

Soup 湯	
瑞士鄉村濃湯 (煙腸, 茴香, 大蒜, 煙肉, 薯仔, 什菜)	\$98
Swiss Village Bisque (Smoked Sausage, Fennel, Leek, Bacon, Potato and	(兩位用 for two)
Vegetables)	
海鮮周打麵包湯	\$62
Cream of Seafood Chowder in Bread Bowl	
薏米雜菜牛尾湯	\$52
OX Tail Soup with Barley and Vegetables	
黑松露野菌忌廉湯	\$48
Black Truffle and Wild Mushroom Cream Soup	
酥皮龍蝦濃湯	\$58
Lobster Bisque in Puff Pastry	
菠菜鮮蠔忌廉湯	\$58
Cream of Oyster with Spinach	
Appetizer 頭盤	•
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蔥圈)	400
Appetizer Combo (Chicken and Mushroom Sausages, Baby Pork Spare Ribs,	\$92
Deep Fried Garlic Prawn, Spicy Chicken Wings, Crispy Onion Rings)	
美國露荀野菌酥盒	670
US Asparagus and Wild Mushroom in Fill Pastry	\$78
水牛城雞中翼伴菜條及藍芝士汁 (六件 6 pcs)	\$68
Buffalo Chicken Wings with Dishes Article and Blue Cheese Dressing Dip	
香煎法國鵝肝伴忌廉蘑菇香草薯仔包	400
Pan-Fried Goose Liver with Herbs Potato Bread Creamy Mushroom on Top	\$98
墨西哥雞肉玉米薄餅伴番茄沙沙	670
Chicken Quesadilla with Tomato Salsa	\$70
炸意大利軟芝士伴生果撻及蜜糖汁	\$72
Deep Fried Brie Cheese with Fruit Tart and Honey Dressing	
香草牛油焗巨型蘑菇田螺 香草牛油焗巨型蘑菇田螺	ćoa
Baked Escargot on Portobello Mushroom with Herb Butter Sauce	\$82
炸魚柳伴薯條他他汁	670
Fried and Chips with Tartar Sauce	\$78
蒜茸香辣豬仔骨	\$68
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芝士焗牛肉丸伴薯皮 (四件 4 pcs)	\$78	
Bared Cheese Meat Ball on Potato Skin	, -	
鐵板蒜香炒野菌	\$68	
Sauteed Wild Mushroom on Tippan		
鵝肝醬伴橄欖醬農夫包	\$66	
Goose Liver Pate and Oliver Pate Farm Bread		
煙三文魚韃靼多士 (四件 4 pcs)	\$66	
Smoked Salmon Tartar Toast		
Salad Station 沙律		
意式凍雜肉拼盤		
(煙三文魚、帕爾瑪火腿、烤雜菜、水牛芝士及凍肉腸)	\$168	
Antipasto with Smoked Salmon, Parma Ham, Grill Vegetable, Mozzarella	\$100	
Cheese, Cold Cut Sausage		
芝果鮮蝦沙律伴紅花美容汁	\$78	
Shrimps Mango Salad with Saffron Mayonnaise	7/٥	
西班牙黑毛豬腿或煙三文魚凱撒沙律	\$78	
Caesar Salad with Serrano Ham or Smoked Salmon	770	
青蘋果,合桃,干葡萄,西芹及青瓜沙律伴芒果乳酪汁		
Green Apple, Walnut, Raisin, Celery and Cucumber Salad with Mango Yogurt	\$66	
Dressing		
日式有機蕎麥冷麵芝麻醬沙律	\$66	
Organic Soba Cold Noodles with Sesame Dressing	700	
三色水牛芝士沙律	\$92	
Three Color Mozzarella Cheese Salad	Ψ32	
嫩菠菜鮮雜菌沙律伴黑醋汁	\$70	
Baby Spinach Salad with Warm Mushroom and Balsamic Dressing	Ψ, σ	
鮮墨魚甜波椒沙律	\$78	
Fresh Cuttlefish Bell Pepper Salad with Lemon Oil	7.0	
Pasta Station 意粉		
美國帶子波菜忌廉汁方形意粉	\$120	
Chitarra Pasta with Organic Baby Spinach and Scallop in Creamy Sauce	7120	
安格斯牛柳粒伴香草醬意大利粉	\$118	
Spaghetti with Angus Beef Cubes in Pesto Sauce	7110	
煙三文魚天使麵白酒牛油汁	\$108	
Angek Hair Pasta with Smoked Salmon in White Wine Butter Sauce	7 - 3 - 3	



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香蒜忌廉汁牛肝菌闊條麵	\$108	
Fettuccine with Porcini in Garlic Cream Sauce	7100	
煙肉野菌伴熟蛋卡邦尼綠茶幼麵	\$98	
Green Tea Noodles Carbonara with Bocan and Wild Mushroom	750	
蒜香炸黃金蝦伴番茄汁扁麵	\$98	
Linguine with Garlic Prawn in Tomato Sauce	Ų J	
辣椒白酒煮鮮蜆墨汁意大利粉	\$98	
Squid Ink Spaghetti with Clams and Chili in White Wine Sauce	730	
鮮蝦波菜意大利雲吞	\$108	
Spinach and Shrimp Ravioli	V100	
蟹肉蘑菇釀大碌竹粉	\$92	
Canelloni Pasta Au Gratin with Mushroom and Crab Meat	, , , , , , , , , , , , , , , , , , ,	
Sausage Station 香腸		
雜錦香腸拼盤伴酸椰菜	\$128	
Sausage Platter with Sauer Kraut	Ş126	
磨菇雞肉腸	\$60	
Chicken and Mushroom Sausage	700	
瑞士芝士豬肉腸	\$66	
Swiss Cheese and Pork Sausage	700	
	六件 6 pcs:	
香草紐倫堡腸伴酸椰菜	\$62	
Nurnberger Sausage	十二件 12 pcs:	
	\$98	
德國慕尼黑腸	\$60	
German Weiswurst Sausage	700	
波子腸 (牛肉及豬肉粒)	\$60	
Regensburger Sausage	700	
薯餅 (兩件)	\$32	
Homemade Harshbrown	, , , , , , , , , , , , , , , , , , ,	
酸椰菜	\$32	
Sauer kraut	·	
横注・DIE 上	(14:27年)	

