豆汤

Chinese Soup: Octopus, Peanut Black-Eyed Pea and Pork Ribs Soup

中汤：鲳鱼花生眉豆猪骨汤

Baked Rice with Shrimps in Cheese White Sauce \$128

芝士白汁蝦球焗饭

Stir-fried Spaghetti with Chicken and Tomato Sauce \$108

蕃茄鸡扒意粉

Pan-fried Pork Chop with Onion Bacon Gravy \$118

香煎猪扒配烧汁

Fried Rice with Black Pepper, Diced Chicken, Ham and Diced Shrimp \$118

黑椒烟肉鸡粒虾粒炒饭

Dessert: Pan-fried Water Chestnut Cake

甜品：煎马蹄糕

Main Dish 主菜 (21st Jan 2024)

Western Soup: Chicken Broth with Lemongrass and Vegetable

西汤：香茅鸡杂菜汤

Chinese Soup: Papaya, Peanut, Corn, Carrot and Pork Ribs Soup

中汤：木瓜花生粟米甘笋猪骨汤

Pan-fried American Angus Beef Sirloin with Blackm Pepper Sauce \$238

香煎美国安格斯西冷配黑椒汁

Pan-fried Halibut Fillet with Butter Lemon Cream Sauce \$158

香煎比目鱼配牛油柠檬忌廉汁

Roasted Duck Breast served with Beetroot Risotto \$118

烤鸭胸配红菜头意大利饭

Stir-fried Rice Noodle with Shredded Chicken \$108

干炒鸡丝金边粉

Dessert: Chestnut Cake

甜品：栗子蛋糕