

Appetizer 頭盤	
Snacks Combo 🍷 (Spicy Chicken Wings 5 Pcs, Deep Fried Thick Cut Squid 8 Pcs, Butterfly Shrimps 7 Pcs and French Fries) 雜錦小食拼盤 (香辣雞中翼 5 件、炸厚切魷魚圈 8 件、蝴蝶蝦 7 件及薯條)	\$128
Mexican Nachos with Chili Bolognese, Guacamole, Sour Cream and Tomato Salsa 🍷 墨西哥粟米片配酸辣牛肉醬、牛油果醬、酸忌廉及特色番茄沙沙	\$88
OX Tongue in Tappan with Gravy Sauce 鐵板洋蔥牛舌配燒汁	\$72
Buffalo Chicken Wings (7 Pcs) 🍷 🍷 水牛城雞中翼(7 件)	\$68
Pan-Fried Duck Liver (50g) with Apple Jelly and Pastry Stick 香煎法國鴨肝 (50 克) 配蘋果啫喱及酥皮條	\$98
BBQ Honey Pork Spare Ribs 🍷 特色香辣蜜糖豬仔骨	\$72
Fish and Chips with Tartar Sauce 炸魚柳伴薯條他他汁	\$78
Baked Escargot on Portobello Mushroom with Herb Butter 🍷 香草牛油焗磨菇田螺	\$86
Smoked Salmon Tartar Toasts (4 Pcs) 煙三文魚韃鞞多士 (4 件)	\$68
Baked Australian Half Shell Scallops with Cheese Sauce (4 Pcs) 🍷 芝士焗澳洲半殼帆立貝 (4 件)	\$98
Salad Station 沙律	
Cold Cut Platter with Garden Salad (Smoked Salmon, Serrano Ham, Italian Pepperoni and Cold Meat) 雜錦凍肉伴田園沙律 (煙三文魚、西班牙風腿、意大利辣肉腸及雜錦凍肉)	\$188
Black Truffle and Scallop Carpaccio with Salmon Caviar Salad 🍷 三文魚籽伴黑松露帶子刺身沙律	\$118
Green Apple, Walnut, Raisin, Celery and Cucumber Salad with Mango Yogurt Dressing 🍷 青蘋果、合桃、乾葡萄、西芹及青瓜沙律伴芒果乳酪汁	\$66
Smoked Salmon Caesar Salad 煙三文魚凱撒沙律	\$78

另收加一服務費 Plus 10% Service Charge

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Baby Spinach Salad with Pancetta in Balsamic Dressing 意大利煙肉配菠菜沙律伴黑醋汁	\$82
Shrimps and Mango Salad 芒果鮮蝦沙律	\$80
Organic Soba Cold Noodles with Sesame Dressing 🍷 日式有機蕎麥冷麵芝麻醬沙律	\$70
Soup 湯	
Lobster Bisque in Puff Pastry 🍷 酥皮龍蝦濃湯	\$58
Cauliflower Cream Soup with Pan Fried Scallops 椰菜花忌廉湯配煎帶子	\$58
Cream of Seafood Chowder in Bread Bowl 🍷 海鮮周打麵包湯	\$62
Black Truffle and Wild Mushroom Cream Soup 黑松露野菌忌廉湯	\$48
*Swiss Village Bisque 🍷 (Smoked Sausage, Fennel, Leek, Bacon, Potato, Lentil and Vegetables) 瑞士鄉村濃湯 (煙腸、茴香、大蒜、煙肉、薯仔、蘭度豆及什菜)	\$98(for two)
Pasta Station 意粉	
Spaghetti with Angus Beef Cubes in Pesto Sauce 🍷 安格斯牛柳粒伴香草醬意大利粉	\$130
Linguine with Serrano Ham and Bell Pepper 西班牙風腿配甜波椒扁意粉	\$118
Squid Ink Spaghetti with Clam in Thai Basil Chili Sauce 🌶️ 香辣紫蘇蜆肉墨魚汁麵	\$118
OX Tail Lasagna 🍷 特色牛尾肉千層麵	\$120
Angel Hair with Porcini in Garlic Cream Sauce 蒜香牛肝菌忌廉汁天使麵	\$120
Linguine Carbonara with Bacon, Wild Mushroom and Onsen Egg 煙肉野菌及溫泉蛋卡邦尼亞扁意粉	\$108
Spaghetti with Chicken and Enoki Mushroom in Teriyaki Sauce 照燒雞柳配金菇意粉	\$108
Orecchiette with Shrimps in Tomato Cream Sauce 🍷 番茄忌廉汁鮮蝦耳朵粉	\$120

