ALL DAY BREAKFAST 全日早餐 (P)		WESTERN 西式美食		LOCAL 本地特色	
Choice of fruit juice: orange, watermelon, apple or grapefruit Two eggs prepared according to your choice (fried, poached, scramble oboiled) Crispy bacon, mushroom, cherry tomatoes and hash browns Choice of chicken or pork sausage	\$188 or	THE MARRIOTT BURGER 萬豪漢堡 (P) 180 grams beef patty, iceberg lettuce, tomatoes, crispy bacon and cheddar cheese, served with French fries	\$188	SKYCITY WONTON NOODLE SOUP 天際上湯雲吞麵 (P) Egg noodles, shrimp wontons, barbecued pork, mushrooms and seasonal vegetables	\$158
Choice of white or wheat toast Coffee or tea		澳洲羊扒 350 克	\$368	SWEET AND SOUR CHICKEN 咕嚕雞球 Crispy chicken in sweet and sour sauce with pineapple,	\$168
HONG KONG FAVOURITE 港式全日早餐 (P Salty pork congee with century egg, fried noodles with chicken, BBQ por) * \$148	Choice of baked potatoes or French fries with seasonal vegetables Choice of béarnaise sauce, red wine sauce, black pepper sauce or mushroom sauce		served with jasmine rice BRAISED MUSHROOMS AND VEGETABLES	
bun, soya milk		GRILLED US PRIME RIB EYE 220 GRAMS 美國肉眼扒 220 克	\$368	蠔汁燴鮮菇時蔬 (V) In premium oyster sauce, served with jasmine rice	\$148
SALADS AND APPETIZERS 沙律及前菜 CAESAR SALAD 凱撒沙律 (P)		Choice of baked potatoes or French fries with seasonal vegetables Choice of béarnaise sauce, red wine sauce, black pepper sauce or mushroom sauce		BRAISED BEYOND MEAT WITH TOFU 植物肉炖豆腐 (V)	\$148
Romaine lettuce tossed with pancetta, parmesan cheese, caesar dressin and garlic croutons	•	GRILLED CHICKEN BREAST 烤雞胸肉 Seasonal vegetables, roasted potato, honey grain mustard chicken jus	\$188	In spicy sauce, served with jasmine rice YEUNG CHOW FRIED RICE IN XO SAUCE	•
TRADITIONAL 傳統 ROASTED CHICKEN AND AVOCADOS 烤雞及牛油果 SMOKED SALMON 煙三文魚	\$148 \$168 \$178	SEARED BARRAMUNDI FILLET 180 GRAMS 香煎鱸魚 180 克 (BAP) Leek, shitake, asparagus, citrus beurre blanc	\$298	X.O. 醬揚州炒飯 (P) With shrimps, barbecued pork and egg	\$168
GARDEN GREEN SALAD 田園沙律 (V) Asparagus, cucumber, cherry tomato, avocados and balsamic vinaigrette	\$148	BAKED PORTOBELLO MUSHROOM		TASTE OF ASIA 亞洲風味	
TUNA NICOISE SALAD 尼哥斯沙律 Seared Tuna, French beans, potatoes, bell pepper, tomatoes, olives and hard-boiled egg	\$168	Mの人中層類 (V) Spinach, mozzarella cheese, tomato coulis	\$148	DAL MAKHANI 印度扁豆蓉 (V)(N) With pulau rice or naan bread	\$158
MALAYSIAN SATAY 馬來西亞沙嗲 (N) Beef or chicken satay served with peanuts sauce and condiments	\$158	PASTA AND PIZZA 意粉及薄餅 All pasta served with a choice of spaghetti, penne, linguine or fettuccine		BUTTER CHICKEN 牛油雞 With pulau rice or naan bread	\$198
GRILLED VEGETABLES QUESADILLA 墨西哥烤蔬菜餡餅 (V) With jalapeno, capsicum, cilantro and jack cheese	\$108	POMODORO 蕃茄意粉 (V) Vine-ripen cherry tomatoes with basil tomato sauce	\$148	PHAD THAI 泰式金邊粉 (N) Stir-fried rice noodles with chicken, prawns, bean sprouts, peanuts and tamarind	s \$158
SOUPS AND SANDWICHE 湯品及三文治		BOLOGNESE 肉醬意粉 Traditional meat ragout with parmesan cheese	\$178	HAINANESE CHICKEN RICE 海南雞飯 Poached chicken with chili and ginger dip, served with ginger rice and chicken broth	\$208
WILD MUSHROOM CREAM SOUP 野菌忌廉湯 (V) With white truffle oil and chopped chives	\$98	MARGHERITA PIZZA 蕃茄芝士薄餅 (V) Buffalo mozzarella, tomatoes and fresh basil	\$168		
CHINESE SOUP OF THE DAY 是日精選中式湯品	\$58	ORIENTAL PIZZA 東方薄餅 Roasted duck, cilantro, fresh mozzarella and hoisin sauce	\$178	DESSERTS 精選甜品 SELECTION OF ICE CREAM (Per Scoop)	
JOIN THE CLUB 公司三文治 Toasted sandwiches layered with crispy bacon, roasted turkey, tomatoes iceberg lettuce and mayonnaise, served with French fries	_{s,} \$158	SNACKS 小食		精選雪糕 (每球) Choice of chocolate, strawberry, vanilla bean or mango	\$68
VEGETABLES FOCACCIA 素菜意式三文治 (V) Grilled seasonal vegetables and pesto aioli, served with French fries	\$148	CRISPY FRIED CHICKEN WINGS 脆炸雞翅膀 (N) Marinated in fermented red bean curd	\$108	CHILLED MANGO PUDDING 冰芒果布丁	\$68
		VEGETABLE SPRING ROLLS 素菜春卷 (V) Served with sweet chili sauce	\$98	FRIED DOUGH TWIST 椰香脆麻花 With coconut syrup	\$68
				BAKED AMERICAN CHEESE CAKE 美式芝士蛋糕 With butter brandy sauce and berries	\$88
P= Contains Pork 含豬肉 V=Vegetarian 素食 N=Contains Nuts 含堅果 BAP= BAP 認證海鮮 All our eggs used are Cage-free. 我們均選用非籠養雞蛋。		SIDE DISHES 佐餐小菜 SAUTEED MUSHROOMS 炒蘑菇 (V)	\$78	SEASONAL FRESH FRUIT PLATTER 時令鮮果盤 (V)	\$98
If you have any concerns regarding food allergies, please alert your server prior to ordering. 如閣下對任何食物有敏感或要求,請於點單時告知您的服務員。			\$68	· ·	
如阁下對任門長物有敏感或要求,請於點單時告知您的服務員。 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.	•				
進食生肉或未經煮熟的肉類,家禽,海鮮,貝殼類或蛋類食品,有可能增加患上經食用 播的疾病之風險。	專	SEASONAL VEGETABLES 時令蔬菜 (V)	\$68 \$68		
All prices are in Hong Kong dollars and subject to 10% service charge. 所有價目以港幣計算, 另設加一服務。		* *			