



FARM-TO-PLATE FRESHNESS 農場新鮮直送

Crisp, vibrant greens sourced from local farms whenever possible.
優先嚴選本地農場新鮮採摘的蔬菜，
呈現純粹的清甜滋味。

MADE-FROM-SCRATCH SAUCES 自家製醬汁

House-made dressings and sauces, crafted fresh daily with zero unnecessary additives.
廚師每日新鮮烹調各款醬汁，
堅持天然無添加。



CONSCIOUSLY SOURCED INGREDIENTS 嚴選可持續食材

Premium grass-fed Australian beef alongside high-quality local pork, three-yellow chicken and hormone-free seafood.

精心挑選澳洲草飼牛肉、本地新鮮豬肉、
三黃雞及無激素海鮮，演繹可持續飲食理念。



SMART, BALANCED CARBS 優質碳水

Fuel your day with Low-GI rice, high-protein noodles, and nutrient-dense whole grains.
採用低升糖米、高蛋白麵食
及營養豐富的澱粉質，
為您注入健康活力。



AMBROSIAL 4-COURSE DINNER

星期日至四 Sunday – Thursday

\$628 每位 per person

星期五、六、公眾假期 Friday – Saturday and Public Holiday

\$658 每位 per person

1 頭盤 Starter + 1 湯 Soup + 1 主菜 Main Course + 1 甜品 Dessert + 無限添飲指定餐飲 Free-flow Beverage

Starter 頭盤

無限享用 時令生蠔 (另加 \$58)
包括以下三款特色生蠔雞尾酒：血腥瑪麗、藍色瑪格麗特、大都會
UNLIMITED SEASONAL OYSTER (Additional \$58)
Includes 3 Signature Oyster Shooters : Bloody Mary, Blue Margarita, Cosmopolitan

龍蝦薄片配自家製龍蝦油及香蔥蒜蓉橄欖油 [D]
LOBSTER CARPACCIO
with Homemade Lobster Oil and Spring Onion Aglio e Olio

水煮蛋伴西蘭花蓉及魷魚 [D]
POACHED EGG WITH BROCCOLI FOAM AND CALAMARI

👍 無激素大蝦苗香紅菜頭沙律
FENNEL AND BEETROOT SALAD WITH PRAWNS

環球海鮮塔 (龍蝦、雪蟹腳、清酒鮑魚、海蝦、海螺)
WORLD SEAFOOD TOWER
Lobster, Snow Crab Leg, Sake-marinated Abalone, Sea Prawn, Sea Whelk

Soup 湯

是日餐湯
SOUP OF THE DAY

經典法式龍蝦湯 (另加 \$88) [D]
CLASSIC LOBSTER BISQUE
(Additional \$88)

Main Course 主菜

香烤美國西冷扒 [D]
GRILLED U.S. DOUBLE GOLD STRIPLOIN

香烤美國肉眼扒 (300克、供兩位用) [D]
GRILLED U.S. DOUBLE GOLD RIBEYE LIP ON (300g, for 2 persons)

澳洲M4和牛斧頭扒 (1.2公斤、供四位用) (另加 \$298) [D]
AUSTRALIAN BEEF TOMAHAWK M4 (1.2kg, for 4 persons) (Additional \$298)

香煎三黃雞伴雞油低升糖飯 [D]
PAN-FRIED THREE YELLOW CHICKEN WITH CHICKEN OIL LOW-GI RICE

👍 是日鮮魚配番茄、珍珠大麥、馬蹄粒及陳皮 [D]
PAN-SEARED DAILY CATCH
with Tomato Concassé, Pearl Barley, Water Chestnuts and Aged Dried Mandarin Peel

紫蘇川椒鴨腿肉配高蛋白扁意粉 [D]
SPICED DUCK LEG WITH HIGH-PROTEIN LINGUINE

烤羊架配咖喱南瓜蓉及炸秋葵 [D]
LAMB RACK WITH CURRIED PUMPKIN PURÉE AND DEEP-FRIED OKRA

ADD-ONS 滋味升級

香煎法國鵝肝1件
PAN-FRIED FOIE GRAS (1 pc) (Additional \$88)
烤鮮龍蝦 半隻
GRILLED FRESH LOBSTER (half) (Additional \$128)
烤鮮龍蝦1隻
GRILLED FRESH LOBSTER (whole) (Additional \$208)

Dessert 甜品

意大利芝士咖啡蛋糕
GREEN TIRAMISU

是日精選蛋糕 (另加 \$48) [D] [N]
CAKE OF THE DAY
(Additional \$48)

精選軟雪糕 (另加 \$48) [D] [N]
SELECTED SOFT SERVE
(Additional \$48)

👍 Chef's Recommendation 廚師推介 [D] – Dairy 奶製品 [N] – Nuts 乾果 [V] – Vegetarian 素食
Please let us know if you have any food allergies or special dietary needs. All prices are in HKD and subject to 10% service charge.
如果您有任何食物過敏或特別的膳食需求，請告知服務人員。價目以港幣計算及需另收加一服務費。

Free-flow Options

Wine

精選氣泡酒、白酒、紅酒
SELECTED SPARKLING, WHITE AND RED WINE

Sake

精選日本清酒
SELECTED JAPANESE SAKE

Mocktail

熱情天堂
TROPICAL PARADISE
菠蘿汁、番石榴汁、石榴糖漿
Pineapple Juice, Guava Juice, Grenadine

Juice

橙汁
ORANGE JUICE

Coffee

精選咖啡
SELECTED COFFEE

Tea

英式早餐茶、高級茉莉花茶、洋甘菊茶
ENGLISH BREAKFAST, GRAND JASMINE OR CHAMOMILE



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