

IN-ROOM DINING MENU 房內用餐餐單



Scan here to discover our tempting menu online. 掃描二維碼查看我們美味的菜單。

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HEALTHY CHOICES

available from 6am - 10:30pm

Through our renowned spa and dining establishments, we encourage you to make healthy choices by offering a selection of four juices and an acai bowl.

Detox juice (S) (3) Help your body remove impurities and restore balance. persimmon, red apple, banana, baby spinach,

cinnamon powder, chia seeds

\$118

Recharge juice (3) Help get over jet lag and a late night.

almond milk, blueberries, banana, strawberries, ground flaxseed powder, medjool date, ginger, vanilla \$138

All our seafood are MSC Certified and sustainably sourced.

健康之蹼

供應時間:上午6時至晚上10時30分

诱過我們著名的水療中心及餐飲設施,我們鼓勵大家 作出健康選擇以時刻保持健美及充滿活力。在此為您 推薦我們引以為傲的巴西莓果碗及四款蔬果汁。

排毒蔬果汁 🚿 🕄 💍 幫助身體除去雜質及回復乎衡。

柿、紅蘋果、香蕉、菠菜苗、 肉桂粉、奇異籽

補充蔬果汁 🚳 🕑 幫助克服時差及熬夜後的疲累。

杏仁奶、藍莓、香蕉、士多啤梨、 **亜麻籽粉、蜜棗、薑、雲呢拿**

HEALTHY CHOICES

available from 6am - 10:30pm

Recover juice S S

Ideal to ward off ailments and aches or help to regain energy after being unwell.

coconut kefir, pineapple, red apple, pear, passion fruit, turmeric powder

\$118

Refresh juice 🔊 🕃 🖰 Hydrates and nourishes the body.

cucumber, watercress leaves, pear, coconut water, celery, avocado, ginger, parsley leaves, lemon juice, aloe vera juice

\$118

Energy acai bowl 🕲 🗗 To super charge the day ahead.

acai berry, orange juice, banana, strawberries, kiwi fruit, granola, blueberries, hemp hearts powder, spirulina powder, mint leaves

\$188

健康之選

供應時間:上午6時至晚上10時30分

復元蔬果汁 ⑧ ⑧ ⑥ 有效預防疾病及痛症,或病癒後為身體補足能量。

椰子乳酪、菠蘿、紅蘋果、 梨、熱情果、薑黃粉

活力蔬果汁 🚿 🕸 🐧 保濕及滋潤身體。

青瓜、西洋菜葉、梨、椰子水、 芹菜、牛油果、薑、 香芹葉、檸檬汁、蘆薈汁

能量巴西莓果碗 🔊 🗗 為悠補充一整天的能量。

巴西莓、橙汁、香蕉、士多啤梨、 奇異果、穀麥、藍莓、 大麻籽粉、螺旋藻粉、薄荷葉

BREAKFAST

available from 6am - 11am

BEVERAGES

Fruit juice 🛞 🎾

orange, grapefruit, apple, mango, pineapple, honeydew or watermelon Blend: please create your own \$96

Vegetable juice 🕲 🎾

beetroot, celery, carrot, cucumber or tomato Blend: please create your own \$96

Smoothie 3

banana-strawberry, papaya-orange, blueberry-pineapple or mango-lime lassi \$118

早餐

供應時間:上午6時至11時

飲品

果汁 ③ 🎾

香橙、西柚、蘋果、芒果、菠蘿、 蜜瓜 或 西瓜 雜果汁:自選果汁組合

蔬菜汁 🅸 🎾

紅菜頭、西芹、甘筍、青瓜 或 番茄 雜菜汁:自選蔬菜果汁組合

酸乳酪特飲 ③

香蕉士多啤梨、木瓜香橙、 藍莓菠蘿 或 香芒青檸拿絲

BREAKFAST

available from 6am - 11am

Aromatic and herbal teas

taste of legend, English breakfast, 1837 black tea, darjeeling first flush, earl grey, ceylon orange pekoe, lapsang souchong imperial, oolong, jasmine, Japanese sencha, Moroccan mint, chamomile, silver moon tea

Coffee

espresso, macchiato

\$92

double espresso, latte, cappuccino, mocha (all coffees are available decaffeinated)

All our seafood are MSC Certified and sustainably sourced.

\$96

Water with lemon

(hot or iced)

\$88

早餐

供應時間:上午6時至11時

精選茗茶 或 香草茶

文華東方傳奇茶、英式早餐茶、特選黑茶、 大吉嶺茶、伯爵茶、錫蘭紅茶、 中國立新茶、烏龍茶、茉莉花茶、 日本煎茶、薄荷茶、洋廿菊茶、銀月綠茶

香濃咖啡

特濃咖啡、瑪奇朵咖啡

雙倍特濃咖啡、熱鮮奶咖啡、 意大利泡沫咖啡、朱古力咖啡 (可選擇不含咖啡因的咖啡)

檸檬水

(凍或熱)

所有海鮮均採用可持續海鮮及擁有MSC認證

MANDARIN BREAKFAST

available from 6am - 10:30am

Fruit or vegetable juice

orange, grapefruit, apple, mango, pineapple, honeydew or watermelon, beetroot, celery, carrot, tomato or cucumber

Seasonal fruits

yoghurt (included with fruits)

Two eggs or American style pancakes 🌣

served with choice of three sides: bacon, Cumberland sausage, York ham, black pudding, smoked salmon, potato cake

Bread basket (choose three types)

croissant, Danish pastry, pain au chocolat, muffin, white toast, whole wheat toast gluten-free toast

Coffee, herbal or aromatic tea

\$388

文華精選早餐

供應時間:上午6時至10時30分

鮮果 或 蔬菜汁

香橙、西柚、蘋果、芒果、菠蘿、蜜瓜 或 西瓜 紅菜頭、西芹、甘筍、番茄 或 青瓜

時令鮮果

酸乳酪 (包鮮果)

雙蛋 或 美式斑戟 🚳

可自選三款配菜: 煙肉、早餐香腸、火腿、豬血腸、煙三文魚 或 薯餅

麵包(可自選三款)

牛角酥、丹麥酥、朱古力酥、鬆餅、 白多士、全麥多士 不含麩質多士 ❖

咖啡或茶

CONTINENTAL BREAKFAST

available from 6am - 10:30am

Fruit or vegetable juice

orange, grapefruit, apple, mango, pineapple, honeydew or watermelon, beetroot, celery, carrot, tomato or cucumber

Seasonal fruits

yoghurt

Bread basket (choose three types)

croissant, Danish pastry, pain au chocolat, muffin, white toast, whole wheat toast, gluten-free toast

Coffee, herbal or aromatic tea

\$328

歐陸式早餐

供應時間:上午6時至10時30分

鮮果 或 蔬菜汁

香橙、西柚、蘋果、芒果、菠蘿、蜜瓜 或 西瓜 紅菜頭、西芹、甘筍、番茄 或 青瓜

時令鮮果

酸乳酪

麵包(可自選三款)

牛角酥、丹麥酥、朱古力酥、鬆餅、 白多士、全麥多士、不含麩質多士 **③**

咖啡或茶

CONTINENTAL BAKERY BASKET

available from 6am - 11am

Bread selection (choose five types)

croissant, Danish pastry, pain au chocolat, raisin brioche, brioche bun, bagel, muffin, doughnut, white toast, wholegrain toast, whole wheat toast, dark rye bread gluten-free bread

