



In-Room Dining Menu & Takeaway Menu

客房送餐服務外賣自取菜單

In-Room Dining Menu 客房送餐服務菜單

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In-Room Dining Menu

Breakfast Menu 早餐 (SERVING TIME · 供應時間 06:30 - 11:00)

All Breakfast (except Hong Kong Breakfast) includes Freshly Brewed 100% Arabica Coffee or Tea WG Tea
所有早餐 (除港式早餐外) 均配有即磨咖啡或茶

Continental Breakfast 歐陸式早餐

218

Your Choice of Chilled Orange, Grapefruit or Watermelon Juice 橙汁、西柚汁或西瓜汁

Fresh Fruit Platter 鮮果拼盤

Homemade Bakery Basket (three pieces) 自家製新鮮麵包 (三件)

Croissant, Danish Pastry, Muffin or Toast 牛角包、丹麥甜包、美式鬆餅或多士

Your Choice of Fruit or Plain Yoghurt 純味或果味乳酪

American Breakfast 美式早餐

268

Your Choice of Chilled Orange, Grapefruit or Watermelon Juice 橙汁、西柚汁或西瓜汁

Two Eggs prepared to your liking with Hash Brown and your Choice of Bacon, Ham or Sausages

自選雙蛋 配薯餅及煙肉、火腿或香腸

Homemade Bakery Basket (three pieces) 自家製新鮮麵包 (三件)

Croissant, Danish Pastry, Muffin or Toast 牛角包、丹麥甜包、美式鬆餅或多士

Your Choice of Fruit or Plain Yoghurt 純味或果味乳酪

Hong Kong Breakfast 港式早餐

248

Chicken Congee 雞粥

Stir-fried Egg Noodles with Soy Sauce 豉油皇炒麵

Pan-fried Pork Dumplings 香煎餃子

Hot or Chilled Soy Milk 熱或凍豆漿

TeaWG Grand Jasmine Tea 高級茉莉花茶

Healthy Breakfast 健怡早餐

278

Your Choice of Chilled Orange, Grapefruit or Watermelon Juice 橙汁、西柚汁或西瓜汁

Selection of Mixed Berries 雜莓拼盤

Poached Eggs with Guacamole on Sour Dough Toast 水煮嫩蛋牛油果醬多士

Champagne Breakfast 香檳早餐

378

Glass of Charles de Cazanove Brut N.V. 凱撒王香檳乙杯

Your Choice of Freshly Chilled Orange, Grapefruit or Watermelon Juice 橙汁、西柚汁或西瓜汁

Two Eggs prepared to your liking with Hash Brown and Smoked Salmon or Bacon

自選雙蛋配薯餅及煙三文魚或煙肉

Homemade Bakery Basket (three pieces) 自家製新鮮麵包 (三件)

Croissant, Danish Pastry, Muffin or Toast 牛角包、丹麥甜包、美式鬆餅或多士

Selection of Mixed Berries with your Choice of Fruit or Plain Yoghurt 雜莓配純味或果味乳酪

In-Room Dining Menu

A La Carte Breakfast 早餐 (SERVING TIME · 供應時間 06:30-11:00)

Cereals and Dairy 穀物及奶類

Choice of Cereals 自選穀物	78
<i>Corn Flakes, Coco Pops or Organic Muesli</i> 玉米片、可可脆片或有機麥片	
<i>Choice of Milk: Full cream, Skimmed, Soy</i> 全脂牛奶、脫脂牛奶或豆奶	
Organic Porridge with Mixed Berries and Honey 有機燕麥糊配雜莓及蜜糖	108
Plain or Fruit Yoghurt 純味或果味乳酪	68
Fresh Fruit Platter with Mixed Berries and Plain or Fruit Yoghurt 鮮果雜莓拼盤配純味或果味乳	158
Homemade Bakery Basket (3 pieces) 自家製新鮮麵包 (三件)	78
<i>Croissant, Danish Pastry, Muffin or Toast</i> 牛角包、丹麥甜包或美式鬆餅	
Muesli Nut Bread, White or Whole Wheat Toast (3 pieces) 果仁麥包、多士或麥包多士 (三件)	68
Meat and Cheese Platter 冷肉芝士拼盤	168
<i>Coppa Ham, Parma Ham, Salami, Chorizo, Brie, Goat Cheese, Irish Cheddar</i> 高柏火腿、意大利火腿、莎樂美腸、西班牙香腸、布里芝士、羊奶芝士、車打芝士	

Eggs 蛋類

Two Eggs prepared to your liking with Hash Brown 自選雙蛋配薯餅	138
<i>Your Choice of Bacon, Ham or Sausages</i> 煙肉、火腿或香腸	
Omelette 奄列	138
<i>With Ham, Cheese, Mushrooms, Red Onions, Tomatoes and Bell Pepper</i>	
配火腿、芝士、蘑菇、紅洋蔥、番茄及彩椒	
Eggs Benedict with Serrano Ham and Truffle Hollandaise 風乾火腿黑松露荷蘭汁蛋	158
Eggs Royale with Norwegian Smoked Salmon and Hollandaise 挪威煙三文魚 配 荷蘭汁蛋	158
Corned Beef Hash with Pan-fried Eggs 鹹牛肉配薯餅、煎蛋	138

Hot Selections 早餐精選

Toasted Bagel with Smoked Salmon and Cream Cheese 煙三文魚忌廉芝士比高包	138
Belgium Style Waffles, Warm Maple Syrup with your Choice of Sliced Bananas or Mixed Berries 烘夾餅配糖漿及香蕉或雜莓	118
Homemade Pancakes with Warm Maple Syrup 班戟配糖漿	128
<i>Your Choice of Mixed Berries, Sliced Bananas or Crispy Bacon</i> 自選香蕉、雜莓或煙肉	
French Toast with Warm Maple Syrup, Cinnamon and Raisins 法式西多士配糖漿、肉桂、葡萄乾	118

In-Room Dining Menu

Asian Inspired 中式早餐

Abalone and Chicken Congee 鮑魚雞粥	178
Stir-fried Egg Noodles with Soy Sauce 豉油皇炒麵	118

Sides 配菜 68

Bacon 煙肉

Ham 火腿

Sausages 香腸

Roasted Mushrooms 烤蘑菇

Roasted Potatoes 烤薯仔

Fruit Salad 鮮果沙律

Spinach Salad 菠菜沙律

Pan-fried Pork Dumplings 香煎餃子

Pan-fried Minced Pork Buns 生煎豬肉包

In-Room Dining Menu

A La Carte Lunch & Dinner 午餐及晚餐 (SERVING TIME · 供應時間 11:00 - 23:00)

