

# ALA CARTE MENU





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 Spicy Mild



中辣 Spicy 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

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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

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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

所有價目以港幣計算及另加10%服務費 All prices are in Hong Kong Dollars and 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

### 可選一款蛋的煮法

(太陽蛋、煎反蛋、水煮蛋、炒蛋或焗蛋)

配以煙肉、雞肉香腸、烤蕃茄、薯餅、多士及雜菜沙律

### 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 and Mixed Garden Salad

238

## 湯 SOUP

### 泰式冬蔭公湯

Tom Yum Goong 🌶️ H

Hot and Sour Prawn Soup served with Garlic Bread

158

### 牛肝菌雜菌忌廉湯

Cream of Porcini Mushroom 🍄 🕒

With White Truffle Oil

148

### 意大利雜菜湯

Minestrone 🥕 🍄 H

Italian Vegetable Soup with Tomato and Pesto

148

### 精選西式餐湯

Western Soup Of The Day 🍲 🥕 🍄 H 🕒

Please ask our soup of the day

128

### 精選中式餐湯

Chinese Double-Boiled Soup Of The Day 🍲 🥕 🍄

Please ask our soup of the day

128

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



## 沙律 SALAD

<b>吞拿魚沙律</b> <b>Marinated Tuna Nicoise Salad</b> Tuna with Soy, Fresh Vegetables, Egg and Yuzi Dressing	188
<b>羊奶芝士莧菜沙律</b> <b>Baby Spinach and Goat Cheese Salad</b> Baby Spinach, Goat Cheese, Semi-Dried Tomato in Sherry Vinaigrette	188
<b>脆煙肉薯仔沙律</b> <b>Potato and Bacon Salad</b> Sliced Potato, Crispy Pancetta Bacon and Mustard Dressing	178
<b>凱撒沙律</b> <b>Classic Caesar Salad</b> 🥗 ⌚ Fresh Romaine Lettuce with Parmesan Cheese, Herbs Croutons and Bacon Bits	168
<b>雜菜沙律</b> <b>Mixed Garden Salad</b> 🥗 🥑 H French Bean, Mesclun, Cherry Tomato, Olive and Herbs Croutons in House Dressing	178
<b>希臘沙律</b> <b>Greek Salad with Feta Cheese</b> 🥗 🥑 H With Capsicum, Red Onion and Mixed Olives in Lemon Dressing	178
<b>另加</b> <b>Extra</b>	
慢煮雞胸肉 Slow-Cooked Chicken Breast	52
煙三文魚 Smoked Salmon	52
風乾巴馬火腿 Parma Ham	52





## 三文治及漢堡包 SANDWICH AND BURGER

<b>牛肉漢堡包</b> <b>Beef Burger</b> 🕒 US Prime Ground Beef with Braised Red Onion, Cheddar Cheese, Bacon and Fried Egg on Sesame Bun	208
<b>諾富特薯餅漢堡扒</b> <b>Novotel Beef Burger</b> US Prime Ground Beef with Cheddar Cheese, Bacon on Potato Pancake	208
<b>公司三文治</b> <b>Club Sandwich</b> 🕒 Ham, Slow-Cooked Chicken, Lettuce, Tomato, Egg and Bacon with Semi-Dried Tomato Mayonnaise on White Bread Toast	198
<b>魯賓三文治</b> <b>Reuben Sandwich</b> Slow-Cooked Beef Brisket, Sauerkraut, Cheddar Cheese and French Mustard	188
<b>素食漢堡</b> <b>Vegetarian Burger</b> ♻️ H Plant Based Patty, Eggplant Caviar, Arugula and Parmesan Cheese	188
<b>印式烤雞中東包</b> <b>Roasted Tandoori Chicken Pita Bread</b> 🌶️ With Julienne Vegetable, Salad and Mint Yogurt	178



