



MANDARIN ORIENTAL
HONG KONG

IN-ROOM DINING MENU

房內用餐餐單

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Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

BREAKFAST

available from 6am – 11am

BEVERAGES

Fruit juice 🌱 🍃

orange, grapefruit, apple, mango, pineapple,
honeydew or watermelon

Blend: please create your own

\$92

Vegetable juice 🌱 🍃

beetroot, celery, carrot, cucumber or tomato

Blend: please create your own

\$92

Smoothie 🌱

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 🌱 🍃

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 🌱

香蕉士多啤梨、木瓜香橙、藍莓菠蘿
或 香芒青檸拿絲

Gluten-free 不含麩質 🌱 | Vegetarian 素食 🍃 | Dairy-free 不含奶類制品 🌱 | Vegan 全素食 🍃 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🌱

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BREAKFAST

available from 6am – 11am

Aromatic and herbal teas

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

\$92

Coffee

espresso, macchiato

\$88

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

\$92

Water with lemon

(hot or iced)

\$84

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、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、洋甘菊茶

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)

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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HEALTHY CHOICES

available from 7am – 11am

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 🌿 🥥 🚫🍷

Help your body remove impurities and restore balance.

persimmon, red apple, banana, baby spinach, cinnamon powder, chia seeds

\$118

Recharge juice 🌿 🥥

Help get over jet lag and a late night.

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

\$138

健康之選

供應時間：上午 7 時至 11 時

透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平衡。

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、亞麻籽粉、蜜棗、薑、雲呢拿

Gluten-free 不含麩質 🌿 | Vegetarian 素食 🥬 | Dairy-free 不含奶類制品 🥛 | Vegan 全素食 🌿 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🚫🥜

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

HEALTHY CHOICES

available from 7am – 11am

Recover juice 🌱 🍌 🚫

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

\$158

Gluten-free 不含麩質 🌱 | Vegetarian 素食 🍌 | Dairy-free 不含奶類制品 🍌 | Vegan 全素食 🌱 | Cage-free Egg 非籠養雞蛋 🥚 | Nut-free 不含堅果類 🚫

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

健康之選

供應時間：上午 7 時至 11 時

復元蔬果汁 🌱 🍌 🚫

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 🍌 🚫

為您補充一整天的能量。

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

MANDARIN BREAKFAST

available from 6am – 11am

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 11 時

鮮果 或 蔬菜汁

香橙、西柚、蘋果、芒果、菠蘿、蜜瓜 或 西瓜
紅葉頭、西芹、甘筍、番茄 或 青瓜

時令鮮果

酸乳酪

雙蛋 或 美式班戟 🍳

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

Gluten-free 不含麩質 🌾 | Vegetarian 素食 🌿 | Dairy-free 不含奶類制品 🥛 | Vegan 全素食 🌿 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🌰

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

CONTINENTAL BREAKFAST

available from 6am – 11am

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 (S)

Coffee, herbal or aromatic tea

\$328

歐陸式早餐

供應時間：上午 6 時至 11 時

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 (S)

咖啡 或 茶

Gluten-free 不含麩質 (S) | Vegetarian 素食 (V) | Dairy-free 不含奶類制品 (DF) | Vegan 全素食 (V) | Cage-free Egg 非籠養雞蛋 (CE) | Nut-free 不含堅果類 (N)

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

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 (G)

\$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 (G)

Gluten-free 不含麩質 (G) | Vegetarian 素食 (V) | Dairy-free 不含奶類制品 (D) | Vegan 全素食 (V) | Cage-free Egg 非籠養雞蛋 (C) | Nut-free 不含堅果類 (N)

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

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

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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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

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

JAPANESE BREAKFAST

available from 6am – 11am

Kudamono

seasonal fresh fruits

Yaki-sakana

glazed salmon with soy-mirin

Gohan

Japanese steamed rice

Miso-shiru

miso paste soup

Otsuke-mono

Japanese pickles and seaweed

Natto

fermented beans with soy sauce

Ocha

Sencha

\$388

日式早餐

供應時間：上午 6 時至 11 時

時令鮮果

照燒三文魚

日式蒸飯

麵豉湯

日式醃菜及海帶

納豆

日本煎茶

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

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

Omelette or scrambled

served with choice of:

mushroom, bell pepper, spinach

\$198

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

Gluten-free 不含麩質 

Vegetarian 素食 

Dairy-free 不含奶類制品 

Vegan 全素食 

Cage-free Egg 非籠養雞蛋 

Nut-free 不含堅果類 

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

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、合時雜莓、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

