



The Essential Bread 必食之選	
Twisted Soft Bread with Herb Cream Cheese 每日新鮮烘焙軟包伴香草芝士	\$40
Salads and Appetizers 沙律及頭盤	
Mixed Salad Bowl with crunchy Vegetables 珍寶什菜沙律盤	\$125
Italian Tomato and Mozzarella on Hummus with Melba Toast 意大利番茄及水牛芝士伴雞心豆茸配多士	\$140
Salmon Platter – smoked, tartare, ceviche, with Pencil Asparagus 三文魚拼盤 (煙燻、他他、橘子汁醃三文魚伴小露筍)	\$145
Fish Cakes on Pomelo Salad with Chilli 魚餅酸辣柚子沙律	\$140
Goose Liver and Jellied Pork Pate, Figs and Okras 鵝肝及啫喱豬肉凍批伴無花果、秋葵	\$145
Green Papaya and Mango Salad with Cajun fried Prawns 青木瓜芒果沙律配香辣炸蝦	\$135
Oysters & Shellfish 生蠔及貝殼類	
Oysters Rockefeller with Spinach, ½ dozen 菠菜芝士焗生蠔 (半打)	\$250
Kilpatrick, ½ dozen 煙肉焗生蠔 (半打)	\$250
Oyster en Brochette, ½ dozen 煙肉卷生蠔串 (半打)	\$250
Prawns with Crab Meat Remoulade 鮮蝦伴蟹肉蛋黃醬	\$245
US Clams in a Herb Broth with French Bread 香草煮美國馬尼拉蜆配法包	\$205
Mussels with Herbs, Garlic and French Bread 香草煮青口配法包	\$175
Oyster and Shell Fish au Cru 生蠔及海鮮拼盤	
Mixed Oyster Platter – 8 Pcs 生蠔拼盤 8 隻	\$260

另收加一服務費 Plus 10% Service Charge

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Mixed Oyster Platter – 14 Pcs 生蠔拼盤 14 隻	\$480
Mixed Seafood Platter –Oysters 12 Pcs, Hokkaido Shrimp, US Clams and King Crabs 海鮮拼盤 (生蠔 12 隻、北海道鮮蝦、馬尼拉蜆及皇帝蟹)	\$1750
Soups & Hot Appetizers Stews 湯及熱頭盤	
Seafood Gumbo (Prawns, Mussels, Squid, Crab) 海鮮金寶湯 (鮮蝦、青口、魷魚、蟹)	\$105
Pork Hock Gumbo with Okras 豬手秋葵金寶湯	\$90
Prawn and Spinach Bisque 菠菜鮮蝦濃湯	\$95
French Onion Soup with Chorizo 法式洋蔥湯伴西班牙風腸	\$90
Oyster Chowder with Tomato 番茄周打蠔湯	\$95
Bean Stew with Okra Pork Feet and Chorizo 香辣燴豆伴秋葵、豬蹄及西班牙風腸	\$95
Pasta Specialties 意大利麵	
Available Pasta 200g: Spaghetti, Angel hair, Linguine, Penne, Orechiette 自選意大利麵 200g: 意粉、天使麵、扁意粉、長通粉、耳朵粉	
Available Methods: Pesto, Carbonara Style, Herb Cream Sauce or Tomato Sauce 自選煮法: 香草松子仁醬、尼亞火腿忌廉蛋汁、香草忌廉汁、番茄汁	
Pasta with Seafood and Meat (200g) and Vegetables (your Choice from the Counter) 意大利麵配海鮮及肉類(200g)及什菜 (於自助吧選擇)	\$195
Pasta with Vegetables 200g (your Choice from the Counter)	\$165