\$168

歐陸麵包精選

供應時間:上午6時至11時

麵包(可自選五款)

牛角酥、丹麥酥、朱古力酥、提子包、奶油包、貝果包、鬆餅、炸甜圈、白多士、 全穀多士、全麥包、黑麥包 不含麩質麵包 **③**

所有海鮮均採用可持續海鮮及擁有MSC認證

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CHINESE BREAKFAST

available from 6am - 11am

Assorted dim sum

shrimp and bamboo shoot dumpling, pork with tobiko dumpling, barbecued pork bun, vegetarian dumpling

Congee 🛞

chicken, abalone, prawn, beef or plain with traditional condiments

Fried egg noodles

Sautéed market green vegetables

Seasonal fresh fruit platter

Soya bean milk

Chinese tea

\$388

中式早餐

供應時間:上午6時至11時

精選點心

筍尖蝦餃皇、蟹籽滑燒賣、 蠔皇叉燒包、素菜餃

粥 🔊

雞、鮑魚、鮮蝦、牛肉 或 白粥 **☞** 另附傳統調味品

銀芽豉油皇炒麵

清炒時令蔬菜

時令鮮果

豆漿

中國茶

HONG KONG BREAKFAST

available from 6am - 11am

Siu mai

soy sauce

Ham and noodle soup

Hong Kong French toast

condensed milk and maple syrup

Milk tea

\$368

港式早餐

供應時間:上午6時至11時

魚肉燒賣

醬油

火腿通粉

港式西多士

煉奶及楓糖漿

奶茶

JAPANESE BREAKFAST

available from 6am - 11am

日式早餐

供應時間:上午6時至11時

Kudamono

seasonal fresh fruits

時令鮮果

Yaki-sakana

glazed salmon with soy-mirin

照燒三文魚

Gohan

Japanese steamed rice

日式蒸飯

Miso-shiru

miso paste soup

麵豉湯

Otsuke-mono

Japanese pickles

日式醃菜

Natto

納豆

fermented beans with soy sauce

Ocha

Sencha

日本煎茶

\$388

LIFESTYLE

available from 6am - 11am

Greek avocado toast 🔊 🙈

sourdough, feta cheese, avocado, semi-dried tomato, soft-boiled egg, black olives \$198

House-smoked salmon

house-smoked Scottish salmon. toasted bagel, cream cheese \$218

Egg white S C

Omelette or scrambled served with choice of: mushroom, bell pepper, spinach \$198

All our seafood are MSC Certified and sustainably sourced.

輕怡早餐

供應時間:上午6時至11時

希臘牛油果多士 🚳 😘

酸麵包、希臘芝士、牛油果、半風乾番茄、 半熟蛋、黑橄欖

煙三文魚 🔊

蘇格蘭煙三文魚、 烤貝果包、忌廉芝士

蛋白 🔊 😘

奄列 或 炒蛋白 可自選配菜: 蘑菇、燈籠椒、菠菜

LIFESTYLE

available from 6am - 11am

Porridge

oatmeal, toasted almond flakes, organic honey, milk foam nut-free option available \$148

Bircher muesli

rolled oats, seasonal berries, organic honey, nuts, Greek yoghurt, orange \$168

Raw power bowl 🔊 🥦

almond, pumpkin, chia and flaxseed, dried figs and dates, fresh apple, berries almond milk or coconut milk

\$178

輕怡早餐

供應時間:上午6時至11時

燕麥片

燕麥片、烤杏仁片、有機蜜糖、奶泡 可提供不含堅果類選項

凍混合麥片 🥥

燕麥、時令雜莓、有機蜜糖、 果仁、希臘乳酪、香橙

全天然能量碗 🔊 🗸

杏仁、南瓜、奇異籽、亞麻籽、 無花果乾、蜜棗、蘋果、雜莓、 杏仁奶 或 椰奶

LIFESTYLE

available from 6am - 11am

Selection of cereals

cornflakes, all bran, muesli, granola, raisin bran, special k, rice crispies or coco pops Greek yoghurt, milk, semi-skimmed, soya milk or almond milk vegan option available \$138

Fresh fruits and berries 🔊 🐧 🍠



fresh seasonal fruits and berries, Greek yoghurt or cottage cheese vegan option available \$198

輕怡早餐

供應時間:上午6時至11時

麥片精選 @

粟米片、全麥片、凍麥片、乾果麥片、葡萄乾麥片、 健怡粟米片、脆米 或 可可米 希臘乳酪、鮮奶、脫脂奶、荳奶 或 杏仁奶 可提供全素食選項

時令鮮果及雜莓 ⊗ ⑧ ●

時令鮮果及雜莓 希臘乳酪 或 茅屋芝士 可提供全素食選項











EGGS &

available from 6am - 11am

Two eggs any style 🖒

scrambled, fried, poached or boiled egg side dishes (choose three):
potato cake, baked beans, spinach, bacon, pork sausage, black pudding, house-smoked Scottish salmon gluten-free and nut-free option are available
\$198

Two eggs omelette with filling of your choice 🖒

spinach, ham, tomato, cheese, bacon, smoked salmon side dishes (choose three):
potato cake, baked beans, spinach, bacon, pork sausage, black pudding, house-smoked Scottish salmon gluten-free and nut-free option are available
\$198

All our seafood are MSC Certified and sustainably sourced.

蛋類 🖒

供應時間:上午6時至11時

自選雞蛋早餐 🖒

炒蛋、煎蛋、水煮蛋 或 烚蛋 配以下三款配菜: 薯餅、焗豆、菠菜、煙肉、早餐香腸、 豬血腸、蘇格蘭煙三文魚 可提供不含麩質及不含堅果類

自選餡料奄列 🖒

菠菜、火腿、番茄、芝士、煙肉、煙三文魚 配以下三款配菜: 薯餅、焗豆、菠菜、煙肉、早餐香腸、 豬血腸、蘇格蘭煙三文魚 可提供不含麩質及不含堅果麵

所有海鮮均採用可持續海鮮及擁有MSC認證

EGGS &

available from 6am - 11am

Poached eggs 🔊 🖒 🍠



toasted rye bread, crushed avocado, fresh chilli, lemon, olive oil, spinach \$208

Eggs Benedict 🕲 🖒

poached egg, York ham, toasted English muffin, hollandaise sauce

\$208

Eggs Royale 🕲 🖒

poached egg, house-smoked Scottish salmon, toasted English muffin, hollandaise sauce \$228

