

節 日 套 餐

* FESTIVE * LUNCH & TEA SET

Available From 24-25, 31 Dec 2017 & 1 Jan 2018

Served From 11am - 3pm



肉眼牛扒伴黑松露蘑菇燒汁配雜菜及飯
Grilled Rib Eye Steak in Black Truffle
Mushroom Gravy with Seasonal
Vegetable and Rice

午餐 Lunch Set

Served From 11AM - 3PM

蜆肉周打忌廉湯 或 慢煮火雞沙律伴金巴利汁

Clam Chowder Or Slow-cooked Turkey Salad in Cranberry Sauce

- A** 肉眼牛扒伴黑松露蘑菇燒汁配雜菜及飯 \$148
Grilled Rib Eye Steak in Black Truffle Mushroom Gravy with Seasonal Vegetable and Rice
- B** 煎盲鱸魚柳伴芥末子汁 配雜菜及薯蓉 \$138
Pan-fried Barramundi Fillet in Mustard Seed Sauce with Seasonal Vegetable and Mashed Potato
- C** 咖哩牛舌飯 \$128
Signature Curry Ox-Tongue with Rice
- D** 厚切豬扒伴夏威夷汁 配雜菜及薯蓉 \$118
Grilled Pork Chop in Hawaiian Sauce served with Seasonal Vegetable and Mashed Potato
- E** 蘑菇扁意粉伴虎蝦及黑松露忌廉汁 \$108
Linguine with Black Truffle Cream Sauce
- F** 雜菜意粉伴自家製蕃茄汁 \$98
Mixed Vegetable Spaghetti in Homemade Tomato Sauce

下午茶餐 Tea Set

Served From 3PM - 5:30PM

- 1** 港式三層下午茶 (兩位享用) \$188
HK Style High Tea Set For Two
玉桂多士、紅豆椰汁糕、焦糖燉蛋、叉燒酥、炸雞翼、肉醬焗薯皮、夏威夷薄餅、迷你熱狗
Cinnamon Toast, Red Bean Coconut Pudding, Crème Brûlée, BBQ Pork Puff, Chicken Wings, Hawaiian Pizza, Mini Hot Dog, Bolognese Baked Potato Skin
- 2** 黑松露卡邦尼意粉 \$78
Black Truffle Spaghetti Carbonara
- 3** 焗肉醬煎蛋飯 \$78
Baked Bolognese Rice with Fried Egg & Cheese
- 4** 珍寶熱狗 \$68
Jumbo Hot Dog
- 5** 港式蜜糖西多士伴士多啤梨醬 \$58
HK Honey French Toast with Strawberry Jam

以上套餐均配咖啡或茶 All Sets are served with Coffee or Tea

轉凍飲 +\$3 Upgrade to Cold Drinks / 升級特飲 +\$18 Upgrade to Special Drinks

特餐

Quick & Light Set

Served From
11AM - 5:30PM

\$78

- 1** 瑞士汁雞鎚湯意粉 配農場雞蛋 • 多士*
Spaghetti Noodle Soup with Chicken Drum Stick in Swiss Sauce, Farm Egg and Toast
- 2** 牛腩羅宋湯通粉 配農場雞蛋 • 多士*
Macaroni in Russian Borscht with Beef Shin, Farm Egg and Toast *
- 3** 沙爹豬腩片即食麵 配農場雞蛋 • 多士*
Instant Noodles in Pork Bone Soup with Satay Pork Belly, Farm Egg and Toast *

*可選 煎蛋/ 炒蛋/ 烩蛋
*可選 多士/ 牛角包/ 菠蘿包

Farm Egg: Fried / Scrambled / Boiled
with choice of: Toast / Croissant / Pineapple Bun

節日晚餐

* FESTIVE * DINNER SET

Available From 24-25, 31 Dec 2017 & 1 Jan 2018

Served From 5:30pm - 11pm



精選雜扒(肉眼扒、豬扒、雞扒、德國肉腸)
Rib-Eye, Pork Chop, Chicken, German Sausage

聖誕及新年晚餐

Christmas & New Year Dinner Set

- A** 肉眼牛扒伴大蝦配雜菜及薯條 \$198
Surf & Turf with Seasonal Vegetable and French Fries
- B** 扒羊架伴露絲瑪莉燒汁配雜菜及薯條 \$198
Grilled Rack of Lamb in Rosemary Gravy with Seasonal Vegetable and French Fries
- C** 紅酒燴牛尾及飯 \$168
Braised Red Wine Beef Oxtail with Rice
- D** 咖哩吉列豬扒飯 \$148
Signature Curry Tonkatsu with Rice
- E** 三文魚柳伴香草忌廉汁配雜菜紅頭菜薯蓉 \$148
Crispy Salmon Fillet in Pesto Cream Sauce with Seasonal Vegetable and Beet Root Mashed Potato
- F** 海鮮扁意粉 \$158
Sicilia Seafood Linguine

鐵板晚餐

Sizzling Dinner Set from Grill

- 1** 牛柳拼春雞 \$208
Tenderloin and Spring Chicken
- 2** 肉眼牛扒拼春雞 \$208
New Zealand Rib Eye Steak and Spring Chicken
- 3** 精選雜扒 (肉眼扒、豬扒、雞扒、德國肉腸) \$218
Rib-Eye, Pork Chop, Chicken, German Sausage
- 4** 牛柳 \$218
Tenderloin Steak
- 5** 肉眼牛扒 \$208
New Zealand Rib Eye Steak
- 6** 農場春雞 \$158
Spring Chicken

以上套餐均配蜆肉周打忌廉湯 或 慢煮火雞沙律伴金巴利汁
Clam Chowder Or Slow-cooked Turkey Salad in Cranberry Sauce

及 And

咖啡或茶 Coffee or Tea

轉凍飲 +\$3 Upgrade to Cold Drinks / 升級特飲 +\$18 Upgrade to Special Drinks

升級優惠

Dinner Upgrade

+\$28 另加 葡汁焗雜菜
Add Mixed Vegetables with Portuguese Sauce

+\$28 另加 生力、嘉士伯 或 青島啤酒
Add San Miguel, Carlsberg or Tsing Tao Beer

+\$35 另加 精選甜品 及 餐飲升級雪糕紅豆冰、菠蘿賓治、雜果賓治 或 薄荷賓治
Add homemade dessert and upgrade set drink to : Red Bean Drink with Ice Cream, Pineapple Punch, Fruit Punch or Mint Punch

+\$35 另加 杯裝汽酒、紅酒 或 白酒
Add a glass of Sparkling, House Red or White Wine