

a la carte Menu

單點菜單





本地食材 Local Food



菜式符合均衡飲食指引 Dishes comply with guidelines on a balanced diet



菜式適合素食者 Dishes are suitable for vegetarian diet



小辣 Mild



中辣 Medium



伊斯蘭教之食品 Dishes are using Halal product



菜式適用於客房送餐 Items are available for Room Service

如閣下對某類別食材有過敏反應，請向本餐廳服務員查詢

Dishes may include nuts, gluten or other potentially allergenic ingredients, please feel free to ask our server for more information

開瓶費 Corkage fee: 每瓶淨價 HK\$150nett per bottle

切餅費 Cake cutting fee: 每個淨價 HK\$150nett per cake

另加一服務費 Prices are subject to 10% service charge

所有圖片只供參考 All photos are for reference only

全日早餐 ALL DAY BREAKFAST

HK

可選一款蛋的煮法 ☺

(太陽蛋、煎反蛋、水煮蛋、炒蛋或烩蛋)

配以煙肉、雞肉香腸、烤蕃茄、薯餅、多士、雜菜沙律及橙汁

Your Choice of Egg in Any Style

(Sunny Side-Up, Over Easy, Poached, Scrambled or Boiled)

Served with Bacon, Chicken Sausage, Grilled Tomato, Hashed Brown, Toast, Mixed Garden Salad and Chilled Orange Juice

\$228

湯 SOUP

HK

泰式冬蔭公蝦湯 Tom Yum Goong 🌶️ H

Hot and Sour Prawn Soup served with Garlic Bread

\$148

法式洋蔥湯 French Onion Soup 🧀 H

With Cheese Crouton

\$128

意大利雜菜湯 Minestrone 🥕🌿 H

Italian Vegetable Soup with Tomato and Pesto

\$118

精選西式餐湯 Western Soup Of The Day 🍲🥕🌿🥑 H ☺

Please ask our soup of the day

\$108

精選中式餐湯 Chinese Double Boiled Soup Of The Day 🍲🥕🌿

Please ask our soup of the day

\$108

**所有湯類均配即焗麵包及牛油 All soups are served with a selection of freshly baked bread and butter **





沙律 SALAD

HK

	頭盤份量 Side	主菜份量 Full
藜麥牛油果吞拿魚沙律 Quinoa and Tuna Salad ㊤	-	\$188
Oven-Seared Tuna Salad with Quinoa, Avocado, Feta Cheese and Kale Leave		
香芒大蝦沙律 Prawns and Mango Salad	-	\$188
Hydroponic Lettuce with Poached Prawns, Mango, Radish in Balsamic Dressing		
慢煮雞胸香橙沙律	-	\$178
Orange Segment Salad with Slow-Cooked Chicken		
Chicken Breast with Red Kidney Beans, Capsicum and Butter Lettuce in Orange Jam		
凱撒沙律 Classic Caesar Salad ㊤ ㊥	\$118	\$168
Fresh Romaine Lettuce with Parmesan Cheese, Herbs Croutons and Bacon Bits		
雜菜沙律 Mixed Garden Salad ㊤ ㊦ H	\$118	\$168
French Bean, Mesclun, Cherry Tomato, Olive and Herbs Croutons in House Dressing		
希臘沙律 Greek Salad with Feta Cheese ㊤ ㊦ H	\$118	\$168
With Capsicum, Red Onion and Mixed Olives in Lemon Dressing		
另加 Extra		
慢煮雞胸肉 Slow-Cooked Chicken Breast		\$42
煙三文魚 Smoked Salmon		\$42
風乾巴馬火腿 Parma Ham		\$42



三文治及漢堡包 SANDWICH AND BURGER

HK

牛肉漢堡包 Beef Burger 🕒

\$188

US Prime Ground Beef with Braised Red Onion, Cheddar Cheese, Bacon and Fried Egg on Sesame Bun

諾富特薯餅漢堡扒 Novotel Beef Burger

\$188

US Prime Ground Beef with Cheddar Cheese, Bacon on Potato Pancake

廚師公司三文治 Club Sandwich 🕒

\$178

Ham, Slow-Cooked Chicken, Lettuce, Tomato, Egg and Bacon with
Semi-Dried Tomato Mayonnaise on White Bread Toast