蛋類 🖒

供應時間:上午6時至11時

水煮蛋 🕲 🖒 🍠

牛油果、辣椒、檸檬、 橄欖油烘黑麥多十、菠菜

班奈狄克蛋 🔊 🖒

水煮蛋、火腿、烘英式鬆餅、 荷蘭醬

英式皇室蛋 🔊 🖒

水煮蛋、蘇格蘭煙三文魚、 烘英式鬆餅、荷蘭醬





EGGS &

available from 6am - 11am

Eggs Florentine 🛞 🖒 🍠

poached egg, spinach, toasted English muffin, hollandaise sauce

\$198

poached or fried eggs, hollandaise sauce \$198

Spanish omelette 🕲 🕲 🖒 🍠



potato, roasted pepper, onion, tomato, cheddar cheese, gruyere cheese \$198

Omelette or scrambled 🔊 🚳 🖒 with Alaskan king crab and baby spinach

\$278

蛋類 😘

供應時間:上午6時至11時

佛羅倫斯蛋 🚿 🖒 🍠

水者蛋、菠菜、烘英式鬆餅、 荷蘭醬

咸牛肉碎薯 🚿 🕄 🖒

水煮蛋 或 煎蛋、荷蘭醬

西班牙奄列 🚿 🖏 🦪

薯仔、烤紅椒、洋蔥、番茄、 車打芝士、瑞士芝士

奄列或炒蛋 ◎ ⑧ ᢙ 配阿拉斯加蟹肉及菠菜

SWEETS

available from 6am - 11am

American style pancakes 🛞 🕖

plain, blueberry, banana or strawberry with maple syrup \$188

Belgian waffles 🛞 🍠

strawberry, chocolate sauce, vanilla cream \$198

French toast

brioche, banana, organic honey, toasted almond flakes

nut-free option available

\$198

Warm homemade banana cake

sliced banana, whipped cream, chocolate sauce \$198

All our seafood are MSC Certified and sustainably sourced.

早餐甜點

供應時間:上午6時至11時

美式班戟 🚿 🌌

原味、藍莓、香蕉 或 士多啤梨 楓葉糖漿

比利時窩夫 🚿 🕖

士多啤梨、朱古力醬、雲呢拿忌廉

法式西多士 🥒

香蕉、有機蜜糖、烤杏仁片 可提供不含堅果類選項

香蕉蛋糕 🔊

香蕉、忌廉、朱古力醬

所有海鮮均採用可持續海鮮及擁有MSC認證



ROYAL CAVIAR CLUB

Based in Geneva, Switzerland, Royal Caviar Club embodies tradition and innovation is one of the leading providers of the rarest and finest caviars from around the world. Royal Caviar Club regulates the entire process cycle from reproduction to packaging, guaranteeing quality standards and transparency. The house also uses the same high standard and know-how when sourcing caviars from other farm-raised sturgeons around the world to ensure the well-being of the sturgeons. A savior-faire, Royal Caviar Club pays tribute to the rich traditions of the Royalties who appreciated the finest caviars thereby fashioning a society of caviar culture.

總部設立於瑞士日內瓦的皇籽匯揉合了傅統和創新的元茶素,致力提供世界各地最稀有及最優質的魚子醬。為確保產品質素及生產 過程的透明度,皇籽匯擔從繁殖到包裝期間的所有工序,亦會從世界各地的養殖場搜羅魚子醬的原材料,並以嚴格的標準挑選, 確保鱘魚健康成長。作為魚子醬業界的佼佼者,皇籽匯秉承皇室傅統,追求最優質的魚子醬,並期望將魚子醬文化帶入社會。

ROYAL CAVIAR CLUB CAVIAR SELECTION 皇籽匯精選

available from 11am - 10:30pm

供應時間:上午 11 時至晚上 10 時 30 分

Royal Cristal (30 grams)

Aged 8 years crisp, elegant buttery, creamy flavour with a great balance and long after taste \$988

Imperial Ossetra (30 grams)

Aged 8 - 10 years firm, complex, full body with light nutty noted and long after taste \$1.188

Premium Baerii Rare (30 grams)

Aged Over 10 years silky soft texture with grains melting in the mouth, uncovering subtle umami flavour with refreshing sea notes \$1.988

All caviar will be accompanied by traditional condiments of red onion, egg white, egg yolk, chives, sour cream, lemon and rye Croustissian crackers

皇家黃寶石(30克)

養殖8年 質感酥脆、口感軟滑, 令人回味無窮

皇家紅寶石(30克)

養殖 8-10 年 口感爽脆且清甜獨特, 淡淡的果香餘味悠長

皇家藍寶石 (30克)

養殖超過 10 年 精緻細膩的口感配搭清新獨有的海洋風味, 令人餘味無窮

魚子醬均配搭洋蔥、蛋白、蛋黃、韭菜、 酸忌廉、檸檬及黑麥餅乾等傳統調味料

available from 11am - 10:30pm

Appetiser And Snacks

Hand-pulled chicken

wood ear mushroom, cucumber, wonton crisp, sesame, Asian dressing \$238

Crispy squid rings

paprika and sea salt, burnt lemon, harissa mayonnaise \$268

Iberico ham and melon 🔹

rocket salad, pesto, white balsamic vinaigrette \$288

All our seafood are MSC Certified and sustainably sourced.

全日供應餐單

供應時間:上午 11 時至晚上 10 時 30 分

頭盤及小食

手撕雞配木耳青瓜沙津

木耳、青瓜、雲吞脆皮、 芝麻、特色亞洲醬

脆炸魷魚圈

辣椒粉及海鹽、烤檸檬、辣蛋黃醬

蜜瓜配黑毛豬火腿 ⑧

火箭菜沙津、松子香蒜醬、義大利白醋汁

所有海鮮均採用可持續海鮮及擁有MSC認證

available from 11am - 10:30pm

Prawn cocktail 🛞 🕸

romaine lettuce, cucumber, radish, avocado, marie rose sauc \$278

Seared Hokkaido scallop 🛞

pineapple salsa, wasabi sweet hot dressing \$298

Thai rice paper roll 🕑 🕒

prawn, mango, lettuce, tomato, sweet chilli dip vegetarian & vegan option available \$208

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Vegetable spring roll 🚇 🔊

sweet chilli dipping sauce

\$198

全日供應餐單

供應時間:上午11時至晚上10時30分

大蝦雞尾酒沙津 🖠 🕄

羅馬生菜、青瓜、蘿蔔、 牛油果、瑪麗玫瑰醬

香煎北海道帶子 🚿

菠蘿莎莎、甜辣芥末醬

泰式香芒大蝦米紙卷 🕑 🕾

大蝦、芒果、生菜、蕃茄、甜辣醬 可提供素食及全素食選項

脆炸雜菜春卷 🦀 🏈

甜辣醬

所有海鮮均採用可持續海鮮及擁有MSC認證

available from 11am - 10:30pm

Satay 💰

grilled chicken or beef, spicy peanut sauce \$208

Thai lemon prawns

garlic, chilli, sesame, lime powder \$248

Chicken wings

barbecue sauce

\$158

全日供應餐單

供應時間:上午11時至晚上10時30分

串燒沙嗲 ③

雞 或 牛,配香辣花生醬

泰式檸檬蝦

蒜、辣椒、芝麻、青檸粉

烤雞翼

燒烤醬

available from 11am - 10:30pm

Soup

Lobster bisque 🚿

tarragon, cream

\$248

French onion soup 🛞

cheese crouton

\$228

Wild mushroom cream soup 🛞 🍠

mushroom duxelles

\$228

Minestrone 🚷 🤐 🏈

basil pesto, white beans, tomato

\$208

全日供應餐單

供應時間:上午11時至晚上10時30分

湯

文華龍蝦湯 🚿

龍蒿、奶油

法式洋蔥湯 🚿

芝士麵包粒

野菌忌廉湯 🚿 🔊

法式蘑菇蓉

意大利雜菜湯 🕸 🕾 🏈

羅勒松子香蒜醬、白豆、蕃茄

available from 11am - 10:30pm

Tomato and basil soup

garlic crouton, pesto \$208

Wonton soup

shrimp wonton, mushroom, barbecued pork, vegetable, supreme broth \$218

Sweet corn soup 👔 🚇 🖒



blue crab meat, egg, spring onion, sesame oil

\$228

全日供應餐單

供應時間:上午11時至晚上10時30分

番茄羅勒葉湯 ●

香蒜麵包粒、香草醬

雲呑湯

鮮蝦雲吞、香菇、叉燒、 蔬菜、上湯

蟹肉栗米湯 ⑧ 🕾 🖒

蟹肉、蛋、蔥、麻油

available from 11am - 10:30pm

Salad

\$258

\$348

Energy salad 🐧 😂 🔊

broccoli, apple, berries, pumpkin, orange, spelt, citrus-basil dressing gluten-free option available \$298