Appetisers, Soups and Small Bites 前菜、湯及小食

Norwegian Smoked Salmon with Capers, Lemon and Brown Toasted Bread 挪威煙三文魚 配酸豆、檸檬、麥包多士	188
Antipasti Board 冷肉拼盤:	218
<i>Saucisson, Parma Ham, Salami, Chorizo and Pickles</i> 法國乾香腸、意大利火腿、莎樂美腸、西班牙香腸、醃黃瓜	
Cheese Platter 芝士拼盤:	168
<i>Brie, Gorgonzola, Sainte Maure Goat Cheese, Irish Cheddar, Dried Fruit, Nuts, Crackers and Bread</i> 布里芝士、意大利藍紋芝士、羊奶芝士、車打芝士、乾果、果仁、餅乾及麵包	
Crispy-fried Calamari, Tartar Sauce 脆炸鮮魷 配他他醬	128
IMPOSSIBLE™ Meat Patty 2.0, BBQ Mayo and Avocado Salsa IMPOSSIBLE™ 素肉漢堡扒 2.0 配燒烤沙律醬及牛油果莎莎	158
Crispy Vegetable Spring Rolls, Sweet Chilli Dip 香脆素春卷 配甜辣醬	128
Malaysian Chicken Satay, Peanut Sauce (6 pieces) 馬來雞肉沙撈越 (半打)	128
Cream of Mushroom Soup 蘑菇忌廉湯 (每位)	108
Cream of Corn with Seafood 粟米海鮮羹 (每位)	108
Chinese Soup of the Day 是日中式老火湯 (每位)	98

Salad 沙律

Mixed Leaves Salad 番茄青瓜西蘭花雜菜沙律	158
<i>Tomatoes, Cucumber, Broccoli, Lemon Olive Oil Dressing</i> 番茄、青瓜、西蘭花、檸檬橄欖油	
Caesar Salad 凱撒沙律	158
<i>Bacon, Anchovy, Parmesan, Quail Egg, Croutons</i> 煙肉、銀魚柳、巴馬臣芝士、鵪鶉蛋、麵包粒	
Chicken Cobb Salad 雞肉沙律	168
<i>Avocado, Cherry Tomatoes, Bacon, Boiled Egg and Blue Cheese with Sherry Vinegar Dressing</i> 牛油果、小番茄、煙肉、雞蛋、藍芝士、雪莉香醋汁	
Feta Salad 希臘芝士沙律	158
<i>Feta Cheese, Tomatoes, Bell Pepper and Mixed Leaves, Balsamic Dressing</i> 菲達芝士、番茄、甜椒、沙律、意大利陳醋汁	
Seared Tuna Niçoise Salad 吞拿魚雜菜沙律	168
<i>Seared Tuna, Green Beans, Potatoes, Olives, Tomatoes, Hard-boiled Egg, Vinaigrette Dressing</i> 吞拿魚、青豆、馬鈴薯、橄欖、番茄、蛋、油醋汁	
Caprese Salad 番茄軟芝士沙律	198
<i>Buffalo Mozzarella, Tomatoes, Pesto</i> 水牛芝士、番茄、香草	

In-Room Dining Menu

Thai Pomelo and Shrimp Salad 泰式柚子蝦沙律 158

Pomelo, Shrimp, Lime Shallot Dressing 柚子、蝦、青檸乾蔥汁

Optional Toppings 自選配料:

Chicken Breast 香煎雞胸 88

Smoked Salmon 煙三文魚 88

Seared Tuna 吞拿魚 98

Sautéed Cajun Shrimps 香辣鮮蝦 98

Sandwiches and Burgers 三文治

Served with your Choice of French Fries or Green Salad 配薯條或沙律

Avocado Club 牛油果雜菜芝士三文治 168

Double-layered Sautéed Vegetables, Avocado and Mozzarella on Brown Toasted Bread

Grilled Ham and Cheese Sandwich 烤火腿芝士三文治 168

Club Sandwich 公司三文治 188

Roasted Chicken Breast, Bacon, Fried Egg and Tomatoes on White Toasted Bread

配烤雞胸、煙肉、煎蛋、番茄、多士

Bacon Cheese Burger served with French Fries and Truffle Mayonnaise 208

煙肉芝士漢堡配松露蛋黃醬薯條

IMPOSSIBLE™ Burger 2.0 served with French Fries and Truffle Mayonnaise 188

IMPOSSIBLE™ 素肉漢堡 2.0 配松露蛋黃醬薯條

Your Choice of Fried Egg, Avocado, American or Smoked Gouda

自選一項配料：煎蛋、牛油果、美國芝士或荷蘭煙燻芝士

Pasta 意大利粉

Design your own Pasta 自選意大利粉麵 188

Choose your Pasta: Fettuccine, Spaghetti or Penne 闊蛋麵、意大利粉或長通粉

Choose your Sauce: Bolognese, Alfredo, Arrabbiata, Tomato or Pesto

Sauce 配肉醬、芝士火腿蘑菇醬、辣茄醬、番茄醬或香草醬

In-Room Dining Menu

Stone Oven-baked Pizza 明爐烤薄餅

Pepperoni Pizza 辣肉腸薄餅 188

Pepperoni, Mozzarella Cheese, White Mushroom, Oregano 辣肉腸、水牛芝士、白蘑菇、奧勒岡草

Margherita Pizza 番茄醬薄餅 188

Fresh Tomatoes, Basil Mozzarella Cheese 番茄、羅勒、水牛芝士

Napoletana Pizza 拿坡里薄餅 188

Anchovy, Black Olives, Red Onion, Mozzarella Cheese, Copers

銀魚柳、黑橄欖、紫洋蔥、水牛芝士、酸豆

Vegetarian Pizza 素菜薄餅 188

Mixed Bell Peppers, White Mushroom, Red Onion, Black Olives, Mozzarella Cheese

彩椒、白蘑菇、紫洋蔥、黑橄欖、水牛芝士

Porcini, Truffle and Fontina Flatbread 牛肝菌松露芝士麵包 198

Fontina Cheese, Porcini Mushroom, Truffle Paste, Mozzarella Cheese, Chives

芳提娜芝士、牛肝菌、松露醬、水牛芝士、香蔥

Parma Ham, Smoked Mozzarella and Roasted Garlic Flatbread 意大利火腿、香蒜水牛芝士麵包 198

Parma Ham, Rocket Leaves, Roasted Garlic, Smoked Mozzarella, Parmesan Cheese

意大利火腿、火箭菜、香蒜、煙燻水牛芝士、巴馬臣芝士

Additional Toppings 另加配料 (每款 per each): 28

Mushroom, Mixed Bell Pepper, Pineapple, Anchovy, Pepperoni, Parma Ham, Gorgonzola