黑松露雞蛋火腿三文治 Truffle Egg and Speck Ham Sandwich

\$178

Scrambled Egg with Truffle and Speck Ham on Toasted Sour Dough

扒雜菜芝士三文治 Grilled Vegetable Focaccia 🕒 🍷 H

\$168

Pressed Italian Herbs Focaccia with Feta Cheese, Grilled Vegetable, Avocado and Pesto Sauce

龍蝦墨西哥卷 Tortilla Wrap with Boston Lobster

\$198

With Tomato, Romaine Lettuce and Avocado in Romesco Sauce



港式美食 HONG KONG FAVOURITES

HK

雪菜火鴨絲炆米 Braised Chinese Rice Noodle with Roasted Duck



\$168

With Chinese Chive, Bean Sprout and Choi Sum

鮮蝦雲吞湯麵 Wonton Noodle Soup



\$158

Homemade Pork and Shrimp Dumplings with Egg Noodle

乾炒牛河 Wok-Fried Rice Noodle with Beef

\$168

Chinese Flat Rice Noodle with Sliced Beef, Onion, Spring Onion and Choi Sum

楊州炒飯 Yeung Chow Fried Rice



\$148

Wok-Fried Rice with Egg, Shrimps, BBQ Pork and Spring Onion served with X.O. Sauce

錦繡合桃 Wok-Fried Tiger Prawn with Walnut

\$168

With Capsicum, Celery served with Steamed Rice



東南亞美食 ASIAN CLASSIC

HK

海南雞飯 Hainanese Chicken Rice

\$228

Poached Chicken with Ginger and Lemongrass Rice

升級至雞腿 Upgrade to Dark Meat

另加 Extra \$20

印式咖喱 Indian Curry

\$188

可選：雞肉、羊肉或牛肉 Selected with: Chicken, Lamb or Beef

素菜咖喱 Vegetable Curry

\$168

Broccoli, Cauliflower, Carrot, Chick Pea, Green Pea, Mushroom and Potato

所有印式咖喱及素菜咖喱均配印式白飯及印式烤餅

All curry dishes are served with Steamed Basmati Rice and Paratha

泰式蝦咖喱 Thai Green Curry with Prawn

\$198

With Eggplant, Lemongrass with Steamed Rice and Prawn Cracker

台灣牛肉麵 Taiwan Braised Beef Shank Noodle

\$158

Thick Noodle in Soup with Beef Shank

印尼炒飯 Nasi Goreng

\$168

Indonesian Fried Rice with Shrimps and Sambal Sauce served with Chicken Satay, Fried Egg and Shrimp Cracker