Greek salad 🚳 😩 🏈 cucumber, red onion, tomato, bell pepper, olives and feta cheese, lemon oil, oregano

Thai beef salad ③ ①
Beef entrecôte, tomato, cucumber, chilli, coriander, lemongrass vinaigrette

全日供應餐單

供應時間:上午 11 時至晚上 10 時 30 分

沙津

能量沙律 🕐 🤐 🔊

西蘭花、蘋果、雜莓、南瓜、 橙、斯佩耳特小麥、柑橘羅勒醬 可提供不含麩質選項

希臘沙律 🖠 🕸 🏉

青瓜、紅洋蔥、蕃茄、燈籠椒、 橄欖、希臘芝士、檸檬油、香草

泰式香辣牛肉沙律 ③ ①

牛肋肉、蕃茄、青瓜、 辣椒、芫荽、檸檬草醋

available from 11am - 10:30pm











avocado, flaxseeds, quinoa, pomegranate seeds, wolfberry, lemon dressing

\$298

add grilled chicken breast \$138 add house-smoked Scottish salmon \$138

Cobb salad 🔊 🚯 🖒

chicken, bacon, avocado, blue cheese, egg, tomato

\$318

Caesar salad 🔊 🖒

anchovy, parmesan, pancetta, crouton gluten-free option available

traditional

\$268

add grilled chicken breast \$138 add house-smoked Scottish salmon \$138

All our seafood are MSC Certified and sustainably sourced.

全日供應餐單

供應時間:上午 11 時至晚上 10 時 30 分

雜錦沙律 🖠 🕄 🕑 🥌 🏉 🥦

生油果、 亞麻籽、 藜麥、 石榴籽、 枸杞、檸檬醬

\$298

配煎雞胸 加 \$138 配蘇格蘭煙三文魚 加 \$138

科布沙律 🚿 🚯 🖒

雞肉、煙肉、牛油果、 藍芝士、雞蛋、番茄

凱撒沙律 🔊 🖒

鯷魚、巴馬臣芝士、意大利煙肉、麵包粒 可提供不含麩質選項

傳統

\$268

配煎雞胸 加 \$138

配蘇格蘭煙三文魚 加 \$138

available from 11am - 10:30pm

Tuna nicoise 🔊 😩 🕾





French beans, quail egg, tuna, anchovy, potato, tomato \$338

Smoked salmon carpaccio



rocket, capers, grilled sourdough, wasabi dressing gluten-free option available \$318

Smoked duck breast & figs salad 3



rocket, feta cheese, chickpeas, baby carrot, walnuts, balsamic vinegar \$308

Caprese tomato (3) (2)





mozzarella, basil, pesto, extra virgin olive oil

\$258

全日供應餐單

供應時間:上午11時至晚上10時30分

吞拿魚香薯沙律 ⊗ ⑧ №





四季豆、鵪鶉蛋、吞拿魚、鯷魚、香薯、蕃茄

三文魚薄切 🚿

火箭菜、酸豆、烤酸麵包、芥末醬 可提供不含麩質選項

煙鴨胸配無花果沙津 ③

火箭菜、希臘芝士、鷹嘴豆、甘荀、 核桃、黑醋汁

意大利番茄水牛芝士沙津 🔊 🕾 🗨

水牛芝士、羅勒葉、 香蒜醬、特級初榨橄欖汁

available from 11am - 10:30pm

Design-Your-Own Salad

Select your favourite greens with 5 toppings and 2 kinds of seeds \$248

GREENS: 🅸 🔊 🔰

mixed mesclun leaves, rocket, butter leaves, baby spinach, romaine, endive, baby gem lettuce

TOPPINGS: 🖒

vine ripened tomato, red onion, radish, cucumber, carrot, avocado, black olives, crispy applewood bacon, hard-boiled egg, feta cheese, parmesan cheese flakes

SEEDS:

pumpkin, sunflower, poppy, flarseed, flaxseed cracker

DRESSINGS:

caesar, balsamic vinegar, extra virgin olive oil, lemon dressing, Italian, ranch

All our seafood are MSC Certified and sustainably sourced.

EXTRAS:

add grilled chicken breast \$138 add house-smoked Scottish salmon \$138

全日供應餐單

供應時間:上午 11 時至晚上 10 時 30 分

自選沙律

選擇您喜歡的蔬菜、五款配料及兩款籽類製作沙律

蔬菜: 🗿 🎜 🎾

綜合生菜葉、火箭菜、奶油生菜、菠菜苗、 羅馬生菜、苦白菜、生菜苗

配料: 🖒

熟蕃茄、紅洋蔥、小蘿蔔、青瓜、甘荀、 牛油果、黑橄欖、脆煙肉、

全熟蛋、希臘芝士、巴馬臣芝士片

籽類:

南瓜籽、葵花籽、罌栗籽、亞麻籽、亞麻籽餅

調味汁:

凱撒沙律醬、意大利黑醋汁、特級初榨橄欖油、 檸檬汁、意式沙律醬、美式田園沙律醬

另加配料:

配烤雞胸 加 \$138 配蘇格蘭煙三文魚 加 \$138

所有海鮮均採用可持續海鮮及擁有MSC認證

available from 11am - 10:30pm

Western Main Course

White onion & cheese risotto 🛞 🏈

black truffle, mascarpone, parmesan, truffle oil, herbs

\$358

Organic Scottish salmon

crab miso glazed, asparagus, enoki, miso broth \$468

Black cod fillet

seared, scallop, baby spinach, lobster-brandy cream \$398

Lobster thermidor

whole or half lobster, mustard cream sauce, parmesan, gem salad, French fries

Whole \$568 Half \$398

全日供應餐單

供應時間:上午 11 時至晚上 10 時 30 分

西式精選主菜

芝士洋蔥黑松露燴意大利飯 ③ 9

黑松露、馬斯卡彭芝士、 巴馬臣芝士、松露油、香草

蘇格蘭有機三文魚

蟹味噌、蘆筍、金針菇、味增湯

香煎銀鱈魚 🚿

帶子、菠菜苗、白蘭地龍蝦忌廉汁

法式焗龍蝦

一隻或半隻、奶油芥末醬、 巴馬臣芝士、迷你生菜沙津、薯條 一隻 \$568 半隻 \$398

available from 11am - 10:30pm

Western Main Course

Fish and chips

beer battered, chips, tartar sauce \$388

Organic chicken breast

grilled, wild mushroom, radish, chicken broth, truffle \$408

Steak frites (240 grams)

angus ribeye, béarnaise or maître d'hôtel butter

\$468

全日供應餐單

供應時間:上午11時至晚上10時30分

西式精選主菜

英式炸魚薯條伴他他醬

烤有機雞肉

野菌、蘿蔔、雞湯、黑松露

安格斯肉眼配薯條(240克)