蘑菇、彩椒、菠蘿、銀魚柳、辣肉腸、意大利火腿、意大利藍芝士

In-Room Dining Menu

Mains • Western 主菜 • 西歐菜式

Fish and Chips 英式炸魚薯條	188
<i>Green Peas, Tartar Sauce, Lemon</i> 牛油青豆、他他醬、檸檬	
Sustainable Pan-fried Cod 香煎銀鱈魚	248
<i>Lemon Butter Sauce</i> 檸檬牛油汁	
Sustainable Pan-fried Salmon Fillet 香煎燒三文魚	248
<i>Lemon Butter Sauce</i> 檸檬牛油汁	
Grilled Chicken with Rosemary Sauce (half) 香草明爐燒雞（半隻）	228
Grilled 10oz Beef Tenderloin 明爐燒牛柳	308
<i>French Fries and Black Pepper Sauce</i> 配薯條及黑胡椒汁	
Grilled Rib Eye 明爐燒肉眼扒	308
<i>French Fries and Shallot Red Wine Sauce</i> 配薯條及紅酒汁	
Side Order:	78
<i>Wok-fried Assorted Vegetables</i> 炒雜菜	
<i>Mixed Vegetable Salad</i> 雜菜沙律	
<i>Creamy Spinach</i> 忌廉菠菜	
<i>French Fries with Truffle Mayonnaise</i> 脆薯條配松露蛋黃醬	
<i>Mashed Potato with Gravy</i> 燒汁伴薯蓉	

Mains • Pan-Asian 主菜 • 亞洲菜式

Hainanese Chicken with Flavoured Rice and Daily Soup 海南雞飯配湯	208
Stir-fried Seafood Flat Noodles 海鮮炒河粉	198
<i>Shrimp, Scallop, Fish and Crabmeat</i> 鮮蝦、帶子、龍脷魚及蟹肉	168
Singaporean Chicken Curry 星洲椰汁咖喱雞	168
<i>served with Steamed Rice</i> 配白飯	
Thai Style Green or Red Curry 泰式青或紅咖喱	168
<i>Your Choice of Beef, Pork, Chicken, Vegetables or Sole Fillet served with Steamed Rice</i>	
<i>自選一項配料：牛肉、豬肉、雞肉、雜菜或龍脷柳，配白飯</i>	
Laksa Lemak 星洲海鮮雞肉喇沙	168
<i>Singaporean Seafood and Chicken Noodles in Mild Curry Soup</i>	
Korean Chicken Ginseng Soup 韓式人參雞湯	288
<i>served with Steamed Rice</i> 配白飯	
Indian Vegetables Curry 印度咖喱雞菜	168
<i>served with Steamed Rice</i> 配白飯	
Traditional Shrimp and Pork Wonton Noodles with Pork Bone Clear Soup 鮮蝦豬肉雲吞麵	168
Abalone and Chicken Congee 生滾鮑魚滑雞粥	178
Yeung Chow Fried Rice with Shrimps, Diced BBQ Pork and Egg 揚州炒飯	168

In-Room Dining Menu

Halal Selection 清真精選

(SERVING TIME · 供應時間 11:00-23:00)

Appetisers, Soups and Small Bites 前菜、湯及小食

Thai Pomelo and Shrimp Salad 泰式柚子蝦沙律	158
<i>Shrimp Meat, Thai Pomelo, Cherry Tomato, Red Onion, Thai Chili Sauce</i>	
Chicken Salad with Coriander Mustard Sauce 香菜芥末醬雞肉沙律	158
<i>Chicken Meat, Mix Salad, Chinese Coriander, Cherry Tomato, Mustard sauce</i>	
Mushroom Soup 忌廉湯 (每位)	108
<i>Mushroom, Onion, Celery</i>	
Chickpeas Paste Soup 鷹咀豆蓉湯 (每位)	108
<i>Chickpeas, Onion, Celery</i>	
Malaysian Chicken Satay 馬來西亞沙嗲雞串 6 PCS 件	128
<i>Chicken, Onion, Garlic, Coconut Milk, Coconut Sugar, Curry Powder, Peanut, Cucumber</i>	
Malaysian Beef Satay 馬來西亞沙嗲牛串 6 PCS 件	128
<i>Beef, Onion, Garlic, Coconut Milk, Coconut Sugar, Curry Powder, Peanut, Cucumber</i>	
Crispy Vegetables Spring Roll and Samosa 香脆春卷配印度咖喱角	128
<i>Carrot, Potato, Onion, Spring roll, Curry Powder, Cucumber Yogurt</i>	
Deep-fried Calamari 酥炸魷魚圈	128
<i>Squid, Flour, Baking Powder, Lemon</i>	

Main Course 主菜

Pan-fried Salmon Fillet with Braised Vegetables 香煎三文魚配雜菜	248
<i>Salmon Fillet, Season Vegetables, Tomato Sauce</i>	
Roasted Beef Tenderloin with Mint Sauce 香烤牛柳伴薄荷醬	308
<i>Beef Tenderloin, Season Vegetables, Mint Sauce</i>	
Indian Lamb Curry with Spicy Rice 印度羊肉咖喱配香料飯	178
<i>Lamb Leg Meat, Cashew Nut, Onion, Indian Masala, Tomato, Spice Rice</i>	
Thai Vegetables Curry with Rice 泰式咖喱雜菜配白飯	168
<i>Thai Curry Paste, Coconut Milk, Season Vegetables, Rice</i>	
Beef Rendang 巴東牛肉	168
<i>Beef Ribs, Coconut Milk, Chili, Lemongrass, Garlic, Shallot, Rice</i>	
Indian Vegetables Curry with Spicy Rice 印度雜菜咖喱配香料飯	
<i>Season Vegetables, Cashew Nut, Onion, India Masala, Tomato, Rice</i>	

Dessert 甜品

Fresh Fruit Platter 鮮果拼盤	138
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In-Room Dining Menu

Above & Beyond Specials 天外天精選

(SERVING TIME · 供應時間 11:00-14:00 /18:00-22:30)