意粉 PASTA

HK

肉醬意大利粉 Spaghetti Bolognese Ⓢ

With Minced Beef with Rich Gravy and Tomato Concasse

\$178

煙肉白菌大通粉 Penne Carbonara Ⓢ

Italian Pasta with Mushroom and Bacon in Egg York Cream

\$178

辣茄汁大通粉配羊奶芝士 Rigatoni Arrabbiata with Goat Cheese

With Chili Tomato Coulis and Goat Cheese

\$168

蘆筍大蝦意大利飯 Grilled Prawns and Asparagus Risotto Ⓢ ❷ H

Italian Arborio Rice cooked with Tiger Prawn and Asparagus

\$178

牛肉千層麵 Beef Lasagne

Oven-Baked Flat Pasta with Beef Ragout Béchamel and Smoked Mozzarella

\$178

白菌蕃茄通粉 Paccheri Pasta with Tomato Sauce Ⓢ ❷ H Ⓢ

Tube-Shaped Pasta with Mushroom, Asparagus and Smoked Mozzarella

\$158



薄餅 PIZZA

HK

西班牙辣肉腸 Pepperoni

Italian Sausage, Cheese and Tomato Sauce

\$218

野菌配風乾火腿薄餅 Fungi de Parma

With Porcini Mushroom and Parma Ham

\$218

傳統芝士蕃茄 Traditional Margherita

Tomato Sauce, Fresh-Chopped Basil with Mozzarella and Pecorino Romano

\$198

菠蘿火腿 Hawaiian

Pineapple and Gammon Ham

\$208



主菜 MAIN COURSE

HK

炭燒西冷扒 Grilled Prime Sirloin of Beef

\$358

With Seasonal Vegetables, French Fries and Café de Paris Butter

炭燒紐西蘭羊扒 Char-Grilled New Zealand Lamb Chop

\$358

With Gratin Potato, Eggplant and Mint Yogurt

扒牛柳配大蝦 Grilled Beef Fillet and King Prawn

\$388

With Truffle-Mashed Potato and Tomato Salsa

香煎美國豬扒 Pan-Fried U.S. Pork Chop

\$298

With Tomato, Eggplant and Smoked Mozzarella

炸魚配薯條 Traditional Fish and Chips 🕒 H

\$228

Beer Battered Sole Fish Fillet served with Tartar Sauce and Side Salad

炭燒三文魚柳 Char-Grilled Norwegian Salmon Fillet H

\$298

With Fennel and Cherry Tomato

番茄香草焗鯛魚 Oven Baked Sea Bream

\$298

With Sun-Dried Tomato Crust and Pesto Cream

炭燒大蘑菇 Grilled Portabello Mushroom 🕒 🍷 H

\$218

Served with Asparagus, Smoked Mozzarella, Mashed Potato and Tomato Sauce



甜品 DESSERT

HK

諾富特芝士餅 Novotel Cheese Cake ④

Home-Baked Rich Cream Cheese Cake

\$98

「心太軟」朱古力餅 Molten Chocolate Cake

With Chocolate Truffle and Vanilla Ice-cream

\$98

意大利芝士餅 Tiramisu ④

Served with Forest Berries Coulis

\$92

朱古力榛子酥餅 Hazelnut Chocolate Mousse Cake

With Sesame Macaroon and Forest Berries

\$92

檸檬蛋白芝士餅 Lemon Margarine Cheese Cake

With Lemon Curd Sauce and Forest Berries

\$92

芝士碟 Assorted Cheese Platter

With Quince Paste and Cracker

\$168

瑞士純天然牛乳雪糕 Mövenpick Ice-Cream

Vanilla / Strawberry / Chocolate

單球 One Scoop
\$68

雙球 Two Scoops
\$108

雜錦生果碟 Fruit Platter ② ③

Seasonal Sliced Fruits with Watermelon, Pineapple and Banana

細 Small
\$98

大 Large
\$158

	每杯 By Glass	每瓶 By Bottle
白酒 House White Wine	\$98	\$408
紅酒 House Red Wine	\$98	\$408

汽水 SOFT DRINK

可樂 Coke	\$58
健怡可樂 Coke Light	\$58
無糖可樂 Coke Zero	\$58
薑啤 Ginger Beer	\$58
薑水汽水 Ginger Ale	\$58
七喜 7 up	\$58
梳打水 Soda Water	\$58
檸檬雜飲 Lemon Squash	\$88
香橙雜飲 Orange Squash	\$88
雜果賓治 Fruit Punch	\$88
莎利譚寶 Shirley Temple	\$88

礦泉水 MINERAL WATER

依雲礦泉水 (1000ml) Evian	\$98
意大利有氣礦泉水 (750ml) San Pellegrino	\$98
依雲礦泉水 (500ml) Evian	\$68
巴黎有氣礦泉水 (330ml) Perrier	\$62
意大利有氣礦泉水 (250ml) San Pellegrino	\$58
蒸餾水 Distilled Water	\$58

新鮮果汁及凍果汁 FRESH JUICE AND CHILLED JUICE

新鮮蘋果汁/ 甘荀汁/ 橙汁/ 西瓜汁 Fresh Apple/Carrot/Orange/Watermelon	\$68
凍紅莓汁/ 菠蘿汁/ 西柚汁/ 番茄汁 Chilled Cranberry/Pineapple/Grapefruit/Tomato	\$58

NOVOTEL

香港諾富特世紀酒店
Century Hong Kong