kitchen

A LA CARTE MENU 自選餐牌 11AM - 10PM

BITES 小食

11AM - 10PM

Tea-smoked Duck and
Cheese Quesadilla 198
茶燻鴨芝士墨西哥餡餅
with Guacamole, Tangy Hoisin Sauce,
Scallion Sour Cream
配牛油果醬、酸檸海鮮醬、香蔥酸忌廉

Karaage Chicken and Fried Ebi 198
日式炸雞及炸蝦
with Tonkatsu Mayo, Furikake 配日式燒烤蛋黃醬、拌飯素

Fried Shrimp Wonton (P) 178 港式炸鮮蝦雲吞 with Tobiko Mayo, Sweet Chili Sauce 配飛魚子蛋黃醬、甜辣醬

Chicken and Pork Satay (3 pcs each) (N) 178 沙嗲雞肉及豬肉串 with Pineapple Peanut Sauce, Pickles 配菠蘿花生醬、醃菜

Tequila Marinated Pigeon 168 龍舌蘭酒乳鴿 with Spices Salt, Lime 配椒鹽、青檸 Tex-Mex Shredded Wagyu
Beef Short Ribs Slider 168
德州-墨西哥手撕和牛肋肉絲
with Brioche, Gherkin,
BBQ Chipotle Sauce
配甜麵包、小黃瓜、墨西哥燒烤辣椒醬

Spanish "Bikini"
Sandwich (P) 158
西班牙"比基尼"三文治
with Iberico Ham, Truffle Paste,
Brie Cheese
配風乾黑毛豬火腿片、黑松露醬、
布里芝士

A selection of
French Cheese 278
精選法國芝士
Grapes, Dried Apricots, Walnuts,
Crackers, Walnut Bread
葡萄、杏脯乾、核桃仁、餅乾、核桃麵包

A selection of Cold Cut (P) 278 精選冷盤 with Pickled Onion, Gherkin, Crispy Baguette, Dijon Mustard

醃洋蔥、醃酸瓜、脆法包、法式芥末

N - Nuts 含果仁 P - Pork 含豬肉 V - Vegetarian 素食

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11AM - 10PM

Chinese Soup of the Day 128 每日明火例湯

French Onion Soup 168 法式洋蔥湯 with Gratinated Gruyere Cheese Crouton 配格呂耶爾芝士脆麵包

Forest Mushroom Cappuccino (V) 168 **蘑菇忌廉湯** with Mini Finger Cheese Sandwich 配迷你芝士手指三文治 Lobster Bisque 198 龍蝦濃湯 with Fried Crispy Shrimp Wonton (P) 配脆炸鮮蝦雲吞

Penang Bah Kut Teh (P) 228 檳城肉骨茶 Pork Spare Ribs, Mushrooms, Tofu Puffs, Herbal Broth with Dough Cruller 豬肋排、香菇、豆卜、草藥湯配炸油條

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SALADS 沙律

11AM - 10PM

Burrata Caprese Salad (V) 220 布拉塔芝士卡布里沙律

with Basil, Cherry Tomatoes, Aged Balsamic 配羅勒、櫻桃茄、義大利陳醋

Caesar Salad (P) 198

凱撒沙律

Romaine Heart, Anchovies, Croutons, Crispy Pancetta, Parmesan Cheese, Poached Egg 羅馬生菜心、鯷魚、脆麵包粒、

香脆意大利煙肉、巴馬臣芝士、水波蛋

Oia Greek Salad (V) 168

希臘沙律

Cucumber, Tomatoes, Red Onion, Kalamata Olive, Feta Cheese, Yasou Dressing 青瓜、番茄、紫洋蔥、卡拉瑪塔橄欖、 菲達芝士、奧勒岡葉醬

Orange Kale Salad (N / V) 168

香橙羽衣甘藍沙律

Avocado, Walnut, Quinoa, Dried Cranberry, Yuzu Sesame Dressing 牛油果、核桃、藜麥、蔓越莓乾、 柚子芝麻醬