Roasted Goose with Crispy Skin (per portion) 明爐脆皮燒鵝 (例牌)	248
Honey-glazed Barbecued Pork (per portion) 蜜汁叉燒 (例牌)	238
Braised Sweet Corn Soup with Crab Meat (per person) 蟹肉粟米羹 (每位)	148
Hot and Sour Soup with Scallops (per person) 帶子酸辣羹 (每位)	138
Braised Whole South African Abalone served with Goose Liver 原隻南非鮑魚伴鵝肝	338
Baked Stuffed Crab Shell (1pc) 酥香焗蟹蓋 (一件)	228
Sweet and Sour Pork with Pineapple 鳳梨咕嚕肉	228
Wok-fried Prawns with Dried Chilli and Shallots 乾蔥辣椒炒蝦球	348
Wok-fried Spotted Garoupa Fillet served with Garden Greens 油泡東星斑球	618
Wok-fried Kung Pao Fresh Chicken Fillet 宮保雞球	238
Wok-fried Green Beans with Minced Pork and Preserved Olives 乾扁四季豆	178
Fried Rice with Minced Wagyu Beef 生炒和牛崧飯	248
Braised E-fu Noodles with Assorted Mushrooms and Black Truffle Sauce 黑松露醬乾燒伊面	248

In-Room Dining Menu

Dessert 甜品 (1 pc · 件)

Earl Grey Roulade with Mochi 伯爵茶麻 蛋卷	116
Triple Chocolate Cake 三重朱古力蛋糕	108
Green Tea Chocolate Cake 綠茶朱古力蛋糕	108
Blueberry and Lemon Cream Cheesecake 藍莓檸檬忌廉芝士蛋糕	108
Jasmine Chocolate Dome 茉莉朱古力蛋糕	108
Pandan Mango Cream Roll 斑蘭芒果忌廉卷	108
Mango Cheesecake 芒果芝士蛋糕	108
Fruit Platter with Mixed Berries 鮮果雜莓拼盤	138

Kids Menu 兒童菜單

Cream of Mushroom Soup 蘑菇忌廉湯 (每位)	108
Crispy-fried Calamari, Tartar Sauce 脆炸鮮魷配他他醬	128
Crispy Vegetable Spring Rolls, Sweet Chilli Dip 香脆泰春卷配甜辣醬	128
Mini Beef Burger with French Fries 迷你牛肉漢堡包配薯條	98
Grilled Ham and Cheese Sandwich 烤火腿芝士三文治	168
Fish Fingers with French Fries and Sweet Corn 炸魚手指配薯條、香甜粟米	98
Mini Spaghetti or Penne Pasta with Bolognese or Mushroom and Ham Sauce	98
迷你意大利粉或長通粉配芝士肉醬或火腿蘑菇	
Mini Spaghetti or Penne Pasta with Broccoli, Beans, Mushroom and Tomato Sauce	98
迷你意大利粉或長通粉 配番茄醬汁煮西蘭花、雜豆、蘑菇	
Mini Margherita Pizza or Mini Pizza with Pineapple and Ham 迷你鮮茄芝士薄餅 或 迷你火腿菠蘿薄餅	98
Mini Yeung Chow Fried Rice with Shrimps, Diced BBQ Pork and Egg 迷你揚州炒飯	108
Häagen-Dazs Ice Cream Bar 雪糕批	48
Mixed Berries Platter 雜莓拼盤	108

In-Room Dining Menu

Overnight Menu 宵夜 (SERVING TIME · 供應時間 23:00-06:30)

Caesar Salad 凱撒沙律	158
<i>Bacon, Anchovy, Parmesan, Quail Egg, Croutons</i> 煙肉、銀魚柳、巴馬臣芝士、鵪鶉蛋、麵包粒	
Chicken Cobb Salad 雞肉沙律	168
<i>Avocado, Cherry Tomatoes, Bacon, Boiled Egg and Blue Cheese with Sherry Vinegar Dressing</i> 牛油果、小番茄、煙肉、雞蛋、藍芝士、雪莉香醋汁	
Cream of Mushroom Soup 蘑菇忌廉湯 (每位)	108
Avocado Club Sandwich 牛油果雜菜芝士三文治	168
<i>Double-layered Sautéed Vegetables, Avocado and Mozzarella on Brown Toasted Bread</i>	
Club Sandwich 公司三文治	188
<i>Roasted Chicken Breast, Bacon, Fried Egg and Tomatoes on White Toasted Bread</i> 配烤雞胸、煙肉、煎蛋及番茄	
Fish and Chips 英式炸魚薯條	188
<i>Green Peas, Tartar Sauce, Lemon</i> 青豆、他他醬、檸檬	
Bacon Cheese Burger served with French Fries and Truffle Mayonnaise	208
煙肉芝士漢堡 配薯條及松露蛋黃醬	
Spaghetti with Bolognese or Tomato Sauce 意大利粉配芝士肉醬或番茄醬	188
Singaporean Chicken Curry 星洲椰汁咖哩雞	168
<i>served with Steamed Rice</i> 配白飯	
Indian Vegetables Curry 印度咖喱雜菜	168
<i>served with Steamed Rice</i> 配白飯	
Traditional Shrimp and Pork Wonton Noodles with Pork Bone Clear Soup 鮮蝦豬肉雲吞麵	168
Abalone and Chicken Congee 生滾鮑魚滑雞粥	178
Yeung Chow Fried Rice with Shrimps, Diced BBQ Pork and Egg 揚州炒飯	168

In-Room Dining Menu

Beverages 飲料 (All Day Available · 全日供應)

100% Arabica Coffee 100%阿拉比卡咖啡

Regular or Decaffeinated, Espresso, Cappuccino, Latte or Mocha 60

香濃即磨咖啡、低因咖啡、特濃咖啡、意大利泡沫咖啡、鮮奶咖啡、朱古力咖啡

Double Espresso 雙倍特濃咖啡 70

Chinese Tea 中國茗茶

Pu-erh or Oolong 普洱或烏龍 60

TeaWG Tea 茶

English Breakfast, Earl Grey, Royal Darjeeling, Moroccan Mint Tea, Chamomile, Grand Jasmine 60

Tea, Sencha or Iced Tea

英倫早餐茶、伯爵茶、皇家大吉嶺、摩洛哥薄荷茶、洋甘菊茶、高級茉莉花茶、煎茶或冰茶

Mineral Water 礦泉水

Mangiatorella Still or Sparkling Large/ 大 75
Small / 小 55

Non-Alcoholic Beverages 無酒精飲品 (All Day Available · 全日供應)