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意大利麵配什菜 200g (於自助吧選擇)	
Jambalayas 新奧爾良焗飯	
Seafood Jambalaya (Choose some additional seafood/fish from the seafood corner to enrich your Jambalaya) 海鮮新奧爾良焗飯 (可另加自選海鮮及魚)	\$320 For 2 Persons 兩位用 \$590 For 4-6 Persons 四-六位用
Roast Chicken Jambalaya 燒雞新奧爾良焗飯	\$280 For 2 Persons 兩位用 \$520 For 4-6 Persons 四-六位用
Vegetarian Jambalaya 什菜新奧爾良焗飯	\$210 For 2 Persons 兩位用 \$390 For 4-6 Persons 四-六位用
Barbecue 燒烤	
Steaks 扒類	
US T-bone Steak 美國 T 骨牛扒	\$780 / 1 kg
US Rib Eye 美國肉眼扒	\$270 / 10oz \$405 / 16oz \$610 / 24oz
German Pork Loin Ribs 德國豬排骨	\$210
Steaks are served with Mustard or Black Pepper Sauce and your choice of Roast Potatoes, French fried Potatoes or Vegetables 以上扒類配以芥末或黑椒汁及自選燒薯或炸薯條或什菜	
Seafood (your Choice from the Counter) 海鮮類 (於自助吧選擇)	
Catch of the Day 是日海鮮	Seasonal Price 時價
Lobster	Seasonal Price

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龍蝦	時價
King Crabs 皇帝蟹	Seasonal Price 時價
Salmon 三文魚	\$95 / 100g
Grouper 海班	\$105 / 100g
Scallop, Seasonal Available 帶子 (季節限定)	Seasonal Price 時價
Razor Clam, Seasonal Available 蠔子 (季節限定)	Seasonal Price 時價
All Seafood and Fish Dishes will be served with Garlic and Herb Butter or Saffron Sauce and your choice of Boiled Potatoes, Rice or Vegetables 所有海鮮及魚類配以香蒜香草牛油或紅花汁及自選焗薯、飯或什菜	
House Specialties 特選菜式	
Roast free range Chicken with Garlic and Herbs 香草蒜香烤走地雞	\$210
Oxtail Stew braised in Red Wine with Potato Puree 紅酒燴牛尾配薯蓉	\$190
Roast Lamb Rib Eye with Potato Gratin 烤羊肉眼配焗忌廉薯仔	\$280
Vol au Vent with Prawns, Scallops and Crab Meat, Sweet Peas 鮮蝦、帶子及蟹肉酥皮盒伴蜜糖豆	\$210
Lamb Shoulder with stewed Vegetables and roast Potatoes 羊肩配燴什菜及燒薯	\$380
Bobby Veal Shank with Mashed Potatoes 牛仔膝配薯蓉	\$210
Pizza 薄餅	
Margarita; Tomato, Mozzarella, Oregano 番茄芝士	\$125
Mozzarella, Pesto, Parma Ham and Arugula 巴馬火腿、水牛芝士及香草醬	\$125
Frutta die Mare; Prawns, Squid, Mussels	\$135

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海鮮	
Mushroom, Tuna and grilled Peppers 蘑菇吞拿魚	\$130
California; Pineapple and Ham 加州菠蘿火腿	\$125
Side Dishes 配菜	
Steamed Broccoli 蒸西蘭花	\$60
Sauteed Mushroom 炒什菇	\$65
Pickled Okras 醃秋葵	\$55
French fried Potatoes 炸薯條	\$60
Potato Cakes (2 Pcs) 薯餅 (兩件)	\$60
Desserts 甜品	
Fresh baked Brownie with Ice Cream (Preparation Time 20 minute) 即焗朱古力布朗尼蛋糕配雪糕(需時 20 分鐘)	\$75
Omelet Surprise, baked Ice Parfait with fresh Fruit (Preparation Time 20 minute) 特色奄列配芭菲伴鮮果(需時 20 分鐘)	\$70
Apple and Mango Crumble with Custard Sauce (Preparation Time 20 minute) 香芒蘋果金寶配吉士汁(需時 20 分鐘)	\$60
New York Cheese Cake with Blueberries 藍莓紐約芝士餅	\$60
Classic Banana Split with Chocolate Sauce and Vanilla Ice Cream 傳統香蕉船伴朱古力醬及雲呢噶雪糕	\$75
Mocha Crème Brule 咖啡法式燉蛋	\$70
Chocolate Fondue with Marshmallows and fresh Fruit 朱古力火鍋配綿花糖及鮮果	\$120

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Waffles 窩夫	
Hot baked Waffles, Nougat Ice Parfait, Berries and Cream 窩夫配焦糖杏仁伴什莓、忌廉	\$85
Ice Cream Sandwiches Waffles, Cream, Chocolate Sauce, Strawberry Stew, Choice of Ice Cream, 雪糕三文治 (窩夫、忌廉、朱古力醬、燴士多啤梨及自選雪糕)	\$85

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