

香蒜橄欖油煙肉
青口意粉

Spaghetti Aglio Olio
Pepperoncino
with Mussel & Bacon

11am - 3pm

新年午餐 Chinese New Year Lunch Set

+ \$3 轉凍飲
for upgrade to cold drinks

是日餐湯 或 沙律 + 咖啡 或 茶
Daily Soup or Salad + Coffee or Tea

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|----------|---|-------|
| A | 串燒牛柳配蘑菇汁飯
<i>Beef Skewers on Mushroom Rice</i> | \$138 |
| B | 香煎石斑魚柳
配薯蓉雜菜及黑松露忌廉汁
<i>Pan-fried Grouper Fillet with Mashed Potato & Vegetables and Black Truffle Cream Sauce</i> | \$123 |
| C | 焗葡國雞飯
<i>Baked Portuguese Chicken Rice</i> | \$108 |
| D | 咖喱吉列豬扒飯 🍴
<i>Tonkatsu Pork Curry Rice</i> | \$98 |
| E | 紅酒汁燴牛肋條飯
<i>Braised Beef Rib with Rice and Red Wine Sauce</i> | \$98 |
| F | 香蒜橄欖油煙肉青口意粉
<i>Spaghetti Aglio Olio Pepperoncino with Mussel & Bacon</i> | \$98 |
| G | 南瓜忌廉汁雜菜闊條麵
<i>Mixed Vegetable Fettuccine in Pumpkin Cream Sauce</i> | \$78 |

3pm - 5:30pm

下午茶餐 Tea Set

+ \$3 轉凍飲
for upgrade to cold drinks

咖啡 Coffee 或 or 茶 Tea

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| A | 港味三層高茶 (二人用)
玉桂多士、紅荳椰汁糕、焦糖燉蛋、
叉燒酥、炸雞翼、肉醬焗薯皮、
夏威夷薄餅、迷你熱狗
<i>HK Style High Tea Set for Two
Cinnamon Toast, Red Bean Coconut Pudding, Crème Brûlée,
BBQ Pork Puff, Chicken Wings, Bolognese Baked Potato Skin,
Hawaiian Bread Pizza, Mini Hot Dog</i> | \$178 |
| B | 蜜糖吉列西多
<i>French Toast</i> | \$58 |
| C | 黑松露炒蛋菠蘿包配薯條
<i>Black Truffle Scramble Egg
Pineapple Bun with Fries</i> | \$68 |
| D | 珍寶熱狗
<i>Jumbo Hot Dog</i> | \$58 |
| E | 焗咖喱雞飯 🍴
<i>Baked Curry Chicken Rice</i> | \$72 |
| F | 雜菌意大利麵配
自家製蕃茄汁 🍴
<i>Mixed Wild Mushroom Spaghetti in
Homemade Tomato Sauce</i> | \$68 |
| G | 肉醬意大利麵配溫泉蛋
<i>Bolognese Spaghetti with Soft Boiled Egg</i> | \$72 |
| H | 卡邦尼意大利麵
<i>Carbonara</i> | \$68 |

+ \$8 飲品升級即磨咖啡、鮮奶咖啡、泡沫咖啡、汽水、柑桔蜜、
西洋菜蜜、柚子蜜或蜂蜜綠茶
*Upgrade to ground coffee, café latte, cappuccino, soft drinks, preserved
Mandarin honey, watercress honey, citron honey or honey green tea*

+ \$18 飲品升級雪糕紅豆冰、菠蘿賓治、
雜果賓治或薄荷賓治
*Upgrade to Red Bean Drink with Ice Cream, Pineapple
Punch, Fruit Punch or Mint Punch*



青蘋果焗豬扒飯
配茄汁

Tonkatsu Baked Rice
with Tomato Sauce
& Green Apple

5:30pm - 11pm

新年晚餐

Chinese New Year Dinner Set

是日餐湯 或 沙律
Daily Soup or Salad

+

咖啡 或 茶
Coffee or Tea

+ \$3 轉凍飲
for upgrade to cold drinks

A 肉眼扒拼大蝦伴薯蓉雜菜 \$198
Surf & Turf

B 香煎羊架配黑松露薯蓉雜菜
及迷迭香燒汁 \$178
Pan-fried Lamb Rack with Black Truffle
Mashed Potato & Vegetable
and Rosemary Meat Sauce

C 香煎三文魚配黑松露薯蓉雜菜
及芥末籽忌廉汁 \$178
Crispy Salmon with Black Truffle
Mashed Potato & Vegetable
and Mustard Seed Cream Sauce

D 焗葡國海鮮飯 \$168
Baked Portuguese Seafood Rice

E 青蘋果焗豬扒飯配茄汁 \$148
Tonkatsu Baked Rice with Tomato Sauce
& Green Apple

F 咖喱燒春雞飯 \$138
Spring Chicken Curry Rice

G 紅酒汁燴牛面頰配飯 \$148
Braised Beef Cheek with Rice
and Red Wine Sauce

H 香蒜橄欖油海鮮闊條麵 \$148
Seafood Fettuccine Aglio Olio Pepperoncino

+\$8 飲品升級即磨咖啡、鮮奶咖啡、泡沫咖啡、汽水、柑桔蜜、
西洋菜蜜、柚子蜜或蜂蜜綠茶
Upgrade to ground coffee, café latte, cappuccino, soft drinks, preserved
Mandarin honey, watercress honey, citron honey or honey green tea

+\$18 飲品升級雪糕紅豆冰、菠蘿賓治、
雜果賓治或薄荷賓治
Upgrade to Red Bean Drink with Ice Cream, Pineapple
Punch, Fruit Punch or Mint Punch