
“cafécausette...”

Causette

(French) Noun: chat, casual conversation.

Striking a balance between casual comfort and professional sophistication.

Appetiser 前菜

- Seared Hokkaido Scallops** ⑧ 288
Pineapple Salsa, Wasabi Sweet Hot Dressing
香煎北海道帶子菠蘿莎莎配日式芥末甜辣醬
- Crispy Squid** 258
Paprika and Sea Salt, Burnt Lemon
脆炸魷魚
- Thai Rice Paper Roll** ⑧ ⑨ 198
Prawn, Mango, Lettuce, Tomato, Sweet Chilli sauce
泰式香芒大蝦米紙卷
Vegan Option Available 同時提供純素選擇
- Wild Mushroom Taco** ⑩ 248
Jalapeno, Red Onion, Tomato, Pecorino, Truffle Mayonnaise
野菌素菜墨西哥玉米餅配松露蛋黃醬
- Grilled Chicken or Beef Satay** ⑧ 198
Peanut Sauce, Cucumber & Shallot Dip
沙嗲雞肉或牛肉串燒配香辣花生醬
- Foie Gras** 328
Green Beans, Hazelnut, Xeres Dressing
法式鴨肝醬伴榛子青豆配雪利酒汁
- Lemon Prawn** 238
Garlic, Chilli, Sesame, Lime Powder
蒜香西檸蝦
- Hamachi Ceviche** ⑧ ⑨ 328
Burnt Lemon, Citrus Dressing, Guacamole
檸檬汁醃油甘魚伴牛油果醬配柑橘汁

⑧ Gluten Free ⑨ Vegetarian ⑩ Vegan ⑪ Nut free ⑫ Dairy Free

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Salad 沙律

Smoked Duck Breast & Fig Salad ④	298
<i>Rocket, Feta, Chickpeas, Baby Carrot, Walnuts, Balsamic Vinegar</i> 煙鴨胸無花果沙律	
Tuna Niçoise ④ ⑧	328
<i>French bean, Quail Egg, Tuna, Anchovy, Potato, Tomato</i> 吞拿魚香薯沙律	
Energy Salad ②	288
<i>Broccoli, Apple, Berries, Pumpkin, Orange, Spelt, Citrus-Basil Dressing</i> 高能量沙律 <i>Gluten-Free Option Available</i> 同時提供不含麩質選擇	
Superfood Salad ④ ② ③ ⑧	288
<i>Avocado, Flaxseed, Quinoa, Pomegranate Seeds, Wolfberry, Lemon Dressing</i> 雜錦沙律	
Traditional Caesar Salad ⑧	258
<i>Pancetta, Egg, Garlic, Crouton, Anchovy, Parmesan</i> 傳統凱撒沙律 <i>Gluten-Free Option Available</i> 同時提供不含麩質選擇	
Grilled Chicken Breast 配烤雞胸	+ 128
House-Smoked Salmon 配煙熏三文魚	+ 128
Cobb Salad ④ ⑧	308
<i>Chicken, Smoked Bacon, Avocado, Blue Cheese, Egg, Tomato</i> 科布沙律	
Thai Beef Salad ④	338
<i>Entrecôte, Tomato, Cucumber, Chilli, Coriander, Lemongrass</i> 泰式香辣牛肉沙律	
Greek Salad ④ ② ⑧	248
<i>Tomato, Feta, Red Onion, Cucumber, Bell Pepper, Olives, Lemon Dressing</i> 希臘沙律	
Iberico Ham & Melon ④	278
<i>Rocket Salad, Pesto, White Balsamic Vinaigrette</i> 西班牙黑毛豬火腿伴蜜瓜火箭菜沙律	

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Soup 湯

- Minestrone** ④ ⑤ 198
White Bean, Tomato, Pesto, Parmesan
意大利雜菜湯
- French Onion Soup** ⑤ 218
Gruyère Cheese, Crouton, Parsley, Paprika
法式洋蔥湯
Gluten-Free Option Available 同時提供不含麩質選擇
- Lobster Bisque** ⑤ 258
Tarragon, Cream
文華龍蝦湯
- Heirloom Tomato and Basil Soup** ④ 218
Semi-Dried Cherry Tomato, Garlic, Crouton, Pesto
原種番茄羅勒湯
Vegan, Nut-Free and Gluten-Free Option Available 同時提供純素, 不含堅果及不含麩質選擇
- Butternut Squash Velouté** ④ ⑤ 218
Seeds, Pumpkin Confit, Chive, Green Curry Foam
南瓜忌廉湯伴青咖喱泡沫