可選賓尼士汁 或 牛油汁

available from 11am - 10:30pm

From The Grill

Grilled turbot fillet 🕲 🕸

\$578

Grilled toothfish fillet (160 grams) 🛞 🎉

\$548

Grilled whole baby chicken 🛞 😩

\$518

Grilled U.S. striploin (240 grams) 🛞 👪

\$548

全日供應餐單

供應時間:上午 11 時至晚上 10 時 30 分

扒類

烤多寶魚柳 🚳 🕸

烤南極鱈魚柳 (160克) 🚿 🕸

烤原隻春雞 🚳 🕸

烤美國西冷牛扒(240克) 🔊 🔅

available from 11am - 10:30pm

Grilled U.S. prime fillet (220 grams) 🔊 🕸

\$578

Grilled veal chop 🚿 🕸

\$688

Sauces:

béarnaise, hollandaise, black pepper, red wine sauce, Café de Paris butter or barbecue sauce

Please select your choice of 2 side dishes from the next page

全日供應餐單

供應時間:上午 11 時至晚上 10 時 30 分

烤美國牛柳 (220克) 🚳 💰

烤小牛肉扒 🚿 🕸

醬汁選擇:

賓尼士汁、荷蘭醬、黑椒汁、紅酒汁、 法式牛油汁 或 燒烤汁

請在下一頁任選兩種配菜

available from 11am - 10:30pm

Side Dishes

Seasonal vegetables 🔞 😂 🌌

steamed, sautéed or grilled

\$98

Creamed potato 🛞 🏈

\$98

Dauphinoise potato

\$98

Sautéed baby spinach with garlic 🚿 🕸 🏉

\$98

Classic French fries 3 9

\$98

Cheese and truffle fries (§) 9

\$158

Steamed white or brown rice

\$68

全日供應餐單

供應時間:上午11時至晚上10時30分

配菜

時令雜菜 💰 🕾 🍠

清蒸、清炒 或 烤

馬鈴薯蓉 ◎ ●

法式千層焗薯

香蒜炒菠菜 🚿 🖹 🝠

炸薯條 ③ 🖋

芝士松露薯條 ⑧ 🔊

蒸白飯 或 糙米飯 🕾

available from 11am - 10:30pm

Pasta

Lobster

tomato, chilli, tarragon, parmesan \$348

Bolognaise 🚿

minced beef, tomato, onion, garlic, parmesan \$308

Arrabiata 🛞 🍠

onion, tomato, chilli, parsley, parmesan \$268

Cajun chicken

shiitake, onion, garlic confit, parsley, parmesan \$298

全日供應餐單

供應時間:上午11時至晚上10時30分

意大利粉

香辣蕃茄龍蝦

蕃茄、辣椒、龍蒿、巴馬臣芝士

鮮茄肉醬 🚿

免治牛肉、蕃茄、洋蔥、蒜、巴馬臣芝士

香蒜辣茄汁 🚿 🍠

洋蔥、蕃茄、辣椒、香芹、巴馬臣芝士

新奧爾良雞肉

香菇、洋蔥、蒜、香芹、巴馬臣芝士

available from 11am - 10:30pm

Carbonara 🔊 🖂

smoked bacon, egg, parmesan

\$318

Pesto @

roasted vegetable, basil, olive oil, pine nut, parmesan \$288

Choice of pasta:

linguine, spaghetti, penne, macaroni, organic whole wheat spaghetti or gluten-free penne (3)

All our seafood are MSC Certified and sustainably sourced.

全日供應餐單

供應時間:上午11時至晚上10時30分

卡邦尼煙肉汁 🚿 🖒

煙肉、蛋、巴馬臣芝士

烤雜菜、羅勒葉、橄欖油、 松子、巴馬臣芝士

自選意大利粉:

闊扁麵、意大利粉、長通粉、 通心粉、粉寬條麵 或 不含麩質長诵粉 (**)

available from 11am - 10:30pm

Wood Fired Pizza

Margherita 9

traditional, fresh tomato, cheese, basil, buffalo mozzarella, olive oil \$278

Ham and pepperoni

salami, pepperoni, bacon, fresh tomato, chilli, green pepper \$288

Smoked salmon

ricotta, rocket salad, olive oil \$308

Wild mushroom

portobello mushroom, shiitake, parmesan, thyme, truffle \$298

全日供應餐單

供應時間:上午 11 時至晚上 10 時 30 分

木燒薄餅

番茄水牛芝士 🥥

鮮茄、芝士、羅勒葉、 水牛芝士、橄欖油

意式辣肉腸煙肉番椒

莎樂美腸、辣肉腸、煙肉、 鮮茄、辣椒、青椒

煙三文魚火箭菜

里科塔芝士、火箭菜、橄欖油

芝士香菇 🔊

大啡菇、香菇、 巴馬臣芝士、百里香、黑松露

available from 11am - 10:30pm

Sandwich and Burger

all sandwich and burger dishes are served with mixed greens or French fries our burgers are cooked well done unless requested

Mandarin club

smoked turkey, York ham, bacon, cheddar cheese, egg choice of thin white, brown or gluten-free toast

All our seafood are MSC Certified and sustainably sourced.

Steak sandwich

\$328

beef entrecôte, onion, tomato, garlic aioli, feta cheese gluten-free option available \$368

全日供應餐單

供應時間:上午 11 時至晚上 10 時 30 分

三文治及漢堡包

下列三文治及漢堡均配以 田園沙律 或 薯條 除客人要求,漢堡扒均製成全熟

文華公司三文治 🖒

煙火雞肉、火腿、煙肉、車打芝士、 蛋白多十、麥多十 或 不含麩質多十 💰

薄牛扒鮮茄三文治

牛肋肉、洋蔥、蕃茄、 蒜蓉蛋黄醬、希臘芝士 可提供不含麩質選項

available from 11am - 10:30pm

Croque monsieur

gammon ham, cheddar, comté, truffle gluten-free option available

\$298

Mandarin classic burger

beef, tomato, lettuce, sesame bun

\$348

extra topping (\$18 each):

bacon, cheddar cheese, blue cheese, fried egg, crispy onion rings

Impossible burger

plant-based patty, tomato, lettuce, sesame bun vegan option available \$288

Lobster roll

crab roe, sweet corn, hollandaise, sesame bun \$368

全日供應餐單

供應時間:上午11時至晚上10時30分

法式火腿芝士三文治

金門火腿、車打芝士、康提芝士、黑松露 可提供不含麩質選項

文華經典漢堡

牛肉、番茄、牛菜、芝麻麵包

加配料(每款\$18): 😂

煙肉、車打芝士、藍芝士、煎蛋、洋蔥圈

文華素食漢堡 🥥

植物漢堡扒、番茄、生菜、芝麻麵包 可提供全素食選項

粟米龍蝦蟹籽卷

蟹籽、粟米、荷蘭汁、芝麻麵包

available from 11am - 10:30pm

Asian Specialties

Main Course

Hainan chicken rice

baby pak choy, garlic chilli sauce gluten-free option available \$390

Wok-fried beef noodles

M

A

flat noodles, soya sauce

\$318

\$308

Wonton noodle soup

shrimp wonton, barbecued pork, baby pak choy, supreme broth

All our seafood are MSC Certified and sustainably sourced.

