

Handwritten-style text in a light brown color, partially visible on the left side of the page. The text appears to be a vertical list of words or characters, possibly in a non-Latin script, though some resemble letters like 'D', 'R', and 'I'.

Le Cafē

CONTINENTAL BREAKFAST 歐陸早餐 \$128

Selection of Chilled or Fresh Fruit Juice
Plate of Mixed Fresh and Seasonal Sliced Fruits
Your Choice of Toast, Breakfast Rolls, Croissant or Danish Pastries
Served with Fruit Jams, Honey and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee,
Selected Teas or Fresh Milk

冰凍或新鮮果汁・鮮果碟
多士、早餐包、牛角包或丹麥甜包配果醬、蜜糖及牛油
即磨咖啡、低咖啡因咖啡、茶或鮮奶

AMERICAN BREAKFAST 美式早餐 \$148

Selection of Chilled or Fresh Fruit Juice
Plate of Mixed Fresh and Seasonal Sliced Fruits
Two Fresh Farm Eggs in Any Style with
Grilled Tomato and Hash Brown.
Your Choice of Toast, Breakfast Rolls Croissant or Danish Pastries
Served with Fruit Jams, Honey and Butter
Freshly Brewed Coffee, Decaffeinated Coffee,
Selected Teas or Fresh Milk

冰凍或新鮮果汁・鮮果碟・各式蛋類配扒蕃茄及薯餅
多士、早餐包、牛角包或丹麥甜包配果醬、蜜糖及牛油
即磨咖啡、低咖啡因咖啡、茶或鮮奶

ORIENTAL BREAKFAST 中式早餐 \$128

Watermelon Juice • Congee with Chicken or
Pork with Fried Dough Sticks and Condiments
Spring Rolls • Fried Noodles with Soy Sauce
Choice of Chinese Tea: Jasmine, Po Lei, Oolong

西瓜汁・雞肉或豬肉粥伴炸麵條及配料
春卷・豉油皇炒麵・中國茗茶：香片、普洱、烏龍

SOUPS 湯

- Lobster Bisque \$ 96**
with Brandy, Tarragon and Whipped Cream
龍蝦濃湯
- Chicken Consommé \$ 76**
with Vegetables, Herbs Crêpe
雞清湯
- Wild Mushroom Cream Soup \$ 72**
Scented with Fresh Thyme and Pastry Twist
野菌忌廉湯
- Soup of the Day \$ 56**
精選餐湯

All served with a selection of Fresh Baked Bread and Butter
所有湯類配鮮焗麵包及牛油

MAIN COURSES 主菜

- Grilled King Prawns \$250**
With Lemon, Capers, Butter Sauce, Green Veggies and
Crushed New Potatoes
扒大蝦
- Roasted Rack of Lamb Provençale \$228**
With Sautéed Onion, Potatoes and Tomato Compôte
燒羊架
- Grilled Fillet of Beef \$238**
With Portobello Mushroom, Spinach, Black Olive Tapenade,
Red Wine and Shallot Sauce
扒牛柳
- Veal "Zurichvoise" \$208**
Sautéed Veal with Champignon and Cream,
Served with Rosti Potatoes
瑞士炒牛仔肉

CURRY CORNER 咖喱

- Chicken or Lamb Vindaloo \$108**
Chicken or Lamb in Fiery Hot Vindaloo Curry
勁辣雞或羊咖喱
- Chicken or Lamb Curry \$108**
A Piquant Delicacy from India
中辣雞或羊咖喱
- Vegetables Curry \$ 98**
Broccoli, Cauliflower, Carrot, Chick peas, Green Peas
and Potatoes
素菜咖喱
- Thai Green Curry \$ 98**
Chicken, Beef or Pork Served with Baby Eggplant
Coconut Milk and Sweet Basil
泰式雞肉、牛肉或豬肉青咖喱

All served with Steamed Basmati Rice and Naan Bread
所有咖喱均配上印度香飯及薄餅

SANDWICHES AND BURGERS 三文治及漢堡包

- Sun Dried Tomato Focaccia Bread \$ 98**
Filled with Marinated Grilled Vegetables,
Rocket Salad and Black Olives
素菜香草包
 - Grilled Steak Sandwich \$168**
On French Baguette with Garlic Cream
and Sautéed Onion
牛扒三文治
 - Club Sandwich \$ 98**
Lettuce, Tomatoes, Chicken, Bacon and Fried Egg on
Toasted Grain Bread and Mini Caesar Salad
公司三文治
 - Beef Burger \$108**
Beef or Chicken Topped with Cheddar Cheese,
Fried Egg, Onion Rings and Sautéed Bell Peppers
牛肉或雞肉漢堡包
 - Hot Dog \$ 98**
Frankfurter Sausage in Homemade Bun with
Mustard Pickle Relish and Potato Salad
法蘭克福熱狗
 - Ham & Cheese Croissant \$ 88**
Sliced Gammon Ham and Cheddar Cheese
on Toasted Croissant
牛角包三文治
 - Cheese & Tomato \$ 78**
Sliced Fresh Tomatoes and Cheddar Cheese on Toast
芝士鮮茄三文治
- All items are served with French Fries
所有漢堡包及三文治均配薯條