Sandwich & Burger 三文治及漢堡包

All Sandwiches and Burgers are Served with French Fries or Mixed Green Salad
三文治及漢堡均伴薯條或雜菜沙律

- Croque Monsieur** 278
Gammon Ham, Cheddar, Comté Cheese, Truffle
法式松露芝士火腿三文治
- Blue Crab Meat Sandwich** 288
Avocado, Cream Cheese, Yuzu Pepper, Grilled Rye Bread
蟹肉牛油果忌廉芝士三文治
- Steak Sandwich** 358
Entrecôte, Cape Grim, Onion, Tomato, Garlic, Aioli, Feta Cheese
薄牛扒三文治
- Mandarin Club Sandwich** 318
Smoked Turkey, York Ham, Smoked Bacon, Cheddar, Fried Egg
White Brown or Gluten Free Toast
公司三文治
Gluten-Free Option Available 同時提供不含麩質選擇

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Mandarin Classic Burger 338
Beef, Tomato, Lettuce, Sesame Bun
文華經典漢堡
Add Your Extra Topping 額外每款配料 + 18 Each
Bacon, Cheddar Cheese, Blue Cheese, Crispy Onion Rings, Fried Egg

Lobster Roll 358
Crab Roe, Sweet Corn, Hollandaise, Sesame Bun
蟹籽龍蝦包配荷蘭醬

Impossible Burger 278
Plant-Based Patty, Tomato, Lettuce, Sesame Bun
文華素食漢堡
Gluten-Free and Vegan Option Available 同時提供不含麩質及純素選擇

Western 西式

Fish and Chips 378
Battered Toothfish, Chips, Tartare Sauce
英式炸魚薯條

Seabass Fillet 428
Sauteed Green Bean, Radicchio, Bacon, Celeriac Mash, Red Wine Sauce
香煎海鱸魚配炒青豆紅菊苣煙肉及芹菜根蓉伴紅酒汁

Steak Frites 240g 458
Angus Ribeye, Béarnaise or Maitre d'Hôtel Butter
安格斯肉眼配薯條 240克
Gluten-Free and Nut-Free Option Available 同時提供不含麩質及不含堅果選擇

Organic Chicken Breast 398
Grilled, Wild Mushroom, Radish, Chicken Broth, Truffle
烤有機雞胸配雞湯野菌蘿葡松露

Organic Scottish Salmon 458
Grilled, Crab Miso Glazed, Asparagus, Enoki, Miso Broth
蟹肉味噌燒有機三文魚柳配青味噌湯蘆筍金針菇

Lobster Thermidor 558
Whole or Half Lobster, Mustard Cream Sauce, Parmesan, Gem Salad, French Fries 法式焗龍蝦 (一隻或半隻) 388

Vegetarian Quiche 328
Baby Spinach, Feta Cheese, Black Olives, Truffle Salad
法式芝士菠菜鹹批配松露沙律

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From the Grill 燒烤

Turbot Fillet ④ 488

Line Caught, Lemon and Chilli Confit

烤多寶魚柳伴醃漬辣檸檬

Toothfish Fillet 150g ④ 458

Cucumber, Kimchi Pickle

鱈魚柳伴青瓜泡菜

Whole Baby Chicken ④ 428

Chimichurri

烤原隻春雞配阿根廷青醬

Veal Chop ④ 598

Mushroom Ragout

小牛肋扒伴燴蘑菇

U.S. Prime Tenderloin 220g ④ 488

Grilled Pimento and Tomato

美國牛柳220克伴烤青椒番茄

Angus Beef Striploin 240g ④ 458

Grilled Red Onion

安格斯西冷伴烤紅洋蔥

Choose 1 Side: Creamed Potato, Dauphinoise Potato, French Fries, Green Beans, Portobello Mushroom, Mixed Green Salad

請選以下配菜一款：忌廉薯蓉、法式焗薯千層批、脆炸薯條、炒青豆、炒大啡菇、雜菜沙律

Choose 1 Sauce: Red Wine, Black Pepper, Béarnaise, Maître d' Hôtel Butter, Barbecue Sauce