全日供應餐單

供應時間:上午11時至晚上10時30分

亞洲精選

主菜

海南雞飯 🕑

小白菜、蒜蓉辣椒醬 可提供不含麩質選項

乾炒牛肉河粉 🚿 🗗 🖒

河粉、醬油

鮮蝦雲吞麵

鮮蝦雲吞、叉燒、 小白菜、高湯

available from 11am - 10:30pm

Braised bean curd 9

sweet pea, wood ear mushroom, soya sauce, brown rice gluten-free option available \$288

Sweet and sour pork

iberico, pineapple, pepper, steamed rice \$318

Miso cod 🕲 🕸

kale, rice, pickled ginger, miso soup \$388

全日供應餐單

供應時間:上午11時至晚上10時30分

黑木耳蜜糖豆燴豆腐配糙米飯 🔎 🗸

蜜糖豆、木耳、醬油、糙米飯 可提供不含麩質選項

菠蘿咕嚕肉

黑毛豬、菠蘿、甜椒、白飯

日式銀鱈魚 🚿 🕸

芥蘭、白飯、腌菜、麵豉湯





available from 11am - 10:30pm

Yang Chow fried rice

char siu, shrimp, pea, egg, spring onion \$328

Stir-fried broccoli & scallops

cashew nuts, crab roe, egg white, X.O. sauce, steamed rice \$358

Nasi goreng

\$328

fried rice, prawn, sambal sauce, chicken or beef satay, egg, pickle, cracker gluten-free option available \$308

Vietnamese beef noodles 🔮

turnip, onion, lettuce, beef broth

全日供應餐單

供應時間:上午 11 時至晚上 10 時 30 分

楊洲炒飯

叉燒、蝦、青豆、蛋、蔥

X.O.醬炒西蘭花帶子

腰果、蟹籽、蛋白、 X.O. 醬、白飯

印尼炒飯

炒飯、蝦、沙巴醬、雞肉 或 牛肉沙爹串燒、蛋、腌菜、蝦片 可提供不含麩質選項

越式牛肉湯河 🕑

白蘿蔔、洋蔥、生菜、牛肉高湯

available from 11am - 10:30pm

Singapore curry laksa

vermicelli noodles, prawn, scallop, mussel, fish ball, pak choy, hard-boiled egg, bean curd gluten-free option available \$318

Phad Thai (8)

rice noodles, prawn, tamarind sauce \$308

Thai green curry

chicken, fresh green peppercorn, onion, Thai eggplant, steamed rice gluten-free option available \$348

All our seafood are MSC Certified and sustainably sourced.

全日供應餐單

供應時間:上午11時至晚上10時30分

新加坡鮮蝦喇沙 🕸

米粉、蝦、帶子、 青口、魚蛋、小白菜、 恰番、豆卜 可提供不含麩質選項

泰式炒河粉 ③ ①

金邊粉、蝦、酸子醬

泰式青咖喱雞

雞肉、青胡椒、洋蔥、 泰國茄子、白飯 可提供不含麩質選項

available from 11am - 10:30pm

Penang char kway teow chicken, Chinese sausage, shrimp, squid, chive

Singapore noodles shrimp, barbecued pork, bean sprout, spring onion \$308

全日供應餐單

供應時間:上午 11 時至晚上 10 時 30 分

檳城炒貴刁 🕑

雞肉、臘腸、蝦、魷魚、韭菜

星洲炒米粉 🕑

蝦、叉燒、芽菜、蔥

價格以港幣計算,另加一服務費

Prices are in Hong Kong dollars and subject to 10% service charge.

available from 11am - 10:30pm

Indian and Middle Eastern Selection

Using Halal ingredients

Lamb samosa

mint yoghurt

\$178

Cheese pakora 9

cottage cheese, chickpea flour, chat masala

\$158

全日供應餐單

供應時間:上午11時至晚上10時30分

印度及中東精選

選用清真食材 🕾

小食 🚿

羊肉咖哩角

薄荷乳酪醬

印式炸芝士片 9

茅屋芝士、鷹嘴豆粉、 印式香料粉

available from 11am - 10:30pm

Main Course

all Indian curries are served with mango chutney, raita and naan bread

Tandoori grilled lamb rack

couscous, eggplant chutney, cucumber yoghurt, mint \$478

Baingan channa masala 🚳 🐙 🎾



eggplant, chickpea, crispy curry leaves, basmati rice \$288

Madras cod

\$358

mustard, chilli, curry leaves and spices, coconut milk, coriander

全日供應餐單

供應時間:上午 11 時至晚上 10 時 30 分

丰菜

下列印度咖哩均配以芒果蓉、 青瓜乳酪及印度薄餅

印式烤羊架

中東小米、茄子蓉、 青瓜乳酪、薄荷

印式茄子咖哩配印度香飯 ③ 🔊 🗸





茄子、鹰嘴豆、 咖哩香葉、印度香米

印式銀鱈魚

芥末、辣椒、咖哩香料、 椰奶、芫葵

available from 11am - 10:30pm

Rogan Josh

lamb shoulder, braised with basmati rice and spices \$358

Chicken tikka makhani

curry tomato sauce, basmati rice \$348

全日供應餐單

供應時間:上午11時至晚上10時30分

印式羊肉咖哩

燴羊肩肉配印度香米

印式番茄咖哩雞配印度香飯

available from 11am - 10:30pm

Dessert

1963 Mandarin cheesecake 🔊 🕉 blueberry compote, whipped cream

\$178

Chocolate devil cake

whisky ice cream

\$168

Warm seasonal fruit pie

vanilla ice cream

\$168

Mandarin tiramisu

coffee, sponge, sabayon, amaretto

\$158

全日供應餐單

供應時間:上午 11 時至晚上 10 時 30 分

甜品

1963 文華芝士餅 🚿 🕸

藍莓果醬、忌廉

特濃朱古力蛋糕

威士忌雪糕

時令鮮果批

雲呢拿雪糕

文華意大利芝士蛋糕

available from 11am - 10:30pm

Warm apple crumble

vanilla ice cream

\$168

\$178

Seasonal fresh fruits and berries (S) (S) (F)











strawberry, vanilla or chocolate ice cream lemon, mango or raspberry sorbet vegan option available

All our seafood are MSC Certified and sustainably sourced.