Garden Salad (V) 168

田園沙律

Lettuce, Tomato, Cucumber, Radish, Balsamic Dressing 生菜、番茄、青瓜、蘿蔔、香醋醬

ADDITIONAL SALAD TOPPING:

沙律另加選擇

Avocado 40

牛油果

Grilled Lemon Marinated Chicken Breast 60

檸檬烤雞胸肉

Smoked Salmon 60

煙三文魚

Prawns 80

大蝦

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ASIAN FLAVOURS

亞洲風味

11AM - 10PM

Singapore Chili Crab 388 新加坡辣椒蟹

Green Mud Crab, Egg Thread Chili Gravy wtih Fried Mantou 青肉蟹、蛋絲辣椒汁配炸饅頭

Singapore Black Pepper Prawns 388 新加坡黑胡椒大蝦

Tiger Prawn, Capsicum, Homemade Black Pepper Sauce with Steamed Rice 虎蝦、彩椒、自製黑胡椒醬配香米飯

Hainanese Chicken Rice 298 海南雞飯

Steamed / Roasted Chicken,
Oil Rice, Winter Melon Soup,
Traditional Condiments
(choice of chicken breast /
chicken thigh additional +80)
蒸 / 烤雞、油飯、冬瓜清湯、
特式醬油 (自選雞胸肉 / 雞腿肉另加 80)

Thai Yellow Curry 278

泰式黃咖哩

Chicken / Shrimp with Seasonal Vegetables, Steamed Rice 雞肉 / 蝦肉配雜菜、白飯

Lamb Rogan Josh 278 印式香辣羊肉

Boneless Lamb Curry with Naan Bread, Pulau Rice, Pappadum, Indian Condiments 無骨咖哩羊肉配印度烤餅、香料飯、 脆薄餅、印度香料

Dal Makhani (V) 248

扁豆蓉

Black Lentil Curry with Naan Bread, Pulau Rice, Pappadum, Indian Condiments 黑扁豆咖哩配印度烤餅、香料飯、 脆薄餅、印度香料

Unagi and Shrimp Fried Rice 238

鰻魚海蝦炒飯

Vegetable Brunoise, Dark Soy Sauce, Scallion, Tobiko, Dried Shredded Scallops 雜菜粒、黑醬油、蔥花、飛魚子、乾貝絲

Black Truffle and Vegetable Fried Rice (V) 198

黑松露素菜炒飯

Green Asparagus, Carrot, Cabbage, Mushroom, Spring Onion 蘆筍、甘筍、包心菜、蘑菇、青蔥

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ASIAN FLAVOURS

亞洲風味

11AM - 10PM

Signature Laksa Noodles 268

招牌叻沙麵

Yellow and White Noodles, Prawn, Fish Cake, Bean Sprout, Hard-boiled Egg, Tofu Puff, Spicy Rich Coconut Broth 油麵及粗米粉、大蝦、魚餅、豆芽、熟蛋、豆卜、香濃椰汁湯

ADDITIONAL TOPPING:

另加選擇

Poached Chicken Breast 68 水煮雞胸肉

Poached Chicken Thigh 98 水煮雞腿肉

Singapore Hokkien Mee (P) 248 新加坡福建麵

Yellow and White Noodles, Prawn, Squid, Roasted Pork, Egg, Chive, Sambal Chili, Calamansi 油麵及粗米粉、大蝦、魷魚、烤豬肉、 雞蛋、韭菜、叁巴辣椒醬、四季桔 Wet-fried Hor Fun 248

濕炒河粉

Flat Rice Noodles, Prawn, Squid, Fish Cake, Bean Sprout, Sunny-side-up Egg, Egg Thread Gravy 河粉、大蝦、魷魚、魚餅、豆芽、 太陽蛋、蛋絲汁

Wonton Noodles in Soup (P) 218 鮮蝦雲吞湯麵 with Choy Sum 配菜心

Dry Tossed Wonton Noodles (P) 238 鮮蝦雲吞撈麵 with Choy Sum 配菜心

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All main courses are served with your choice of TWO side dishes and ONE sauce 所有主菜均配兩款配菜和一種醬料