請選以下醬汁一款：紅酒汁、黑椒汁、賓尼士汁、法式牛油汁、燒烤汁

Sides 配菜

Steamed Jasmine Rice 蒸白飯 48

Mixed Green Salad 雜菜沙律 88 Each

Dauphinoise Potato Gratin 法式焗薯千層批

French Fries 脆炸薯條

Baby Spinach with Garlic 蒜蓉炒菠菜

Mixed Vegetables, Steamed or Sautéed 炒或蒸雜菜

Creamed Potato 忌廉薯蓉

Portobello Mushroom 炒大啡菇

Green Beans and Smoked Bacon 煙肉炒青豆

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Pasta 意大利粉

Gluten-Free Penne Option is Available 可選擇不含麩質長通粉

Penne Arrabiata ② ⑧	258
<i>Onion, Tomato, Chilli, Parsley, Parmesan</i> 香蒜意式茄汁長通粉	
Lobster Spaghetti ⑧	338
<i>Tomato, Chilli, Tarragon, Parmesan</i> 香辣番茄龍蝦意大利粉	
Linguine Carbonara ⑧	308
<i>Pancetta, Garlic, Egg Yolk, Parmesan, Parsley, Cracked Black Pepper</i> 卡邦尼扁意粉	
Cajun Chicken Spaghetti	288
<i>Shiitake, Onion, Garlic Confit, Parsley, Parmesan</i> 蒜香蘑菇雞肉意大利粉	
Spaghetti Bolognese ⑧	298
<i>Minced Beef, Tomato, Onion, Garlic, Parmesan</i> 意式鮮茄肉醬意大利粉	
Pesto Organic Whole Wheat Spaghetti ②	278
<i>Roasted Vegetable, Parmesan, Pine Nuts</i> 香蒜青醬有機全麥意粉伴烤雜菜	

Pizza 薄餅

Wild Mushroom Pizza ②	288
<i>Portobello Mushroom, Shiitake, Parmesan Cheese, Thyme, Truffle</i> 黑松露野菌薄餅	
Margherita Pizza ②	268
<i>Tomato, Oregano, Buffalo Mozzarella, Parmesan, Basil, Olive Oil</i> 番茄水牛芝士薄餅	
Ham and Pepperoni Pizza	278
<i>Salami, Pepperoni, Bacon, Fresh Tomato, Chilli, Green Pepper</i> 意式辣肉腸煙肉番椒薄餅	
Smoked Salmon Pizza	298
<i>Ricotta, Rocket Salad, Olive Oil</i> 煙三文魚火箭菜芝士薄餅	

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HK Classic 香港經典

Sweet Corn Soup ④	218
<i>Blue Crab Meat, Egg, Spring Onion, Sesame Oil</i> 蟹肉粟米羹	
Wonton Noodle Soup	298
<i>Dumpling, Prawn, Barbecue Pork, Baby Pak Choy, Supreme Broth</i> 叉燒鮮蝦雲吞麵	
Yang Chow Fried Rice	318
<i>Barbecue Pork, Shrimp, Sweet Peas, Egg, Spring Onion</i> 楊州炒飯	
Wok-Fried Beef Noodle ④	308
<i>Onion, Bean Sprout, Flat Noodle, Soya Sauce</i> 乾炒牛河	
Braised Bean Curd ②	278
<i>Sweet Pea, Wood Ear Mushroom, Soy Sauce, Brown Rice</i> 黑木耳蜜糖豆燴豆腐 <i>Gluten-Free and Vegan Option Available</i> 同時提供不含麩質及純素選擇	
Sweet and Sour Pork	308
<i>Iberico Pork, Pineapple, Pepper, Steamed Rice</i> 菠蘿咕嚕肉配香飯	

Japanese 日式

Miso Cod ④ ⑤	388
<i>Kale, Rice, Pickled Ginger, Miso Soup</i> 日式銀鱈魚飯	
Japanese Beef Short Rib Curry	358
<i>Carrot, Onion, Sweet Potato, Steamed Rice, Miso Soup</i> 日式咖喱牛肋肉飯	
Soft-Shell Crab Tempura	358
<i>Shishito Pepper, Shiitake, Pumpkin, Tempura Sauce, Steamed Rice, Miso Soup</i> 日式天婦羅軟殼蟹飯	

