King Ludwig Beerhall
帝樂德國餐廳
German Restaurant

Salads and Appetizers 沙律及頭盤

Platters for sharing _滋味拼盤 (2 - 3 person 位用)

	$
Bavarian Meat & Cheese Platter for 3-4 person Black Forest Ham, Pork Belly on Red Cabbage Salad with Cranberries, Liver Pate, Bavaria Blue Cheese and Anton's 巴伐利亞風乾肉及芝士拼盤 黑森林火腿、風乾方腸、燒豬腩片配紅椰菜沙律、德國藍芝士及豬肝批	205
Smoked Salmon on Potato and Cabbage Salad with Crabmeat 煙三文魚配薯仔及蟹肉椰菜沙律	150
Snack Platter Chicken Wings, Skewered Sausages, Fish Fingers, served with Chili Dip and Remoulade Sauce 小食拼盤：雞翼，香腸串，炸魚條，配他他醬，甜辣蛋黃醬	190
Caesar Salad Platter with Chicken in Tunafish Sauce and Pesto 凱撒沙律盤配雞肉，吞拿魚汁及香草欖油醬	160

Appetizers_頭盤

Pomelo Salad with Tamarind Sauce and fried Softshell Crab 脆炸軟殼蟹配酸子汁柚子沙律	115
Mixed Lettuce and warm Mushroom Salad 鮮炒雜菇菌配生菜沙律	95
Land Jaeger and Pumpkin Seed and Potato Bread Cherry Tomato and Mozzarella Skewers 德國風乾方腸伴南瓜籽薯肉麵麭及車厘番茄芝士串	115

Soups 湯

	$
Classic Goulash Soup 匈牙利牛肉濃湯	90
Classic Goulash Soup in Family Pot (3-4 person) 匈牙利牛肉濃湯（3-4人用）	210
Rich Potato Soup with Chicken 香濃薯仔湯配雞肉	70
Riche Potato Soup with Chicken in Family Pot (3-4 person) 香濃薯仔湯配雞肉（3-4人用）	160

Sausage Galley 德國腸類

	$
Traditional Munich "Weisswurst" with Bretzel (1 pc) 傳統慕尼黑香腸配麵包圈	130
Sausage Sampler (2-3 person) Nuremberg Sausage Snail, Weisswurst, Bockwurst and other seasonal German Sausages (5 pcs), served with Sauerkraut, Potato Salad or fried Potatoes 德國香腸拼盤(2-3人用) 田螺形粗粒豬肉腸，慕尼黑，金裝豬肉腸及時令德國香腸（共5條） 伴酸椰菜及薯仔沙律	295
Nuremberg Roast Sausages on Sauerkraut (6 pcs) 紐倫堡馬祖林粗粒豬肉腸配酸椰菜，炸薯角	150
Gold Medal Award winning Bockwurst, served with Potato Salad and Pickles (1 pc) 德國金裝幼粒豬肉腸配薯仔沙律及醃菜	130

All above Sausages are imported from Germany

Strudel, Pasta and Potatoes 酥皮撻，麵糰及薯蓉

	$
Asparagus Dumplings with "Schabziger" and a secret Cheese Mixture 德式芝士麵糰配青露筍	130
Cheese Dumplings with Meat Balls in Tomato Sauce 德式芝士麵糰配牛肉丸，番茄醬	145
Gratin of Potato Mash on Pork Stew 曬焗德式燴豬肉配薯蓉	145

Tress Pasta – your choice of Spaghetti, Mafaldine, Penne or Whole Wheat Pasta
德國進口意粉（可選意大利粉，波浪粉，長通粉或全麥粉）
Unless you request a particular Pasta we will prepare your chosen Dish with our suggested Pasta Type

Spaghetti "Carbonara" with Portobello Mushroom, "Onsen"Egg and Pancetta 卡邦尼意大利粉配半熟蛋釀大菇及煙肉	175
Penne in Tomato Sauce with grilled Seafood 長通粉配扒海鮮伴番茄醬	190
Mafaldine with Pesto, roast Garlic, sundried, Tomatoes and Olives 波浪粉配香草欖油醬，燒蒜，番茄乾及黑橄欖	135

Main Courses 主菜

	$
Crisp roast Pork Knuckle with Sauerkraut and crisp fried Potato Skin and Spinach Filling 脆皮燒豬肘配酸椰菜及菠菜釀薯皮	240
Veal "Wiener Schnitzel" with Cranberry Sauce French fried Potatoes and Salad 酥炸牛仔柳伴紅莓汁，配炸薯條及菜沙律	250
US Rib Eye Steak (10oz.) with Potato Skin and Spinach Filling 美國肉眼牛排（10oz）配菠菜釀薯皮	295
US Rib Eye Steak (16oz.) with Potato Skin and Spinach Filling 美國肉眼牛排（16oz）配菠菜釀薯皮	390

Main Courses 主菜

	$
Chicken Wing Basket with French fried Potatoes and Remoulade Sauce Chilli Dip 炸雞翼薯條籃伴他他醬及甜酸蛋黃醬	125
Chicken Curry with Vegetables in a crisp baked Farm Bread, served with Rice 雞咖喱配脆農夫麵麭，白飯	185
Norwegian Halibut Steak in Lemon Butter Relish with Eggplant Puree and green Vegetables 挪威比目魚排伴檸檬牛油汁，茄子茸及青菜	245

Side Dishes & Breads 配菜及麵包

	$
Mashed Potatoes with Butter and Cream 香滑牛油忌廉薯蓉	60
Potato Salad with Chives 德式薯仔沙律配瑞士蔥	55
Sauerkraut 德式燴酸椰菜	55
“Pommes” – French fried Potatoes 香脆炸薯條	60
Freshly steamed Broccoli 蒸西蘭花	60
Pickled Okras 酸醃秋葵	55
Steamed Rice 白飯	30
Pumpkin Seed Bread with Liver Pater 南瓜籽麵麭配牛仔肝醬	40
1 Big Beer Bretzel 德式麵麭圈	28
Beer Sticks 芥花籽麵麭條（5 條）	30

Desserts 甜品

	$
Warm Chocolate Fondant Tart with Passion fruit and Vanilla Ice Cream (1 scoops) 2 person 暖朱古力撻配熱情果，香草雪糕1個（2人用）	115
"Baked Alaska" of Almond Ice Parfait with Fresh Fruit (2-3 person) 火焰雪山配杏仁芭菲及鮮果（2-3人用）	125
Apple Crumble Strudel with Custard Sauce and Vanilla Ice Cream (1 scoops) 2 person 焗德式金寶蘋果卷配吉士醬，香草雪糕1個（2人用）	115
Black Forest Roulade 招牌帝樂黑森林蛋糕卷	75

Photos are for Reference Only 相片只供參考

Prices are in Hong Kong Dollars and Subject to 10% Service Charge 以港幣計算及另加一服務費