Grilled Australian Angus Beef Tomahawk Steak (1200 grams, preparation: 45mins) 1,288 烤澳洲安格斯斧頭扒1200克 (準備時間45分鐘)

Grilled Australian M6 Wagyu Beef Ribeye Steak (350 grams) 528 烤澳洲M6和牛肉眼扒350克

New Zealand Lamb Rack with Mint Sauce 388 新西蘭羊架配薄荷汁

Grilled Game Hen with Rosemary Orange Glaze 318 扒野雞配迷迭香橙汁

Baked Fillet of Patagonia Cod (160 grams) 388 焗巴塔哥尼亞鳕魚160克

Grilled Fillet of Norwegian Salmon (160 grams) 328 扒煎挪威三文魚160克

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11AM - 10PM

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SIDES 配菜:

French Fries 炸薯條
Mashed Potatoes 薯蓉
Truffle Mashed Potatoes 黑松露薯蓉
Roasted New Potatoes 烤新薯
Steamed Jasmine Rice 蒸茉莉香米飯
Mac 'n' Cheese 芝士通心粉
Grilled Green Asparagus
with Parmigiano Cheese Flakes
烤巴馬臣芝士青蘆筍
French Bean 法邊豆
Sautéed Baby Spinach
(with garlic / cream with chopped
onion, nutmeg)
炒菠菜 (配蒜蓉 / 洋蔥肉荳蔻忌廉醬)

Seasonal Organic Vegetables (sautéed with garlic / steamed) 時令有機蔬菜 (香蒜炒 / 蒸) Broccoli (sautéed with garlic / steamed) 西蘭花 (香蒜炒 / 蒸) Sautéed Forest Mushroom with Garlic Herbs 蒜香香草炒香菇 Mini Mixed Greens with Balsamic Dressing 迷你雜菜配香醋汁

Extra Side Dish (each) 68 額外配菜 (每款)

SAUCE 醬料:

Béarnaise 法式蛋黃醬
Olive-Caper Spicy Tomato Sauce 橄欖-水瓜柳香辣番茄醬
Beef Jus 牛肉燒汁
Black Peppercorn Sauce 黑胡椒汁
Truffle Mushroom Cream Sauce 松霧蘑菇忌廉汁 Red Wine Sauce 紅酒汁 Pernod Dill Cream Sauce 茴香忌廉汁 Mango Salsa 芒果莎莎

Extra Side Sauce (each) 68 額外醬汁 (每款)

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PASTA & PIZZA

意粉・薄餅

11AM - 10PM

Grilled Prawn Fregola Sarda 288

烤大蝦珍珠麵

Creamy Crustacean Sauce, 63 Degrees Egg

忌廉海鮮汁、63度溫泉蛋

Linguini with Seared Scallop 288

香煎帶子扁意粉

Yuzu Sesame Cream, Salmon Roe, Nori Seaweed, Scallion 柚子芝麻忌廉汁、三文魚子、紫菜、蔥

Create Your Own Pasta 238 自選意大利麵

Choice of Spaghetti / Linguini / Penne 可選意粉 / 扁意粉 / 長通粉

Choice of Tomato Sauce (V) / Arrabbiata Sauce / Bolognese / Carbonara Sauce (P) 可選番茄醬 / 香辣番茄醬 / 香濃肉醬 / 卡邦尼醬

ADDITIONAL SAUCE TOPPING:

醬料另加選擇

"Frutti di Mare" Seafood

Sauce 80

雜錦海鮮番茄汁

Arugula Prosciutto Pizza (P) 298

芝麻菜風乾火腿薄餅 Buffalo Mozzarella Cheese, Aged Balsamico

水牛馬蘇里拉芝士、陳醋

BBQ Chicken Pizza 278 燒烤雞肉蓪餅

Barbeque Sauce, Pineapple, Red Onion, Cucumber, Buffalo Mozzarella, Coriander 燒烤醬、菠蘿、紅洋蔥、青瓜、 水牛芝十、芫荽