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Asian 亞洲

Stir-Fried Broccoli And Scallop	318
<i>Cashew Nuts, Carb Roe, Egg White, X.O. Sauce, Steamed Rice</i> X.O.醬腰果炒西蘭花帶子	
Singapore Curry Laksa	308
<i>Vermicelli Noodle, Prawn, Scallop, Mussel, Fish Ball, Pak Choi, Egg, Bean Curd</i> 星加坡鮮蝦喇沙 <i>Gluten-Free Option Available</i> 同時提供不含麩質選擇	
Steamed Cod Fillet	348
<i>Tangerine Peel, Cordyceps, Militaris, Wolfberry, Steamed Rice</i> 陳皮蒸鱈魚柳配香苗白飯	
Vietnamese Beef Noodle (GF)	318
<i>Turnip, Onion, Lettuce, Beef Broth</i> 越式牛肉湯河	
Singapore Noodle (GF)	298
<i>Shrimp, Barbecued Pork</i> 星洲炒米	
Penang Char Kway Teow (GF)	298
<i>Chicken, Chinese Sausage, Shrimp, Squid, Chive</i> 檳城炒貴刁	
Nasi Goreng	298
<i>Rice, Prawn, Sambal Sauce, Chicken or Beef Satay, Egg, Pickle, Cracker</i> 印尼炒飯 <i>Gluten-Free Option Available</i> 同時提供不含麩質選擇	
Phad Thai (GF)	298
<i>Rice Noodle, Prawn, Tamarind</i> 泰式炒河粉 <i>Dairy-Free Gluten-Free Option Available</i> 同時提供不含麩質選擇	
Hainan Chicken Rice (GF)	380
<i>Baby Pak Choy, Garlic, Chilli Sauce, Rice</i> 海南雞飯 <i>Gluten-Free Option Available</i> 同時提供不含麩質選擇	
Thai-style Green Curry	338
<i>Curry Chicken, Onion, Thai Eggplant, Fresh Green Peppercorn, Steamed Rice</i> 泰式青咖喱雞 <i>Gluten-Free Option Available</i> 同時提供不含麩質選擇	
Sweet And Sour Tofu (V)	278
<i>Pine Nuts, Pineapple, Bell Pepper, Steamed Rice</i> 菠蘿松子咕嚕豆腐配香飯	

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Dessert 各式甜品

1963 Mandarin Cheesecake ④	178
<i>Blueberry Compote, Vanilla Ice Cream</i> 文華芝士餅伴藍莓果醬配雲呢拿雪糕	
Chocolate Devil Cake	158
<i>Feuillantine Crisp, Whisky Ice Cream</i> 特濃朱古力蛋糕伴威士忌雪糕	
Spiced Pumpkin Brulee	158
<i>Sunflower & Fennel Seed Biscotti</i> 南瓜燉蛋伴葵花籽茴香籽餅乾	
Dulce Panna Cotta	158
<i>Poached Pear, Almond Puff</i> 燴香梨奶凍拌杏仁酥餅	
Vanilla & Chestnut Entremet	158
<i>Crème de Cassis Ice Cream</i> 雲呢拿栗子慕絲蛋糕伴黑加侖子雪糕	
Apple & Armagnac Prunes Crumble	158
<i>Coffee Ice Cream</i> 蘋果西梅金寶伴咖啡雪糕	
Warm Seasonal Fruit Pie	158
<i>Vanilla Ice Cream</i> 時令鮮果暖批伴雲呢拿雪糕	
Seasonal Fresh Fruits and Berries	168
時令鮮果及雜莓	
Home-made Ice Cream and Sorbet	78
<i>Strawberry, Vanilla, Chocolate or Oreo Ice Cream; Lemon, Mango or Raspberry sorbet</i> 自家製雪糕及雪葩 (士多啤利，雲呢拿，朱古力，Oreo 雪糕；檸檬，芒果或紅莓雪葩)	PER SCOOP

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Tea 茗茶或香草茶

Taste of Legend 文華東方傳奇茶

84 Each

our exclusive custom tea blend features rich aroma and sweet spicy notes of vanilla, jasmine and lavender

Black Tea 紅茶

<i>Ceylon Orange Pekoe</i>	錫蘭橙黃白毫紅茶
<i>Darjeeling First Flush</i>	大吉嶺第一季春茶
<i>Earl Grey</i>	伯爵茶
<i>English Breakfast</i>	英式早餐茶
<i>Pu-erh</i>	普洱茶
<i>Lapsang Souchong</i>	正山小種紅茶
<i>1837 Black Tea</i>	1837 紅茶

Green Tea 綠茶

<i>Dragon well</i>	龍井綠茶
<i>Japanese Sencha</i>	日本煎茶
<i>Strawberry Green Tea</i>	士多啤梨綠茶
<i>Silver Moon</i>	銀月綠茶