Chilled Fruit Juice 果汁 60

Orange, Grapefruit, Apple, Pineapple or Tomato

橙汁、西柚汁、蘋果汁、菠蘿汁或番茄汁

Hot or Cold Milk 牛奶 60

Full cream, Skimmed, Soy or Chocolate

全脂、脫脂、豆奶或朱古力奶

Soft Drink 汽水 60

Coke, Coke Zero, Sprite, Ginger Ale, Ginger Beer or Soda Water

可口可樂、無糖可樂、雪碧、薑汁汽水、薑汁啤酒或梳打水

In-Room Dining Menu

Alcoholic Beverages 酒精飲品 (All Day Available · 全日供應)

Beer 啤酒

Corona (Light)
Hoegaarden (Witbier)
Tsing Tao (Premium Lager)
Asahi (Pilsner)
Guinness (Stout)

76

Spirit 烈酒

Bailey's Irish Cream
Bacardi Carta Blanca Rum
Bombay Sapphire Gin
Grey Goose Vodka
Johnnie Walker Red Label
Martini Extra Dry Vermouth
Casa Noble 100% Agave Tequila Reposado
Martell Cordon Bleu Cognac

Bottle (5cl)

Bottle
(70cl/75cl)

688
108 1,580
118 1,950
188 2,240
98
98 788
188 3,150
3,880

Wine 葡萄酒

Champagne 香檳

Alfred Gratien Brut Épernay NV
Charles de Cazanove Brut N.V.
Perrier-Jouet Grand Brut NV

Small Bottle
(18.7cl)

Half Bottle
(37.5cl)

Bottle
(75cl)

1,280
728

580

Sparkling 汽酒

Domaine Rolet Cremant du Jura Chardonnay 2018

680

Champagne Rose 玫瑰香檳

G.H. Mumm Rosé Brut NV

1,180

Sparkling Rose 玫瑰汽酒

Ponte Prosecco Millesimato Rosé Brut 2021

470

In-Room Dining Menu

Wine 葡萄酒

Rose Wine 玫瑰酒

	Small Bottle (18.7cl)	Half Bottle (37.5cl)	Bottle (75cl)
Château Leoube, Love by Leoube - Provence, France			620

White Wine 白酒

Dr. Loosen Wehlener Sonnenuhr Riesling Kabinett, Mosel, Germany			680
Grace Winery Gris de Koshu, Yamanashi, Japan			680
Astrolabe Sauvignon Blanc Marlborough New Zealand			620
La Joya Reserve Sauvignon Blanc Chile	70		
Jacob's Creek Chardonnay Australia	80		

Red Wine 紅酒

Xige Estate Jade Dove Red, Ningxia, China			620
1870 Fratelli Zeni Amarone della Valpolicella Classico DOCG, Veneto, Italy			1,088
Chateau le Puy Cuvee Emilien			980
Garagiste 'Merricks' Pinot Noir, Mornington Peninsula			880
La Joya Reserve Cabernet Sauvignon Chile	70		
Jacob's Creek Shiraz Cabernet Australia	80		

Southeast Asian Cuisine Takeaway 招牌星馬外賣盛饌

SINGAPORE DELICACIES 新加坡星級之選

SINGAPORE-STYLE WHITE PEPPER BAK KUT TEH WITH RICE [P] 新加坡白胡椒肉骨茶配白飯 <i>Sarawak White Pepper, Pork Rib</i> 白胡椒、排骨	FOR 1 一位用 128	FOR 4 四位用 408
ADD-ON 額外加配：砂煲 Clay Pot	SMALL 細 30	LARGE 大 80
GOLDEN OATMEAL PRAWN WITH RICE [N] 黃金麥皮蝦配白飯 <i>Tiger Prawn, Oatmeal, Salty Egg Yolk</i> 虎蝦、燕麥、咸蛋黃	6 PCS 件 (FOR 1 一位用) 148	12 PCS 件 (FOR 2 兩位用) 288
LAKSA LEMAK 星洲海鮮雞肉喇沙 [N] <i>Prawns, Eggs, Fish Fillet, Chicken</i> 蝦、雞蛋、魚片、雞肉		138
HAINANESE CHICKEN WITH FLAVOURED RICE & SOUP OF THE DAY 海南雞飯伴精選熱湯 <i>Three Yellow Chicken</i> 三黃雞		168
SINGAPOREAN CHICKEN CURRY SERVED WITH STEAMED RICE AND DEEP FRIED BUN [N] 星洲椰汁咖喱雞伴白飯及炸饅頭		118

B- Contains Beef 含牛肉

D- Contain Dairy Products 含奶製品

N- Contains Nuts 含乾果

V- Vegetarian 素菜

P- Contains Pork 含豬肉

GF- Gluten Free 不含麩質

Southeast Asian Cuisine Takeaway 招牌星馬外賣盛饌

TASTE OF MALAYSIA 馬來西亞好味道

MALAYSIAN HERBAL BAK KUT TEH WITH RICE [P] 馬來西亞藥膳肉骨茶配白飯 12 Herbs 12 種藥材	FOR 1 一位用 108	FOR 4 四位用 368
ADD-ON 額外加配：砂煲 Clay Pot	SMALL 細 30	LARGE 大 80
BEEF RENDANG WITH RICE [B] 巴東牛肉配白飯 Beef Shank, Blue Ginger, Chilli, Pepper, Lemongrass, Cumin, Coconut Sugar 牛腱、藍薑、辣椒、胡椒、香茅、孜然、椰糖	FOR 1 一位用 158	FOR 4 四位用 488
MALAYSIAN CHICKEN SATAY [N] 馬來西亞沙嗲雞串	6 PCS 件 78	12 PCS 件 148
馬來西亞沙嗲牛串	6 PCS 件 78	12 PCS 件 148
MALAYSIAN BEEF SATAY [B] [N]	78	148

AUTHENTIC INDIAN CUISINE 正宗印度料理

TANDOORI CHICKEN WITH RICE 印度烤雞配白飯 (6 件 PCS) [N]	168
INDIAN LAMBCURRY WITH RICE 印度羊肉咖哩配白飯 (6 件 PCS) [N]	128
INDIAN CURRY VEGETABLES WITH RICE 印度咖喱雜菜配白飯 [N]	118

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Southeast Asian Cuisine Takeaway 招牌星馬外賣盛饌

FLAVOURS OF THAILAND 泰好滋味泰識歡

THAI POMELO & SHRIMP SALAD 泰式柚子蝦沙律 [N] 118

Pomelo, Shrimp, Lime Shallot Dressing 柚子、蝦、青檸乾蔥汁

THAI RED CURRY SEAFOOD PLATTER 泰式紅咖喱海鮮拼盤 [N]