PASTA AND RISOTTO 意大利粉及飯

- Spaghetti or Penne served with your choice of sauce
意粉或尖通粉：配以下任何一種煮法
- Prosciutto e Funghi \$138**
Mushrooms, Parma Ham, Cream and
an Egg Yolk - Richly Indulgent
卡邦式
- Napolitana \$108**
Fresh Tomatoes cooked with Basil and
Olive Oil - Simple and Delightful
鮮茄香草式
- Bolognese \$138**
Minced Beef and Pork Cooked with Tomato Sauce
肉醬
- Vegetarian Lasagna \$ 98**
with Eggplant, Tomato, Basil Ragout and
Mozzarella Cheese
芝士配素菜千層麵
- Risotto Portobello Mushrooms \$128**
with Portobello Mushroom Chicken Fillet and
Shaved Parmesan
雞肉意飯

PIZZA 意大利薄餅

- Pizza Margherita \$108**
Tomato, Mozzarella Cheese, Fresh Basil and Fresh Tomatoes
蕃茄、芝士、新鮮羅勒及新鮮蕃茄
- Vegetarian \$108**
Tomato, Bell Pepper, Olive & Mushroom
素菜
- Smoked Salmon \$148**
Thinly Sliced Norwegian Smoked Salmon and Sour Cream
煙三文魚
- Pizza Quattro Stagioni \$148**
Tomato, Mozzarella Cheese, Artichoke Hearts, Mushrooms,
Marinated Bell Peppers, Cooked Ham and Black Olives
蕃茄、芝士、雅枝竹、蘑菇、
醃甜椒、火腿及黑橄欖
- Quattro Formaggi \$138**
Tomato Puree and a Choice of Four Cheeses
(Taleggio, Gorgonzola, Parmesan and Mozzarella)
四式芝士薄餅

Dishes suitable for Vegetarians 以上食品適合素食者
All fresh local produce are subject to market availability /
所有新鮮本地食品需視乎市場供應
All dishes are MSG free / 所有菜式不含味精成份

SALADS 沙律

- Classic Caesar 凱撒沙律 \$ 92**
Fresh Romaine Lettuce, Caesar Dressing, Parmesan
Flakes, Focaccia Croutons and Cured Anchovies
- Caesar Salad with a choice of Cajun Prawns,
Grilled Chicken Fillets or Smoked Salmon \$118**
凱撒沙律配鮮蝦、雞肉或煙三文魚
- Cobb Salad 廚師沙律 \$106**
Mixed Lettuces, Smoked Chicken, Bacon, Smoked Ham,
Tomatoes, Avocado, Eggs and French Mustard Dressing
- Mediterranean Seafood Salad 海鮮沙律 \$155**
Mixed Seafood with Mesclun Salad, Avocado and
Basil Sherry Vinegar
- Mixed Garden Greens 雜菜沙律 \$ 82**
String Beans, Lettuce, Green Asparagus,
Artichokes Hearts, Cherry Tomatoes and Olives

ASIAN CLASSICS 東南亞美食

- Wonton Noodle Soup \$ 98**
Pork and Shrimps Dumplings with Egg Noodles
鮮蝦雲吞麵
- Hainanese Chicken Rice \$108**
Poached Chicken with Ginger, Lemon Grass Flavoured
Rice and Broth
海南雞飯
- Fillet of Coral Garoupa \$158**
Steamed with Ginger, Scallion and Soya Bouillon
Served with Steamed Rice
清蒸東星斑柳
- Pad Thai \$108**
Thai Style Fried Noodle with Prawns and Vegetables
泰式鮮蝦炒麵
- Nasi Goreng \$102**
Indonesian Fried Rice with Shrimps, Chicken and
Sambal Sauce, served with Beef Satays, Fried Egg and Crackers
印尼炒飯
- Laksa Lemak \$ 98**
Rice Noodle topped with Prawns, Chicken, Sliced Fish Cake
and Bean Curd in Spicy Coconut Gravy
馬來喇沙
- Yeung Chow Fried Rice \$108**
Fried Rice with Barbecued Pork, Shrimps, Green Peas and Egg
楊州炒飯
- Japanese Udon Noodles \$ 98**
With Seafood, Assorted Meat and Vegetables in Pork Soup
日式烏冬湯麵

HEALTHY CORNER 健怡系列

- Organic Brown Rice Risotto \$118**
With Wild Mushrooms and Arugula
雜菌意式有機糴飯
- Poached Beef Fillet \$228**
With Vegetables and Barley Broth
薏米水焗牛柳

DESSERTS 甜品

- Chocolate Créam Brûlée \$ 86**
With Ginger Ice Cream and Fresh Berries
朱古力忌廉燉奶
- Apple Strudel \$ 62**
With Cinnamon Ice Cream on Vanilla Calvados Sauce
蘋果條
- Cheese Cake \$ 52**
Home Baked Rich Cream Cheese Cake
芝士餅
- Assorted Cheese Platter \$ 98**
With Cream Crackers and Dried Fruit
芝士碟
- Ice Cream \$ 58**
Vanilla, Strawberries or Chocolate
各式雪糕

Mild 小辣 Medium Hot 中辣 Fiery Hot 大辣

Items are available 24 hours 以上食品全日供應
All prices are subject to 10% service charge 另加一服務費