## 港式美食 HONG KONG FAVOURITES

### 鮮蝦雲吞湯麵

#### Wonton Noodle Soup

Homemade Pork and Shrimp Dumplings with Egg Noodle

168

### 乾炒牛河

#### Wok-Fried Rice Noodle with Beef

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

178

### 楊州炒飯

#### Yeung Chow Fried Rice

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

168

### 瑤柱金菇炆伊麵

#### Braised E Fu Noodles

With Enoki Mushroom and Dried Scallops

188

### XO醬鮮百合炒北海道帶子蝦仁

#### Wok-Fried Hokkaido Scallops and Prawn

Wok-Fried Hokkaido Scallops, Prawn, Fresh Lily Bulb in X.O. Sauce

218





## 東南亞美食 ASIAN CLASSIC

### 海南雞飯

#### Hainanese Chicken Rice

Poached Chicken with Ginger and Lemongrass Rice

238

### 印式咖喱

#### Indian Curry

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

198

### 素菜咖喱

#### Vegetable Curry

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

178

### 泰式豬頸肉咖喱

#### Thai Red Curry with Pork Neck

With Eggplant and Lemongrass

188

### 泰式龍蝦喇沙米粉

#### Thai Lobster Laska Noodle

Thai Glass Noodle with Lobster, Prawn, Fish Ball in Laska Soup

258

### 印尼炒飯

#### Nasi Goreng

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

198



## 意粉 PASTA

### 肉醬意大利粉

#### Spaghetti Bolognese ㊟

With Minced Beef with Rich Gravy and Tomato Concasse

188

### 煙肉白菌大通粉

#### Rigatoni Carbonara ㊟

Italian Pasta with Mushroom and Bacon in Egg York Cream

188

### 牛肉千層麵

#### Beef Lasagne

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

198

### 牛肝菌意大利肉腸大貝殼粉

#### Conchiglie Salsiccia Toscana

Shell Pasta with Fresh Italian Sausage, Porcini Mushroom and Pecorino Cheese

198

### 巴馬火腿意大利飯

#### Spinach Risotto ㊟

Italian Arborio Rice with Spinach, Cured Ham and Gorgonzola Cheese

198





## 薄餅 PIZZA

### 西班牙辣肉腸

#### Pepperoni

Italian Sausage, Cheese and Tomato Sauce

228

### 野菌配風乾火腿薄餅

#### Fungi de Parma

With Porcini Mushroom and Parma Ham

228

### 傳統芝士蕃茄

#### Traditional Margherita



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

208

### 茄子萵菜

#### Eggplant and Spinach



With Roasted Eggplant, Cherry Tomato, Olive and Spinach Salad

218



## 主菜 MAIN COURSE

<b>炭燒西冷扒</b> <b>Grilled Prime Sirloin of Beef</b> With Seasonal Vegetables, French Fries and Café de Paris Butter	398
<b>炭燒紐西蘭羊扒</b> <b>Char-Grilled New Zealand Lamb Chop H</b> With Gratin Potato, Vegetables and Rosemary	378
<b>炸魚配薯條</b> <b>Traditional Fish and Chips ⌚ H</b> Beer Battered Sole Fish Fillet served with Tartar Sauce and Side Salad	268
<b>炭燒檸檬三文魚扒</b> <b>Char-Grilled Norwegian Salmon Fillet H</b> With Mashed Potato and Lemon Olive Oil	298
<b>紅酒燴和牛面頰</b> <b>Braised Wagyu Beef Cheek</b> Red Wine, Paris Mushroom, Carrot and Potato	318
<b>焗煙肉卷牛油果雞胸</b> <b>Roasted Chicken Breast</b> Stuffed with Avocado and Wrapped with Bacon and Marsala Sauce	258





## 甜品 DESSERT

### 諾富特芝士餅

#### Novotel Cheese Cake 🕒

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 🕒

Served with Forest Berries Coulis

92

### 紅桑子朱古力蛋糕

#### Raspberry Chocolate Cake

With Sesame Macaroon and Forest Berries

98

### 菠蘿檸檬椰子蛋糕

#### Pineapple Lemon and Coconut Cake

With Lemon Curd Sauce and Forest Berries

98

### 芝士碟

#### Assorted Cheese Platter

With Quince Paste and Cracker

188

### 瑞士純天然牛乳雪糕

#### Mövenpick Ice-Cream

可選：雲尼拿、士多啤梨或朱古力 Selected with: Vanilla, Strawberry or Chocolate

單球 One Scoop

68

雙球 Two Scoops

108

### 雜錦生果碟

#### Fruit Platter 🕒 🍷

Seasonal Sliced Fruits with Watermelon, Pineapple and Banana

細 Small

108

大 Large

168

## 餐酒 WINE

白酒  
House White Wine

紅酒  
House Red Wine

每杯  
By Glass

每瓶  
By Bottle

98

408

98

408

## 汽水 SOFT DRINK

可樂  
Coke

58

無糖可樂  
Coke Zero

58

薑汁汽水  
Ginge 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

意大利有氣礦泉水 (500ml) 75  
San Pellegrino

蒸餾水 58  
Distilled Water

## 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 75  
Fresh Apple / Carrot / Orange / Watermelon

凍紅莓汁 / 菠蘿汁 / 西柚汁 / 番茄汁 68  
Chilled Cranberry / Pineapple / Grapefruit / Tomato



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