SMALL 細 : 688

Lobster (1pcs), Crab Legs (4pcs), Clams (5pcs), Shrimps (2pcs), Mussels (3pcs), River Prawns (2pcs), Cherry Tomato

龍蝦 (1 隻)、蟹腳 (4 件)、蜆 (5 隻)、鮮蝦 (2 隻)、青口 (3 隻)、大頭蝦 (2 隻)、車厘茄

LARGE 大 : 1,088

Lobster (2pcs), Crab Legs (8pcs), Clams (10pcs), Shrimps (4pcs), Mussels (6pcs), River Prawns (3pcs), Cherry Tomato

龍蝦 (2 隻)、蟹腳 (8 件)、蜆 (10 隻)、鮮蝦 (4 隻)、青口 (6 隻)、大頭蝦 (3 隻)、車厘茄

THAI CURRY PORK BUN WITH RICE 泰式咖喱豬肉包配白飯 (550 G 克) [P] 138

(需一日前預訂 1-DAY PRE-ORDER)

RED CURRY 紅咖喱 / GREEN CURRY 青咖喱

THAI TOM YUM GOONG WITH RICE 泰式冬蔭功湯配白飯	FOR 1 一位用	FOR 4 四位用
	178	608

THAI-STYLE RED CURRY WITH STEAMED RICE 泰式紅咖喱伴白飯 [B] [P] 118

SIDE ITEM (CHOOSE ONE) 自選配菜 (一款) :

BEEF 牛肉 / PORK 豬肉 / CHICKEN 雞肉 / ASSORTED VEGETABLES 雜菜 / SOLE FILLET 龍脷柳

THAI-STYLE GREEN CURRY WITH STEAMED RICE 泰式青咖喱伴白飯 [B] [P] 118

SIDE ITEM (CHOOSE ONE) 自選配菜 (一款) :

BEEF 牛肉 / PORK 豬肉 / CHICKEN 雞肉 / ASSORTED VEGETABLES 雜菜 / SOLE FILLET 龍脷柳

B- Contains Beef 含牛肉

D- Contain Dairy Products 含奶製品

N- Contains Nuts 含乾果

V- Vegetarian 素菜

P- Contains Pork 含豬肉

GF- Gluten Free 不含麩質

SOUTHEAST ASIAN DESSERTS 星馬泰甜品

PANDAN CHIFFON CAKE (6PCS/ WHOLE) (1-DAY PRE-ORDER) [D] 班蘭戚風蛋糕 (6 件/乙個) (需一日前預訂)		138
PANDAN LAYER CAKE 班蘭千層蛋糕[D]	6 件 PCS 138	12 件 PCS 248
MINI D24 DURIAN CHEESE TARTS 迷你 D24 榴槤芝士撻 [D] [N]	6 件 PCS 88	12 件 PCS 138
PANDAN DURIAN ROULADE 榴槤斑蘭卷 [D]	6 件 PCS 168	12 件 PCS 328

SEAFOOD PLATTER 嚐鮮。海鮮拼盤

COLD SEAFOOD PLATTER 凍海鮮拼盤		688
<i>Lobster (1pc), Crab Legs (6pcs), Crayfishes (6pcs), Shrimps (6pcs), Mussels (6pcs), River Prawns (3pcs), Grilled Vegetables, Cocktail Sauce, Brandy Sauce, Thai Seafood Sauce</i> 龍蝦 (1 隻)、蟹腳 (6 件)、小龍蝦 (6 隻)、鮮蝦 (6 隻)、青口 (6 隻)、大頭蝦 (3 隻)、烤蔬菜、雞尾酒醬、白蘭地醬、泰式海鮮醬		
BBQ SEAFOOD PLATTER 炭燒海鮮拼盤		688
<i>Lobster (1pc), Crab Legs (6pcs), Crayfishes (6pcs), Shrimps (6pcs), Mussels (6pcs), River Prawns (3pcs), Grilled Vegetables, Thai Seafood Sauce, Thai Mayonnaise</i> 龍蝦 (1 隻)、蟹腳 (6 件)、小龍蝦 (6 隻)、鮮蝦 (6 隻)、青口 (6 隻)、大頭蝦 (3 隻)、烤蔬菜、泰式海鮮醬、泰式蛋黃醬		

B- Contains Beef 含牛肉

D- Contain Dairy Products 含奶製品

N- Contains Nuts 含乾果

V- Vegetarian 素菜

P- Contains Pork 含豬肉

GF- Gluten Free 不含麩質

Southeast Asian Cuisine Takeaway 招牌星馬外賣盛饌

APPETISERS 前菜

COLD CUT PLATTER

588

雜錦冷切凍肉芝士拼盤 [N] [P]

Mixed Vegetables (160g), Parma Ham (60g), Salami (40g), Chorizo (30g), Cheddar Cheese (40g), Coppa Ham (40g), Cambozola Cheese (50g), Cherry Tomato (60g), Apricots (70g), Le Gouda Cheese(30g), Almond (35g), Quinoa (80g), Sour Dough (20g), Hummus Dip (70g), Caesar Dressing, Balsamic Vinegar

雜菜 (160 克)、巴馬火腿 (60 克)、莎樂美腸 (40 克)、西班牙香腸 (30 克)、車打芝士 (40 克)、高柏火腿 (40 克)、藍芝士 (50 克)、車厘茄 (60 克)、杏脯 (70 克)、高達芝士 (30 克)、杏仁 (35)、藜麥 (80 克)、酸種麵包 (20 克)、鷹咀豆泥沾醬 (70 克)、凱撒沙律醬、意大利黑醋

CAESAR SALAD 凱撒沙律 [P]

118

脆煙肉、銀魚柳、巴馬臣芝士、鵝鶉蛋、脆麵包粒、凱撒沙律醬

Bacon, Anchovy, Parmesan, Quail Egg, Croutons, Caesar Dressing

ADD-ONS 額外加配：

CHICKEN 雞肉 15 CAJUN SHRIMPS 辣蝦 30

SPAGHETTI 意大利粉

SPAGHETTI BOLOGNESE [B]

118

鮮茄肉醬意粉

Beef, Tomatoes 牛肉、番茄

SPAGHETTI ALFREDO [P] [D]

118

芝士火腿蘑菇醬意粉

GLUTEN-FREE SPAGHETTI ARRABIATA [GF]

