



Daily Roasts 每日精選	
Daily Roasts Available Dinner Only and Limited Orders 每日精選晚市限量供應	
Monday Roast US Beef with baked Potato and Spinach Gratin 燒美國牛肉配焗薯及忌廉菠菜	\$260
Tuesday Krustenbraten with Bread Dumplings in Beer Sauce and Red Cabbage Stew 燒脆皮豬腩仔配特色麵包糰及燴紅椰菜	\$195
Wednesday Crisp roast Pork back Hock, with Bread Dumplings in Beer Sauce and Red Cabbage Stew (for 1-2 persons) 脆皮燒豬腿配特色麵包糰及燴紅椰菜 (1-2 位用)	\$215
Thursday Roast Australian Chicken (1/2 Pc) with Roast Potatoes and a bowl of Salad 烤澳洲雞配燒薯及沙律(半隻)	\$180
Salads and Appetizers 沙律及頭盤	
Platters for Sharing (2-3 persons 2-3 人用特選)	
Bavarian Platter with Rolls Smoked Meat, Cheese and Obatzter 巴伐利亞煙肉及芝士碟	\$160
Vegetarian Set, Mixed Lettuce Bowl, Crudites and a Jar of Pickles with Dressings 田園素菜精選 (珍寶生菜盤伴什菜及醃酸菜)	\$155
Appetizers 頭盤	
Tomato Salad with Pesto and Mozzarella 番茄沙律伴香草橄欖油意大利水牛芝士	\$105
Green Asparagus, freshly oven baked with Mushroom Vol au Vent 焗青露筍, 鮮白菌酥盒	\$125
Landjäger with Celeriac and Walnut Salad 瑞士風乾腸配香芹核桃沙律	\$95
Crisp fried Shrimp Salad with Mango 脆蝦芒果沙律	\$115

另收加一服務費 Plus 10% Service Charge

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Skewered Sardine with Remoulad Sauce on Greek Salad 沙甸魚串配雷莫拉汁伴希臘沙律	\$115
Soups 湯	
Seafood in Curry and Yellow Capsicum Chowder (Salmon, Cuttlefish, Prawn) 黃甜椒海鮮咖喱周打湯 (三文魚、魷魚、鮮蝦)	\$80
Chinese Black Mushroom Broth with Spinach and homemade Cheese Raviolis 冬菇清湯配菠菜及自家制芝士意大利雲吞	\$80
Goulash Soup with Oxtail 匈牙利牛尾湯	\$80
Riche Potato Soup with Chicken in Family Pot (for 3-5 persons) 傳統薯仔雞湯 (3-5 位用)	\$190
King Ludwig's famous Potato Cakes 馳名薯餅	
Potato Cakes with Seafood "Amatriciana" Style 薯餅配海鮮伴香辣鮮番茄汁	\$155
Potato Cakes with smoked Salmon and Sour Cream 薯餅配煙三文魚伴酸忌廉	\$135
Potato Cakes with Duck and Red Cabbage Stew, Apple Sauce 薯餅配鴨胸及燴紅椰菜伴蘋果汁	\$115
Potato Cakes with grilled Vegetable Curry 薯餅配咖喱扒什菜	\$115
Potato Cakes with Mushrooms and Asparagus 薯餅配白菌露筍	\$120
Sausage Galley 德國腸類 ②- beef ① - pork	
<p><i>All Sausages/Charcuterie offered in this section are freshly imported from Germany where they are produced by Master Butcher Buchmann in Ravensburg.</i></p> <p><i>The following dishes will be served with Potato Salad.</i></p> <p><i>(Sauerkraut may be served instead of Potato Salad on request)</i></p> <p>以下所有腸類均由德國拉文堡(Ravensburg) Master Butcher Buchmann 新鮮入口，配以薯仔沙律。(如有需要，可改配德國燴酸椰菜)</p>	
Sausage Sampler (for 2-3 persons) Nuremberg①, Weisswurst②①, Bockwurst ②① and other seasonal German Sausages (5 pcs), served with Sauerkraut, Roast Potatoes & Potato Salad 德國腸拼盤伴酸椰菜及燒薯、薯仔沙律 (2-3 位用)	\$260