Pizza Quattro Formaggi (V) 278 4重芝士薄餅

Tallegio, Gorgonzola, Parmesan, Buffalo Mozzarella 塔雷吉歐半硬芝士、古岡左拉藍芝士、 巴馬臣芝士、水牛芝士

Pizza Margherita (V) 248 瑪格麗特薄餅

Buffalo Mozzarella, Cherry Tomato, Tomato Sauce, Basil 水牛芝士、櫻桃茄、番茄醬、羅勒

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BURGERS & SANDWICHES

漢堡、三文治

11AM - 10PM

Wagyu Beef Burger 318 和牛漢堡

Beef Patty (200 grams), Soft Bun, Caramelized Onion, Tomato, BBQ Sauce, Cheddar Cheese, Gherkin Relish, Ketchup with French Fries 和牛肉餅 (200克)、鬆軟麵包、焦糖洋蔥、 番茄、燒烤醬、車打芝士、酸黃瓜醬、 番茄醬配炸薯條

The Crobster 318 龍蝦蟹肉甜包

Lobster and Crab Meat Salad, Avocado, Tomato, Lettuce, Lemon Tobiko Mayo, Brioche Bun with French Fries 龍蝦蟹肉沙律、牛油果、番茄、生菜、 檸檬飛魚子蛋黃醬、牛油軟包配炸薯條

Plant-based "Beef" Burger (V) 288 植物"牛肉"漢堡

Soy-glazed Double Patties, Soft Bun, Avocado, Tomato, Lettuce, Kimchi, Ketchup with French Fries 醬油雙層素牛肉餅、鬆軟麵包、牛油果、 番茄、生菜、泡菜、番茄醬配炸薯條

Club Sandwich (P) 248 公司三文治

Chicken, Bacon, Fried Egg, Cheddar Cheese, Lettuce, Tomato, Mayonnaise, Ketchup with French Fries (choice of whole wheat toast / white toast) 雞肉、煙肉、煎蛋、車打芝士、生菜、 番茄、蛋黃醬、番茄醬配炸薯條 (可選全麥多士 / 白多士)

Kathi Kebab Roll 188 印度烤肉卷

Minced Lamb Kebab, Tortilla, Cucumber, Red Onion, Coriander, Mint Chutney, Lettuce, Pappadum 羊肉串、墨西哥薄餅、青瓜、紅洋蔥、芫荽、 薄荷酸辣醬、生菜、脆薄餅

Braised Spiced Pork Sandwich 188 紅燒香辣豬肉三文治

English Muffin, Sichuan Pepper Sauerkraut, Cheddar Cheese, Tea Egg-corn Mayo with French Fries 英式鬆餅、四川麻辣酸椰菜、車打芝士、 茶葉蛋粟米蛋黃醬配炸薯條

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SWEET 甜品

11AM - 10PM

Durian Mousse Cake 168 榴槤慕斯蛋糕 with Coconut Jelly 配椰子果凍

Yuzu Parfait Cream Napoleon 158 柚子拿破崙 with Fresh Mango 配鮮芒果

Orange Chocolate Finger 158 香橙朱古力手指餅 with Feuilletine Crunch 配薄脆片

Cherry Red Velvet Cake 138 櫻桃紅絲絨蛋糕 with Yoghurt Cream 配乳酪忌廉

Chocolate Hazelnut Puff 128 朱古力榛子泡芙 with Caramel Jelly 配焦糖果凍 Basque Cheesecake 128 巴斯克芝士蛋糕 with Berries Compote 配雜莓蜜餞

Ice Cream (95 ml cup) 68 **雪糕 (每杯95毫升)** Vanilla Ice Cream 雲呢拿味

Chocolate Ice Cream 朱古力味

Strawberry Ice Cream 草莓味

Fruit Platter 198 時令水果拼盤

Mixed Berries Bowl (150 grams) 168 雜錦莓果 (150克)

N - Nuts 含果仁

P - Pork 含豬肉

如果您對某種食物過敏、不適或有特殊要求,請告訴我們的員工。

V - Vegetarian 素食

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以上價格以港幣結算,並須加收10%服務費。 菜式可能含有或接觸小麥/麩質、牛奶、雞蛋、花生、堅果、魚類、貝類及大豆。



allergies or food intolerances.

