



eat well, eat wise

Our healthy dining options are created according to the principles of naturopathy to help boost energy and fulfill your nutritional needs.

Light Delights 🌱 are rich in proteins and fiber, low in carbohydrates and ideal for weight management.

Vitality ☕ use selected carbohydrates that are low on the glycemic index for additional energy.

Both Light Delights and Vitality choices offer a balanced mix of essential nutrients, proteins, carbohydrates, fats and fibers and are made using whole, natural, non-processed foods as well as organic products when possible.

Our selections are abundant in antioxidants, vitamins and minerals and are served raw or lightly cooked to preserve their nutritional value. All are prepared using unsaturated fats and carbohydrates that are on the low glycemic index to benefit your health.

SALADS |

starter 158  
main 198

caesar salad >  
romaine lettuce, anchovies, parsley,  
boiled quail eggs, garlic croutons  
parmesan reggiano &  
classic caesar dressing  
✔ can be tailored for a vegetarian diet

✔✔ greek salad >  
bell pepper, cucumber,  
cherry tomatoes, red onions, olives,  
feta cheese, parsley, lemon juice &  
extra virgin olive oil

✔ mediterranean vegetables >  
marinated & grilled, served with  
sun-dried tomatoes, artichoke,  
pesto, mozzarella di bufala &  
crispy garlic baguette

enhance your salad with light delights  
add 95 per choice

✔✔ corn-fed chicken breast  
✔✔ blackened prawns

SOUPS |

please check our daily selection  
in the soup and sandwich menu 118

APPETIZERS |

✔✔€ thai flat iron beef salad >  
red onions, coriander, lemongrass  
& chili sauce 228

prawn cocktail >  
green apple, avocado & iceberg lettuce,  
salad with marie rose sauce 208

✔✔✔ heirloom beetroot carpaccio  
with fresh "brousse" cheese, walnuts,  
sherry dressing & sourdough bread chips 208

✔✔ light delights  
✔✔ vitality  
✔✔ vegetarian

served from 11:00 am to 11:00 pm  
all prices in hong kong dollars & subject to 10% service charge

BURGERS |

traditional beef burger > 288  
wagyu beef burger, romaine lettuce,  
claussen dill pickles, tomato & red onion  
relish on multi-cereal bun

enhance your traditional burger with  
add 35 per choice

hickory smoked bacon  
cheddar cheese  
blue cheese  
fried organic egg

teriyaki beef burger > 298  
teriyaki glazed wagyu beef burger,  
bacon, avocado, horseradish sauce,  
pickled kyuri cucumber & crispy onions  
on multi-cereal bun

lobster burger > 408  
boston lobster burger, tomato compote,  
grilled vine tomatoes, lobster mayonnaise  
& fresh tarragon on multi-cereal bun

chicken burger > 248  
chicken burger with smoked bbq sauce,  
onion compote, romaine lettuce, claussen  
dill pickles & melted aged comte cheese  
on multi-cereal bun

SANDWICHES |

classic club sandwich > 228  
vine tomatoes, hard boiled organic  
egg, romaine lettuce, dijon mustard  
mayonnaise, smoked bacon,  
black treacle back bacon & turkey  
✔ can be tailored for a vegetarian diet

boston lobster roll > 348  
toasted milk bun with spicy boston  
lobster & lobster mayonnaise

hot dog > 148  
hebrew national beef sausage,  
claussen dill pickles, dijon mustard,  
homemade relish & coleslaw

✔ black olive ciabatta panini > 218  
vine tomatoes, mozzarella di bufala,  
grilled eggplants, pesto dressing &  
parmesan reggiano cheese

crispy chicken taco > 218  
sautéed minced chicken with iceberg  
lettuce, vine tomatoes, coriander,  
guacamole & sour cream dip


all the above mentioned burgers & sandwiches  
served with a choice of french fries or  
mesclun salad

✔✔ light delights  
✔✔ vitality  
✔✔ vegetarian

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## C H E E S E S |

-  french farmers cheeses > 168  
 chef's selection of the season's  
 finest matured french cheeses by  
 bernard anthony (3 pieces)

## D E S S E R T S |

-  baked MO cheesecake > 130  
 with mixed berries
-  thin apple tart "paillasson" > 130  
 made from granny smith apple  
 served with bourbon vanilla ice cream
-  bitter chocolate tart > 130  
 with salted peanuts & served with  
 bourbon vanilla ice cream
-  greek yogurt panna cotta > 130  
 over hibiscus jell-o, mixed berries &  
 raspberry sorbet
-   fruit platter > 130  
 carefully selected seasonal fruits
-  homemade ice creams > 48 per scoop  
 tahitian bourbon vanilla  
 valrhona chocolate
-  homemade sorbets > 48 per scoop  
 raspberry  
 mango

 light delights

 vitality

 vegetarian

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## SOUP & SANDWICH MENU 228



please select one soup, one sandwich & either tea or coffee

*\*a la carte soup 118, sandwich 145*

zucchini velvet > smoked duck breast > light whipped cream

or

lobster bisque > crispy croutons > pistachio cream

or

✓ corn soup > glazed corn & onion > ricotta cheese & chive

sliced french turkey breast > curry mayonnaise > egg mimosa & watercress leaves

or

homemade smoked salmon > cream cheese > kyuri cucumber > lemon zest



smoked salmon bun

or

mozzarella di bufala > sundried tomato > grilled eggplants & roquette pesto



crispy ciabatta sandwich

## THE DIM SUM BENTO BOX 198

the chef's selection of 9 steamed & fried dim sum  
with pork, beef, prawn & vegetables

*add one soup & either tea or coffee 288*

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