Herbal Tea 香草茶

<i>African Amber Organic</i>	非洲有機琥珀茶
<i>Citrus Ginger Infusion</i>	橙香薑茶
<i>Chamomile</i>	洋甘菊茶
<i>Moroccan Mint</i>	摩洛哥薄荷茶

Oolong Tea 烏龍茶

<i>Jasmine with Flowers</i>	茉莉花茶
<i>Oolong</i>	烏龍茶

Arabica Coffee 各款香濃咖啡

Café Latte 意大利鮮奶咖啡 88 Each

Espresso 意大利特濃咖啡 82 Each

Cappuccino 意大利泡沫咖啡

Coffee 即磨咖啡

Mocha 朱古力咖啡

Espresso Macchiato 馬奇朵咖啡

Double Espresso 雙份特濃咖啡

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Selected Wines 各式餐酒

Champagne 香檳

	By Glass 150ml	By Bottle 750ml
Moët & Chandon <i>Grand Vintage 2016</i>	208	1040
Moët & Chandon <i>Grand Vintage Rosé 2015</i>	260	1298

White Wine 白葡萄酒

	By Glass 150ml	By Carafe 500ml	By Bottle 750ml
Gruner Veltliner, Jurtschitsch, Urgestein <i>Kamptal, Austria 2022</i>	128	426	640
Sauvignon Blanc, Spy Valley <i>Marlborough, New Zealand 2022</i>	138	460	690
Chardonnay, Gnarly Head <i>California, USA 2021</i>	148	493	740
Pinot Grigio, Franz Haas <i>Alto Adige, Italy 2020</i>	168	560	840
Chardonnay, Louis Jadot <i>Burgundy, France 2022</i>	188	626	940

Rosé Wine 玫瑰葡萄酒

	By Glass 150ml	By Carafe 500ml	By Bottle 750ml
Grenache / Cinsault Château d'Esclans, Whispering Angel <i>Côtes de Provence, France 2022</i>	128	426	640

Red Wine 紅葡萄酒

	By Glass 150ml	By Carafe 500ml	By Bottle 750ml
Malbec, Reserva, Bodega Norton <i>Mendoza, Argentina 2021</i>	128	426	640
Pinot Noir, Wither Hills <i>Marlborough, New Zealand 2020</i>	138	460	690

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Red Wine 紅葡萄酒

By Glass 150ml By Carafe 500ml By Bottle 750ml

Aglianico, Torrovento

Puglia, Italy 2019

148

493

740

Shiraz, Seppeltsfield

Barossa Valley, South Australia, 2020

168

560

840

Merlot / Cabernet Sauvignon

Château Beychevelle Grand Bateau, Le Phare

Medoc, Bordeaux, France 2019

188

626

940

The Spritz 餐前調酒

208

Aperol Spritz

Aperol, Champagne, Soda Water

Bellini

Peach, Peach Schnapps, Champagne

Classic Long Drink 經典調酒

148

Bloody Mary

Ketel One Vodka, Café Causette Spiced, Tomato Juice, Celery

Campari Orange

Campari Bitters, Fresh Orange Juice, Salted Water

Long Island Iced Tea

Vodka, Gin, Tequila, Rum, Triple Sec, Coca Cola

The Pimm's Cup

Pimm's No. 1, Fresh Lemon, Lemonade, Cucumber, Mixed Fruits

 Gluten Free  Vegetarian  Vegan  Nut free  Dairy Free

Please inform your server of any food-related allergies. 如對任何食物有過感反應，請與餐廳款待員聯絡。

Prices are in Hong Kong dollars and subject 10% service charge. 價格以港幣計算，另加一服務費。

Non-Alcoholic Drink 無酒精特飲 88

Oriental Supreme

Mango Juice, Pineapple Juice, Lemon Juice, Passion Fruit

Honey-Mangolicious

Orange Juice, Pineapple Juice, Orange Blossom Honey, Orange Skin

Bottle Beer 瓶裝啤酒 98

Kirin

Tsing Tao

Hoegaarden

Young Master

Pilsner Urquell

Warsteiner 0%

Fresh Juice 新鮮果汁 82

Apple, Beetroot, Carrot, Grapefruit, Mango, Orange, Pineapple, Watermelon

Maximum Mixed 3 Kinds Of Juices

Fresh Coconut 128

Soft Drink 汽水 68

Saicho Sparkling Tea 氣泡茶

Jasmine, Darjeeling, Hojicha

200ml 98

750ml 388

Mineral Water 礦泉水

Small 68

Large 98

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