\$88

全日供應餐單

供應時間:上午11時至晚上10時30分

暖蘋果撻

雲呢拿雪糕

時令鮮果雑莓 🚿 🐧 🍠 🍠







自家製雪糕及雪葩 🗗 🕖



士多啤梨、雲呢拿 或 朱古力雪糕 檸檬、芒果 或 紅莓雪葩 可提供全素食選項

available from 10:30pm - 6am

Appetiser And Snacks

\$278

Caesar salad 🕲 🖒

anchovy, parmesan, bacon traditional gluten-free option available

\$268

Green salad 🚳 🍪 🐙 🥦

spinach, parsley, avocado, English cucumber, aged balsamic \$238

深夜精選

供應時間:晚上10時30分至上午6時

頭盤及小食

大蝦雞尾酒沙律 🚿 🕸

瑪麗玫瑰醬、羅馬生菜

凱撒沙律 ⊗ ⇔

鯷魚、芝士、煙肉 傳統 可提供不含麩質選項

田園雜菜沙律 🚿 🕄 🕊 🖊

菠菜、香芹、牛油果、 青瓜、黑醋汁

available from 10:30pm - 6am

French onion soup 🛞

then official soup

cheese crouton

\$228

Chicken wings

sweet chilli dip

\$158

Lamb samosa 🛞

mint yoghurt

\$178

深夜精選

供應時間:晚上10時30分至上午6時

法式洋蔥湯 🚿

芝士麵包粒

烤雞翼

甜辣醬

羊肉咖哩角 🚿

薄荷乳酪醬

available from 10:30pm - 6am

Sandwich and Burger

all sandwich and burger dishes are served with mixed greens or French fries

Our burgers are cooked well done unless requested

Mandarin club 🖒

smoked turkey, York ham, bacon, cheddar cheese, egg choice of thin white, brown or gluten-free toast \$\mathbb{g}\$
\$328

All our seafood are MSC Certified and sustainably sourced.

Steak sandwich S

beef entrecôte, onion, tomato, garlic aioli, feta cheese gluten-free option available

\$368

深夜精選

供應時間:晚上10時30分至上午6時

三文治及漢堡包

下列三文治及漢堡均配以 田園沙律 或 薯條 除客人要求,漢堡扒均製成全熟

文華公司三文治 🖒

煙火雞肉、火腿、煙肉、車打芝士、 蛋白多士、麥多士 或 不含麩質多士

薄牛扒鮮茄三文治 🚿

牛肋肉、洋蔥、蕃茄、 蒜蓉蛋黃醬、希臘芝士 可提供不含麩質選項

所有海鮮均採用可持續海鮮及擁有MSC認證

available from 10:30pm - 6am

Mandarin classic burger 🔊



beef, tomato, lettuce, sesame bun

\$348

extra topping (\$18 each):

bacon, cheddar cheese, blue cheese, fried egg, crispy onion rings

Impossible burger 🔊 🍠



plant-based patty, tomato, lettuce, sesame bun

vegan option available

\$288

Shepherd's pie 🛞

classic lamb pie, creamed potato, cheddar cheese

\$328

深夜精獛

供應時間:晚上10時30分至上午6時

文華經典漢堡 🚿

牛肉、番茄、生菜、芝麻麵包

加配料(每款 \$18): ↔

煙肉、車打芝士、藍芝士、煎蛋、洋蔥圈

文華素食漢堡 ∞ 🥒

植物漢堡扒、番茄、生菜、芝麻麵包 可提供全素食選項

傳統英式羊肉批 🚿

傳統羊肉批、奶油薯蓉、車打芝士





available from 10:30pm - 6am

Main Course

Wonton noodle soup shrimp wonton, barbecued pork,

baby pak choy, supreme broth

\$308

Wok-fried beef noodles 🔊 🗗 🖒

flat noodles, soya

\$318

Chicken tikka makhani

curry tomato sauce, basmati rice gluten-free option available

\$348

Aloo gobi 🎜 🥦

spiced cauliflower, potato, herbs, basmati rice \$348

.....

深夜精選

供應時間:晚上10時30分至上午6時

主菜

鮮蝦雲吞麵 🚿 🕑

鮮蝦雲吞、叉燒、 小白菜、高湯

乾炒牛肉河粉 🚿 🗗 🖒

河粉、醬油

印式番茄咖哩雞

番茄咖喱醬、印度香飯 可提供不含麩質選項

印式馬鈴薯椰菜花咖哩配印度香飯 🔊 🔎

椰菜花、馬鈴薯、香草、印度香米

available from 10:30pm - 6am

Bolognaise 🔊

minced beef, tomato, onion, garlic, parmesan, spaghetti \$308

Organic Scottish salmon (steamed or grilled) 🔊 🕑

sauteed vegetable, hollandaise sauce \$468

Steak frites (S) (3)

U.S. ribeye, béarnaise, French fries \$468

深夜精撰

供應時間:晚上10時30分至上午6時

鮮茄肉醬意大利粉 🚿

免治牛肉、蕃茄、 洋蔥、蒜、巴馬臣芝士、意粉

蘇格蘭有機三文魚 (蒸 或 烤) 🔊 🐧

炒雜菜、荷蘭醬

美國肉眼扒配炸薯條 🚿 🕄

美國肉眼扒、賓利士汁、薯條

available from 10:30pm - 6am

Dessert

1963 Mandarin cheesecake 🕲 🕸

blueberry compote, whipped cream \$178

Chocolate devil cake

whisky ice cream

\$168

Seasonal fresh fruits and berries 🚿 🍪 🗗 🌌 🥦

\$178

深夜精選

供應時間:晚上10時30分至上午6時

甜品

1963 文華芝士餅 🖠 🐒

藍莓果醬、忌廉

特濃朱古力蛋糕

威士忌雪糕

時令鮮果雑莓 🚿 🕄 🍠 🖊

MINI MO BREAKFAST

available from 6am - 11am

Two eggs (3)

potato rösti, mini sausage, baked beans \$118

Boiled eggs 🔊 🖒

vegemite or marmite, white, whole-wheat or gluten-free toast \$118

Waffle or pancake

plain, strawberry or banana syrup or chocolate sauce \$118

兒童早餐

供應時間:上午6時至11時

雙番 ③ 公

薯餅、迷你腸、焗豆

烙蛋 ⊗ ⇔

維奇醬 或 馬麥醬,白、全麥 或 不含麩質多士 🛞

窩夫 或 班戟 9

原味、士多啤梨 或 香蕉 糖漿 或 朱古力醬

MINI MO BREAKFAST

available from 6am - 11am

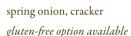
Porridge

steel cut oats, brown sugar \$98

Chicken congee 🚿

spring onion, cracker gluten-free option available \$108

Plain congee 🕲 🍠



\$88

兒童早餐

供應時間:上午6時至11時

燕麥片

燕麥、紅糖

鮮滑雞粥 🖇

蔥、薄脆

可提供不含麩質選項

白粥 🚿 🍠

蔥、薄脆

可提供不含麩質選項

available from 11am - 10:30pm

Appetiser

Mushroom soup 🛇 🔊

ΨΣΟ

BBQ chicken wings

\$98

Garlic bread 🐙

\$78

Vegetable spring rolls 🔊

sweet chilli dip

\$118

Satay 🕸

beef and chicken peanut sauce

\$118

兒童餐單

供應時間:上午11時至晚上10時30分

頭盤

雞蓉粟米湯 🚿 🕸

蘑菇湯 🚿 🍠

烤雞翼

蒜蓉包 ●

脆炸雜菜春卷 ●

甜辣醬

串燒沙嗲 ③

牛、雞、花生醬

available from 11am - 10:30pm

Side Dishes

Mixed vegetables (steamed or sautéed) 🔊

\$78

French fries 🚳 🌌

\$78

Mashed potato 🛞 🔊

\$78

Steamed rice

white jasmine or brown rice

\$48

兒童餐單

供應時間:上午11時至晚上10時30分

配菜

蒸或炒雜菜 🕸 🔊

薯條 ③ 🔊

自家製薯蓉 🗿 🔊

蒸白飯 或 糙米飯

available from 11am - 10:30pm

Sandwich and Burger

Ham and cheese toastie

French fries, fried egg gluten-free option available \$128

Mini homemade burger

ketchup, mayonnaise, French fries \$138

All our seafood are MSC Certified and sustainably sourced.