118

鮮茄辣醬無麩質意粉

Cherry Tomatoes, Chilli Flakes, Black Olives, Bell Peppers, Tomatoes

車厘茄、辣椒碎、黑橄欖、燈籠椒、番茄

GLUTEN-FREE SPAGHETTI POMODORO [GF]

118

香草鮮茄醬無麩質意粉

Cherry Tomatoes, Basils, Tomatoes 車厘茄、羅勒、番茄

B- Contains Beef 含牛肉

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HAMBURGER 漢堡

ICONIC BEEF BURGER & GREEN SALAD [B] [P] 168

芝士煙肉漢堡伴雜菜沙律

Grass-fed Beef, Bacon, Tomato, Pickle, Butter, Lettuce, Emmental Cheese

草飼牛、煙肉、番茄、酸瓜、牛油、生菜、芝士

IMPOSSIBLE™ BURGER 2.0 & GREEN SALAD [GF] 168

IMPOSSIBLE™漢堡伴雜菜沙律

Made completely from plants, the burger patty is gluten-free and contains soy, coconut oil and potato

IMPOSSIBLE™漢堡由百份百植物製成，不含麩質，包含大豆、椰子油和薯仔

HONG KONG CLASSICS 港式經典美點

YEUNG CHOW FRIED RICE WITH SHRIMPS, DICED BARBECUED PORK AND EGG [P] 118

揚州炒飯

WONTON NOODLE IN SOUP (5 粒 PCS) [P] 128

雲吞湯麵

DOUBLE BOILED COCONUT SOUP [P] 88

椰子燉湯

STEAMED RICE 白飯 28

B- Contains Beef 含牛肉

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P- Contains Pork 含豬肉

GF- Gluten Free 不含麩質

ORDER INFORMATION 訂購須知

- If you have any food allergies, please inform our associates.
如果閣下對任何食物敏感, 請於訂購時通知酒店職員。
- Please pick up your orders at The Market on 2/F.
閣下可於二樓餐廳 The Market 取餐。
- Order is available between 11:00am and 8:00pm daily. (Last pick-up time is 9:00pm)
閣下可於每天早上 11 時至晚上 8 時訂購 (最後取餐時間為下午 9 時)。
- Once the order is confirmed, food and beverages will be ready in 60 minutes.
閣下可於確認下單 60 分鐘後提取食物及飲品。
- For self-pick-up order, please dial 1305. 外賣自取請致電內線: 1305

Above & Beyond Takeaway Set Menu 天外天外賣套餐

香港理工大學教職員和 ICONIC EATS Tier 2 會員可尊享八五折優惠
Polytechnic University Staff and ICONIC EATS Tier 2 member are entitled with 15% discount

閣下可確認下單後 30 分鐘於 28 樓天外天中餐廳自取
The food will be ready in 30 minutes after confirmation. Please pick-up at Above & Beyond Restaurant on the 28/F

每天上午 11 時至下午 2 時供應(最後取餐時間為下午 2 時 30 分)
Available from 11am to 2pm daily (Last pickup at 2:30pm)








如欲查詢或訂購,請致電 (852) 3400 1318 或 WhatsApp 致 (852) 9270 0068
For order and enquiries, please contact us on (852) 3400 1318 or WhatsApp to (852) 9270 0068

一人套餐 Set menu for 1
港幣 HK\$208
A, B 各選 1 款
Select 1 each from A&B

二人套餐 Set menu for 2
港幣 HK\$408
A, B 各選 2 款
Select 2 each from A&B

四人套餐 Set menu for 4
港幣 HK\$768
A, B 各選 4 款
Select 4 each from A&B

每位配廚師精選老火湯或白菌南瓜羹及白飯
Served with Chef's Recommended Supreme Soup or Braised Pumpkin Soup with White Mushroom and Steamed Rice per person

- | | |
|--|--|
|  A1. [D][P] 蜜汁叉燒 (4 片)
Honey-glazed Barbecue Pork (4 slices) | B1. [D][N][P] 蝦皇醬野菌炒龍躉球
Wok-fried Garoupa Fillet with Wild Mushrooms in Shrimp Sauce |
| A2. [D][N][P] 冰燒三層肉 (4 件)
Roasted Pork Belly (4 pieces) |  B2. [D][P] 金腿菇絲蒸斑件
Steamed Garoupa with Jinhua Ham and Mushrooms |
| A3. [D][N] 紅蜆頭伴青瓜
Marinated Cucumber with Supreme Jelly Fish | B3. [D][N][P] 陳皮豆豉炒蝦仁
Wok-fried Shrimp, Tangerine Peel and Fermented Black Beans |
| A4. [D][N][P] 水晶肴肉 (4 件)
Chilled Crystal Pork (4 pieces) |  B4. [D] 松露滑蛋炒蝦仁
Scrambled Eggs with Shrimps and Black Truffle |
| A5. [N][V] 子薑皮蛋
Century Egg and Pickled Ginger | B5. [D][N][P] 川辣海鮮炆豆腐
Braised Bean Curd with Seafood in Szechuan Style |
|  A6. [B][D][N] 五香安格斯脆腩片 (4 件)
Sliced Crispy Angus Beef Brisket with Five Spices (4 pieces) |  B6. [D][N][P] 豉汁澳洲帶子蒸豆腐
Steamed Australian Scallops, Bean Curd in Black Bean |
| A7. [N][V] 腐皮春卷 (3 件)
Crispy Vegetarian Bean Curd Sheet Rolls (3 pieces) | B7. [D][N][P] XO 醬珍菌炒帶子
Wok-Fried Scallops with supreme XO sauce and Fungus |
|  A8. [N][D] 黑松露茶燻蛋 (2 隻)
Smoked Egg with Oolong Tea and Black Truffle (2 pieces) | B8. [D][N][P] 三蔥豆豉炒雞球
Wok-fried Chicken Fillet with Assorted Onions and Fermented Black Beans |
| A9. [N][V] 羊肚菌北菇炆素干層
Braised Bean Curd Sheet with Morel and Mushrooms | B9. [D][N][P] 宮保爆雞球
Wok-fried Chicken Fillet in Kung Pao Style |
| A10. [N][V] 宮保豆腐
Wok-fried Kung Pao Bean Curd |  B10. [D][N][P] 桂花梨黑醋豬柳
Stir-fried Pork Tenderloin, Italian Balsamic Vinegar, Osmanthus-poached Pear |
| A11. [N][V] 靈芝菇炆豆腐
Braised Bean Curd, Marmoreal Mushrooms | B11. [B][N][P] 香辣腰果牛柳粒
Wok-fried Beef Tenderloin Cubes, Dried Chili and Cashew Nuts |
| A12. [N][V] 百靈菇扒菜苗
Fried Vegetable with Bailing Mushroom | B12. [D][N][P] 紫羅炒雞球
Wok-fried Chicken Fillet, Young Ginger, Pineapple and Mango |
| A13. [D][P] 大澳馬友煎肉餅
Pan-fried Minced Pork, Tai O Salted Fish | B13. [N][V] 竹筍鼎湖上素
Braised Bamboo Pith, Pumpkin and Superior Vegetables |
| A14. [N][P] 鳳梨咕嚕肉
Classic Sweet and Sour Pork, Pineapple | B14. [N][V] 鮮淮山洋水芹香
Stir-fried Fresh Yam, Lily Bulbs, Lotus Roots and Celery |
| A15. [D] 香辣金蒜炒蒙古羊架
Wok-fried Mongolia Lamb Rack with Dried Chili and Golden | B15. [N][V] 欖菜鮮淮山四季豆
Stir-fried Green Beans with Fresh Yam and Preserved Vegetable |
| A16. [D][N][P] 豉油皇煎龍躉球
Wok-fried Giant Garoupa Fillet with Supreme Soy Sauce | B16. [N][V] 腰果露笋炒素丁
Fried Vegetables with Cashew Nuts and Asparagus |