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<p>Small Sausage Teaser (for 1-2 persons) Nuremberg[®], Weisswurst[®] and Wiener[®], served with Sauerkraut & Roast Potatoes 迷你德國腸拼盤伴酸椰菜及燒薯 (1-2 位用)</p>	\$160
<p>Nuremberg Roast Sausages (6 Pcs)[®] Coarsely minced Pork Meat with Marjoram 紐倫堡馬祖林粗豬肉腸 (6 條)</p>	\$135
<p>Munich Weisswurst (2 Pcs) [®] Finely minced Veal and Pork Meat 慕尼黑幼牛仔肉,豬肉腸 (2 條)</p>	\$110
<p>Gold Medal Award winning Bockwurst (1 Pc)[®] Finely minced Beef and Pork Meat 德國“金裝”幼牛肉,豬肉腸 (1 條)</p>	\$115
<p>Sausage Dumplings and Mushrooms in Vol au Vent with green Vegetables[®] 幼牛仔肉丸配鮮白菌酥盒</p>	\$125
Main Courses 主菜	
<p>King Ludwig's Pork Knuckle – German Import, served with Sauerkraut and Potatoes (for 1-2 persons) 脆皮燒豬肘配酸椰菜及薯仔 (1-2 位用)</p>	\$215
<p>German Spare Ribs with crisp fried Garlic and Chili 德國豬肋骨配脆蒜及辣椒</p>	\$205
<p>Pork “Cordon Bleu” with Serrano Ham Filling 哥頓布豬肉配釀西班牙風乾火腿</p>	\$220
<p>Veal `Wiener Schnitzel` with Cranberry Sauce, French fried Potatoes and Salad 酥炸牛仔柳伴紅莓汁配薯條及沙律</p>	\$235
<p>US Rib Eye Steak (10oz) with Baked Potato and Spinach Gratin 美國肉眼牛扒(10 安士)配焗薯及忌廉菠菜</p>	\$260
<p>T-bone Steak – Australia, with Baked Potato and Spinach Gratin 澳洲 T 骨扒配焗薯及忌廉菠菜 NEW</p>	\$265
<p>New Zealand Lamb Chops in a rich Ratatouille Sauce with Roast Potatoes 紐西蘭羊鞍扒伴什菜醬配燒薯</p>	\$205 / 2 Pcs \$260 / 3 Pcs
<p>Half Roast US Duck with Red Cabbage Stew and roast Potatoes (for 1-2 persons)(Available Dinner Only)</p>	\$195

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German Restaurant

香燒美鴨配燴紅椰菜及燒薯(半隻) (1-2 位用) (只限晚市供應)	
Salmon Steak in Herb Crust with Saffron Sauce 芥茉香草三文魚扒配紅花汁	\$190
Seafood Skewer with Prawns and Cod in Bacon, on Cream Sauerkraut 煙肉卷海鮮串(鮮蝦、鱈魚)配忌廉酸椰菜	\$225
Baked Oysters (6pcs) with Bacon and Onion on Spinach Gratin 煙肉洋蔥菠菜焗蠔 (6 隻)	\$230
Asian Delights 亞洲風味	
Prawn Fritters on Rice Noodle Salad 脆炸蝦球伴米粉沙律	\$105
Pork and Chicken Satays with Peanut Sauce (6 Pcs) 豬肉, 雞肉串配沙爹 (6 串)	\$105
Thai spicy Beef Salad with Cucumbers and Tomato 香辣牛肉伴青瓜番茄沙律	\$125
Singapore Noodles with Chicken Satay 星洲炒米伴雞沙爹	\$125
Thai fried Rice with Chilli and Garlic Seafood 泰式海鮮炒飯	\$125
Curry of Chicken in Bread Loaf with Vegetables 雞肉咖喱包配什菜	\$185
Malaysian Style Oxtail Stew with Broccolis and Rice 馬來西亞式燴牛尾伴西蘭花及白飯	\$195
(Add \$20 for Extra Curry Sauce 額外咖喱汁另加\$20)	
German Pasta Specialties 德式麵類	
“Maultaschen” German Pasta with Pork Meat and Tomato on Cream Spinach 德國豬肉雲吞配番茄及忌廉菠菜	\$130
Cheese Dumplings with “Schabziger & Backstein Kaese” 瑞士芝士麵糰	\$115
Cheese Dumplings with Meat Balls in Tomato Sauce 瑞士芝士麵糰配牛、豬肉丸伴鮮茄汁	\$135
Baked Oxtail Lasagna with Tomato and Parmesan 番茄芝士焗牛尾千層麵	\$145

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Traditional Pasta Dishes 傳統麵類 <i>Choice of Tagliatelle, Spaghetti or Orechiette Pasta</i> 請選擇寬條麵 / 意大利粉 / 耳朵粉及配以下其中一款	
Bolognese Style – Oxtail Sauce 牛尾肉醬汁	\$145
Carbonara Style – with Ham, Cream and Egg 火腿忌廉蛋汁	\$145
With grilled Seafood in Tomato Sauce 海鮮番茄汁	\$170
With grilled Seafood in Herb Cream Sauce 海鮮香草忌廉汁	\$175
Pesto with roast Garlic and sun dried Tomatoes 燒蒜香草攪油乾番茄汁	\$135
Side Dishes 配菜	
Mashed Potatoes with Butter and Cream 牛油忌廉薯茸	\$55
Potato Salad with Chives 德國薯仔沙律	\$50
Sauer Kraut 德國燴酸椰菜	\$50
Red Cabbage Stew 燴紅椰菜	\$55
“Pommes” – French fried Potatoes 香脆炸薯條	\$55
Freshly steamed Broccolis 西蘭花	\$60
Pickled Okras 醃毛茄	\$50
Steamed Rice 白飯	\$25
Farm Roll (1 Pc) 農夫麵包 (1 個)	\$25
Liver Pâté / Herb Cream Cheese 牛仔肝醬 / 香草芝士 (1 客)	\$15

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German Restaurant

Breads 麵包	
Beer Bretzel 德國麵包圈	\$38 1 pc/件
Beer Sticks 芥花子麵包條	\$25 2 pcs/件
King Ludwig Farm Rolls with Liver Pate and Herb Cream Cheese 農夫麵包配牛仔肝醬及香草芝士	\$40 1 pc/件
Bread Basket – German Bread Specialties (2 small bretzels, 1 set of rolls, 4 beer and cheese sticks) 德國什錦麵包籃 (迷你德國麵包圈 2 個、農夫麵包 1 個、芥花籽及芝士麵包條 4 條)	\$115

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