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Sausage Station 香腸	
Sausage Platter with Hash Brown and Sauer Kraut 🍷 (Thuringer Sausage, Wiener Sausage, Smoked Cheese Frank, Veal Chipolata and Regensburger Sausage) 雜錦香腸拼盤伴薯餅及酸椰菜 🍷 (德國豬肉腸、維也納腸、煙燻芝士腸、牛仔尖不律腸及波子腸)	\$128
Cheese and Pork Sausage 🍷 芝士豬肉蛇餅腸	\$66
Spicy Chicken Honey Sausage 🌶️ 雞肉香辣蜜糖腸	\$60
English Beef Sausage 🍷 英式牛肉腸	\$68
Regensburger Sausage 🍷 波子腸 (牛肉及豬肉粒)	\$62
Homemade Hash Brown (2 Pcs) 薯餅 (2 件)	\$36
Sauerkraut 酸椰菜	\$34
Attn : All Sausages are accompanied with Homemade Hash Brown 備註：以上腸類均配自家製脆薯餅	
Pizza 薄餅	
Smoked Salmon Pizza (Smoked Salmon, Onion, Katsuo, Thousand Island Dressing and Cheese) 煙三文魚薄餅 (煙三文魚、洋蔥、木魚花、千島醬、芝士)	\$138
Hawaiian Pizza (Chicken, Pineapple, Sausage, Onion, Bell Pepper, Tomato Paste and Cheese) 夏威夷薄餅 (雞肉、菠蘿、腸仔、洋蔥、甜椒、番茄醬、芝士)	\$128
Beef Calzone 🌶️ 🍷 (Spicy Minced Beef, Onion, Bell Pepper, Herbs, Cheese) 意大利辣牛肉碎餃子薄餅 (辣牛肉碎、洋蔥、燈籠椒、香草及芝士)	\$138
Serrano Ham Pizza 🍷 (Serrano Ham, Shredded Potato, Rocket, Tomato Paste and Cheese) 西班牙風腿薯絲薄餅 (西班牙風腿、炸薯絲、火箭菜、番茄醬及芝士)	\$140

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Shrimps and Scallop Pizza (Shrimps, US Scallops, White Mushroom, Black Olive, Tomato Paste and Cheese) 鮮蝦帶子蘑菇薄餅 (蝦仁、美國帶子、蘑菇、黑橄欖、番茄醬及芝士)	\$128
Main Course 主菜	
Roasted US St Louis Pork Ribs with French Fried and Salad 🍷👉 燒美國聖路易斯豬肋骨伴薯條沙律 🍷	6 Pcs: \$170 12 Pcs: \$268
Pan Fried Chile Sea Bass with Stir-fried Egg White and Crab Meat in Cream Sauce 👉 煎智利白鱈魚柳伴忌廉蟹肉蛋白	\$208
Roast French Spring Chicken with Potato and Vegetables in Mushroom Sauce 燒法國春雞配薯菜伴蘑菇汁	\$168
Baked Rice on Hot Plate 鐵板焗飯	
Baked US Angus Short Rib with Black Pepper Sauce and Mushroom Rice 🍷👉 黑椒汁焗美國安格斯牛小扒及蘑菇飯	\$108
Baked Shrimp and Spinach with Mushroom Rice in Cheese Sauce 👉 鮮蝦菠菜芝士焗蘑菇飯	\$98
Chicken Au Gratin with Mushroom Rice 忌廉汁芝士雞皇及蘑菇飯	\$78
Baked Scallops with Garlic Sauce and Mushroom Rice 蒜香汁焗帶子及蘑菇飯	\$108
Attn : All dishes accompanied with Mixed Mushroom Rice 備註 : 以上菜式均配特色野菌焗飯	
Special Rice 特色飯類	
Cutlet Pork Chop Rice with Japanese Curry Sauce 🍷 日式咖喱汁伴吉列豬扒飯	
Duck Liver Rice with Beef Cubes and Mushroom in Pot 👉 蒜香野菌牛柳粒鴨肝鍋飯	\$128
Crab Meat and Salmon Caviar Rice in Pot 蟹肉伴三文魚籽鍋飯	\$118
Grilled Hotplate Specialties 鐵板類	
Angus Rib Eye Steak (250g) 👉 安格斯肉眼扒 (250g)	\$218
Beef Tenderloin (200g) and King Prawn 大蝦牛柳扒 (200g)	\$238
Grilled New Zealand Lamb Chops (250g) 炭燒紐西蘭羊仔扒 (250g)	\$198

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Roasted US Prime Beef Chuck Flap (300g) 🍷 燒美國頂級牛肩肉 (300g)	\$248
Charcoal Grilled Iberico Pork Rack (250g) 🍷 炭燒黑毛豬鞍扒(250g)	\$198
Plus Duck Liver (50g) *另加鴨肝	\$50
<u>All Grilled Hotplate Specialties served with one of the following Sauce</u> 以上鐵板扒類可選下列醬汁 ◆ Mushroom Sauce 蘑菇汁 Black Pepper Sauce 黑椒汁 ◆ Onion and Bacon Sauce 洋蔥煙肉汁	
Crispy Pork Knuckle 🍷 脆皮德國咸豬手	\$208

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