兒童餐單

供應時間:上午 11 時至晚上 10 時 30 分

三文治及漢堡包

火腿芝士多士配煎蛋及炸薯條 ♡

可提供不含麩質選項

迷你漢堡

茄汁、蛋白醬、薯條

所有海鮮均採用可持續海鮮及擁有MSC認證

available from 11am - 10:30pm

Pasta

Bolognaise S

minced beef, tomato, onion, garlic, parmesan

\$128

Carbonara 🕲

ham, parmesan

\$128

Tomato sauce 🔊

chopped tomato, bacon & cheese

\$128

Choice of pasta:

linguine, spaghetti, penne, macaroni or gluten-free penne

Macaroni cheese 🔘 🔊

cream, mild cheddar cheese

\$118

兒童餐單

供應時間:上午 11 時至晚上 10 時 30 分

意大利粉

鮮茄肉醬 🚿

免治牛肉、蕃茄、洋蔥、蒜、巴馬臣芝士

卡邦尼意粉 🚿

火腿、巴馬臣芝士

茄汁芝士煙肉 ⊗

碎蕃茄、煙肉及芝士

自選意大利粉:

闊扁麵、意大利粉、長通粉、通心粉

不含麩質長通粉 🏖

芝士通心粉 🚿 🍠

奶油、車打芝士碎

available from 11am - 10:30pm

Main Course

Pizza Margherita 🔊

\$118

Grilled salmon 🏽 🕙

creamed potato, broccoli, carrot

\$198

Fish fingers

tartar sauce, peas, French fries

\$148

Homemade chicken strips

barbecue dip, corn on the cob, French fries

\$138

兒童餐單

供應時間:上午 11 時至晚上 10 時 30 分

主菜

番茄水牛芝士薄餅 ●

烤三文魚配薯蓉 ③

奶油薯蓉、西蘭花、甘筍

炸魚柳手指

薯條、他他醬、青豆

烤雞條

薯條、燒烤醬、栗米

available from 11am - 10:30pm

Wok-fried beef noodles 🔊 🗷 🖒

flat noodles, soya sauce

\$138

Vegetable fried rice, egg 🥒 🖄

gluten-free option available

\$118

兒童餐單

供應時間:上午11時至晚上10時30分

乾炒牛河 🔊 🕑 🖒

河粉、醬油

雜菜蛋炒飯 🔊 🖒

可提供不含麩質選項

available from 11am - 10:30pm

Sweet Treats

Hot chocolate pudding

vanilla ice cream

\$128

Knickerbocker glory

\$128

Banana split

barbecue dip, corn on the cob, French fries

\$128

Ice cream

strawberry, chocolate or vanilla

\$78

兒童餐單

供應時間:上午 11 時至晚上 10 時 30 分

精選甜品

朱古力布甸

雲呢拿雪糕

雪糕新地

香蕉船

紅莓及朱古力醬

雪糕

士多啤梨、朱古力 或 雲呢拿

HANDCRAFTED MO BOTTLED COCKTAILS 文華東方樽裝手工雞尾酒	100ml
Martini, Ford's Gin, Rinomato Americano Bianco, Scrappy's Orange Bitter	\$168
Negroni, Citadelle Gin, Campari, Mancino Rosso Vermouth	\$168
Manhattan, Rebel Yell Bourbon, Mancino Rosso Vermouth, Angostura Bitters	\$168
Old Fashioned, Rebel Yell Bourbon, Angostura Bitters	\$168

WINE & CHAMPAGNE

CHAMPAGNE 香檳	150ml	750ml
Ruinart "R", Brut NV	\$238	\$1,188
Ruinart, Brut Rosé NV	\$278	\$1,388
Krug, Grande Cuvée	\$738	\$3,688
Cristal, Louis Roederer, Brut 2014		\$4,800
Dom Pérignon, Brut Rosé 2008		\$6,500

WHITE WINE 白葡萄酒	150ml	375ml	750ml
Pinot Grigio Delle Venezie, Italy	\$128		\$640
Sauvignon Blanc, Churton Estate, Marlborough, New Zealand	\$138		\$690
Chablis, Louis Jadot, Burgundy, France	\$148		\$740
Gewurztraminer, Les Princes Abbés, Domaine Schlumberger, Alsace, France		\$480	
Sancerre, Cuvée Flores, Vincent Pinard, Loire Valley, France		\$495	
Chardonnay, Glenelly Estate, Stellenbosh, South Africa			\$640
Riesling, Julius, Henschke, Eden Valley, Australia			\$830
Châteauneuf-du-Pape, Château la Nerthe, Rhône Valley, France			\$1,780
Chassagne-Montrachet 1er Cru Morgeot, Domaine Fontaine-Gagnard, Burgundy, France			\$1,750
Blanc Fumé de Pouilly, Buisson Renard, Domaine Didier Dagueneau, Loire Valley, France			\$3,280
Chardonnay, Belle Côte, Peter Michael Winery, California 2016			\$4,280
Meursault 1er Cru Charmes, Pierre Yves Colin-Morey, Burgundy, France 2014			\$6,888
Batard-Montrachet Grand Cru, Domaine Vincent Girardin, Burgundy, France 2010			\$7,088
ROSE WINE 玫瑰紅葡萄酒	150ml		750ml
Château d'Esclans, Whispering Angel, Côtes de Provence, France	\$128		\$640

RED WINE 紅葡萄酒	150ml	375ml	750ml
Shiraz, Coriole Estate, McLaren Vale, South Australia	\$128		\$640
Pinot Noir, Domaine Thomson, Central Otago, New Zealand	\$138		\$690
Chateau la Rose Bellevue, Blaye Cotes de Bordeaux, France	\$148		\$740
Amarone Della Valpolicella Classico, Tommasi, Veneto, Italy		\$600	
Shiraz, Shaw & Smith, Adelaide Hills, South Australia			\$650
Nero d'Avola, Rosso di Cantrada, Marabino, Val di Noto, Sicily, Italy			\$780
Château Pédesclaux, Grand Cru Classé Pauillac, Bordeaux, France			\$1,200
Gevrey-Chambertin, Geantet Pansiot, Burgundy, France			\$2,380
Chambolle-Musigny 1er Cru Les Baudes, Sérafin Père & Fils, Burgundy, France			\$4,988
Château Lynch Bages, Grand Cru Classé Pauillac, Bordeaux, France 2005			\$7,880
Echezeaux Grand Cru, Domaine David Duband, Burgundy, France 2015			\$7,500
Sassicaia, Super Tuscan, Tenuta San Guido, Tuscany, Italy 1998			\$10,180
SWEET WINE 甜酒		500ml	750ml
Montlouis, Moelleux, Domaine François Chidaine, Loire Valley, France			\$990
Tokaji Aszu, Hetszolo ex Imperial Estate, Hungary		\$1,020	
Château d'Yquem, Premier Cru Supérieur, Sauternes, Bordeaux, France 1998			\$8,980