廚師精選 Chef's Recommendation

如果你對某些食物敏感，請告知服務人員
Please make your server aware of any food allergies

Above & Beyond Takeaway A La Carte Menu 天外天外賣單點套餐

香港理工大學教職員和 ICONIC EATS Tier 2 會員可尊享八五折優惠
Polytechnic University Staff and ICONIC EATS Tier 2 member are entitled with 15% discount



閣下可確認下單後 30 分鐘於 28 樓天外天中餐廳自取

The food will be ready in 30 minutes after confirmation. Please pick-up at Above & Beyond Restaurant on the 28/F

每天上午 11 時至下午 2 時、下午 5 時至晚上 8 時 30 分供應 (最後取餐時間為下午 2 時 30 分及晚上 9 時)
Available from 11am to 2pm, 5pm to 8:30pm daily (Last pickup at 2:30pm and 9pm)

如欲查詢或訂購,請致電 (852) 3400 1318 或 WhatsApp 致 (852) 9270 0068
For order and enquiries, please contact us on (852) 3400 1318 or WhatsApp to (852) 9270 0068

明爐燒味 Chinese Barbecue

	[D][N] 凍頂烏龍茶燻鴿 (全隻) Smoked Pigeon with Oolong Tea (Whole)	248
	輕量 Light Portion	例牌 Standard Portion
	[D][P] 蜜汁叉燒 Honey Glaze Barbecue Pork	138
	[D][N][P] 冰燒三層肉 Crispy-roasted Pork Belly	208

湯羹 Soup

[D][P] 蟹肉菜苗羹 Braised Vegetable Sprout Soup, Crab Meat	每位 Per Person	168
[D][N][P] 宮廷海鮮酸辣羹 Hot and Sour Soup with Seafood		138


素湯羹 Vegetarian Soup

[D][V] 宮廷素酸辣羹 Hot and Sour Vegetarian Soup	每位 Per Person	108
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海鮮 Seafood

[D][N][P] 陳皮豆豉炒蝦球 Wok-fried Prawns, Tangerine Peel and Fermented Black Beans	348
[D][N] 黑松露蛋白炒龍蝦球 Wok-fried Lobster, Egg White and Black Truffle	每位 Per Person 388

素菜精選 Vegetarian

 [N][V] 金盞玉如意 Wok-fried Mushroom, Ginkgo Lily Bulb, Asparagus, Black Fungus in Crispy Basket	258
[N][V] 竹笙鼎湖上素 Braised Bamboo Pith, Pumpkin and Superior Vegetables	208

時令菜蔬 Seasonal Vegetables

[N][V] 上湯浸時蔬 Poached Vegetables with Supreme Broth	158
[N][V] 蒜茸炒或白灼時蔬 Sautéed Vegetables with Garlic or Plain Poached	138


豬、牛及家禽 Meat & Poultry

	[D][N][P] 桂花梨伴黑醋豬柳 <i>Stir-fried Pork Tenderloin, Italian Balsamic Vinegar, Osmanthus-poached Pear</i>	308
	[N][P] 鳳梨咕嚕肉 <i>Classic Sweet and Sour Pork, Pineapple</i>	228
	[B][D][N] 金蒜炒澳洲 M9 和牛粒 <i>Stir-fried Australia M9 Wagyu Beef Cubes with Brown Garlic</i>	648
	[B][D][N] 芥末青蘋果 M6 和牛粒 <i>Wok-fried M6 Wagyu Beef Cubes, Green Apple, Mustard and Wasabi</i>	398
	[D][N][P] 宮保爆雞球 <i>Wok-fried Chicken Fillet in Kung Pao Style</i>	238
		半隻 全隻
		Half Whole
	[D][N] 天外天片皮鴨* <i>Above & Beyond Peking Duck</i>	- 798
	[D][N] 脆皮炸子雞 <i>Crispy Chicken</i>	298 568

飯及麵 Rice & Noodles

 [D][N] 蝦頭油蟹肉炒飯 Fried Rice with Crab Meat in Shrimp Head Oil	298
[B][D][N] 生炒和牛崧飯 Fried Rice with Minced-Wagyu Beef	248
[B][D][N] 乾炒安格斯牛肉河粉 Wok-fried Flat Rice Noodles with Angus Beef	258
[N][V] 金瑤銀芽豚肉脆麵 Stir-fried Crispy Egg Noodles with Pork, Conpoy and Bean Sprouts	258

甜品 Dessert

 [D][V] 柚子西米香芒布甸 Chilled Mango Pudding, Pomelo and Sago	98
[D][V] 楊枝甘露 Chilled Mango Pomelo Sago	88
[D][N][V] 蛋白杏仁茶 Sweetened Almond Cream with Egg White	88
[N] 蟠桃壽桃包 (三件) Steamed Longevity Buns (3 pieces)	68

 廚師精選 Chef's Recommendation

B- Contains Beef 含牛肉 N- Contains Nuts 含乾果 P- Contains Pork 含豬肉
D- Contain Dairy Products 含奶製品 V- Vegetarian 素菜
GF- Gluten Free 不含麩質

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*每天數量有限，需於一天前預訂
*Limited quantities per day. One day advance order is required