備註:以上腸類均配自家製脆薯餅(雜錦香腸拼盤及香草紐倫堡腸除外)

Attn: All Sausage are accompanied with Homemade Harshbrown (Except Sausage Platter and Nurnberger Sausage)



Pizza 薄餅		
西班牙黑毛豬腿薯絲薄餅 (黑毛豬風腿、炸薯絲、火箭菜、番茄醬、芝士) Iberico Ham Pizza (Iberico Ham, Shredded Potato, Rocket, Tomato Paste and Cheese)	\$128	
煙三文魚薄餅 (煙三文魚、洋蔥、木魚花、千島醬、芝士) Smoked Salmon Pizza (Smoked Salmon, Onion, Katsuo, Thousand Island Pressing and Cheese)	\$128	
意大利牛肝菌煙肉薄餅 (意大利牛肝菌、煙肉、洋蔥、番茄醬、芝士) Porcini Bacon Pizza (Porcini, Bacon, Onion, Tomato Sauce and Cheese)	\$128	
費倫天拿薄餅 (菠菜、洋蔥、蒜頭、雞蛋、橄欖、番茄醬、芝士) Fiorentina Pizza (Spinach, Onion, Whole Garlic, Egg, Black Olive, Cheese, Tomato Paste)	\$118	
日式牛肉薄餅 (照燒牛肉、洋蔥、野菌、芝士) Japanese Style Beef Pizza (Teriyaki Beef, Onion, Wild Mushroom and Cheese)	\$138	
夏威夷薄餅 (雞肉、菠蘿、腸仔、洋蔥、番茄醬、芝士) Hawaiian Pizza (Chicken, Pineapple, Sausage, Onion, Tomato Paste and Cheese)	\$118	
Asian Corner 亞洲風情		
麵包咖喱雞,石斑柳或雜菜伴飯 Malaysia Style Curry Chicken, Grouper or Mix Vegetables in Farmer Bread with Rice	\$98	
蒜香野菌牛柳粒鵝肝鍋飯 Gooseliver Rice with Beef Cubes and Mushroom in Hot Pot	\$118	
韓式鮮蝦炒麵 Korean Style Homemade Noodle with Shrimps	\$74	
京蔥鮮蜆石鍋拌飯 Fresh Clam and Gricon Rice in Stone Pat	\$96	
燒香草鴨胸伴牛肝菌意大利飯 Roasted Puck Breast with Herb in Porcine Risotto	\$108	



Main Course 主菜	
	六件 6pcs:
燒美國聖路易斯豬肋骨伴薯條沙律	\$168
Roasted US St Louis Pork Ribs with French Fried and Salad	十二件 12pcs:
	\$248
煎紐西蘭原條龍脷魚配文也汁	\$148
Pan Fried New Zealand whole Lemon Sale Fish with Beuroe Meuniere Sauce	7140
牛油大蝦伴波菜忌廉汁天使麵	\$148
Angel Hair with King Prawn and Spinach in Cream Sauce	7140
忌廉蟹肉蛋白伴比目魚柳	
Pan Fried Halibut Fillet with Stir Fried Egg White and Crab Meat in Cream	\$182
Sauce	
Baked Rice on Hot Plate 鐵板焗飯	
黑椒汁焗美國安格斯牛小扒及磨菇飯	\$108
Baked US Angus Short Rib with Black Pepper Sauce and Mushroom Rice	\$108
忌廉汁芝士雞皇飯	\$78
Chicken Au Gratin with Mushroom Rice	Ψ776
蒜香汁焗帶子及蘑菇飯	\$108
Baked Scallops with Garlic Sauce and Mushroom Rice	
焗鮮茄牛舌及蘑菇飯	\$88
Baked ox Tongue with Tomato Sauce in Mushroom	
香蒜忌廉汁焗五色野菜及蘑菇飯	\$75
Baked Vegetables with Mushroom Rice in Garlic Cream Sauce	7
備註:以上菜式均配特色野菌焗飯	
Attn : All dishes accompanied with Mixed Mushroom Rice	
Grilled Hotplate Specialties 鐵板扒類	
安格斯肉眼扒	\$208
Angus Rib Eye Steak (250g)	•
紐西蘭新鮮西冷扒	\$178
New Zealand Chill Sirloin Steak (220g)	
美國安格斯牛小扒	\$188
U.S. Angus Short Rib (200g)	
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加拿大壹級牛柳扒 Canada Chill Beef Fillet (200g)	\$188



炭燒澳洲羊仔扒	\$188
Grilled Aust Lamb Chops (200g)	
加鵝肝	\$48
Plus Gooseliver (50g)	
脆皮德國咸豬手	\$188
Crispy Pork Knuckle	

以上鐵板扒類可選下列醬汁

All Grilled Hotplate Specialties served with one of the following Sauce

- ◆ 蘑菇汁 Mushroom Sauce
- ◆ 黑椒汁 Black Pepper Sauce
- ◆ 洋蔥煙肉汁 Onion and Bacon Sauce