Gluten-free 不含麩質 🌾 | Vegetarian 素食 🌱 | Dairy-free 不含奶類制品 🥛 | Vegan 全素食 🌱 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🌰

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

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 🍓 🍓 🍓

時令鮮果及雜莓

希臘乳酪 或 茅屋芝士

可提供全素食選項

Gluten-free 不含麩質 🍷 | Vegetarian 素食 🌿 | Dairy-free 不含奶類制品 🥛 | Vegan 全素食 🌱 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🥜

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

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, 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

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 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類

Gluten-free 不含麩質 | Vegetarian 素食 | Dairy-free 不含奶類制品 | Vegan 全素食 | Cage-free Egg 非籠養雞蛋 | Nut-free 不含堅果類

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

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、
橄欖油伴黑麥多士、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

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

EGGS

available from 6am – 11am

Eggs Florentine

poached egg, spinach, toasted English muffin, hollandaise sauce

\$198

Corned beef hash skillet

poached or fried eggs, hollandaise sauce

\$198

Spanish omelette

potato, roasted pepper, onion, tomato, cheddar cheese
and 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

水煮蛋、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 炒蛋配阿拉斯加蟹肉及菠菜

Gluten-free 不含麩質 | Vegetarian 素食 | Dairy-free 不含奶類制品 | Vegan 全素食 | Cage-free Egg 非籠養雞蛋 | Nut-free 不含堅果類

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

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, and toasted almond flakes
Nut-free option available

\$198

Warm homemade banana cake 🍷

sliced banana, whipped cream, chocolate sauce

\$198

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

Gluten-free 不含麩質 🌾 | Vegetarian 素食 🌿 | Dairy-free 不含奶類制品 🥛 | Vegan 全素食 🌱 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🚫

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



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傳統和創新的元素，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，確保鮭魚健康成長。作為魚子醬業界的佼佼者，皇籽匯秉承皇室傳統，追求最優質的魚子醬，並期望將魚子醬文化帶入社會。

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

ROYAL CAVIAR CLUB CAVIAR SELECTION

available from 11am – 10:30pm

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

皇籽匯精選

供應時間：上午 11 時至晚上 10 時 30 分

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

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

ALL DAY DINING

available from 11am – 10:30pm

Appetiser And Snacks

Hand-pulled chicken

wood ear mushroom, cucumber, wonton crisp, sesame, Asian dressing

\$228

Stir-fried soft shell crab

thai style, egg, baby corn, carrot, sweet basil, yellow curry

\$278

Antipasti selection

cold cut ham, olives, parmesan, ciabatta and dips

\$258

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

泰式黃咖哩炒軟殼蟹

蛋、粟米、甘荀、羅勒葉、黃咖哩

冷盤精選

凍火腿、橄欖、巴馬臣芝士、意大利麵包、沾醬

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

ALL DAY DINING

available from 11am – 10:30pm

Prawn cocktail 🍤🌱

romaine lettuce, cucumber, radish, avocado, marie rose sauce

\$278

Seared scallop 🍤

green pea purée, apple & quinoa, lemon dressing

\$308

Thai rice paper roll 🍤

prawn, mango, lettuce, tomato, sweet chilli dip

Vegetarian & Vegan option available

\$198

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

香煎帶子配藜麥蘋果沙津 🍤

青豆蓉、蘋果 及 藜麥、檸檬醬

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

Gluten-free 不含麩質 🌱

Vegetarian 素食 🌱

Dairy-free 不含奶類制品 🌱

Vegan 全素食 🌱

Cage-free Egg 非籠養雞蛋 🐣

Nut-free 不含堅果類 🌱

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

ALL DAY DINING

available from 11am – 10:30pm

Satay

grilled chicken or beef, spicy peanut sauce

\$208

Lemon prawn

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

雞 或 牛，配香辣花生醬

泰式檸檬蝦

蒜、辣椒、芝麻、青檸

烤雞翼

燒烤醬

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

ALL DAY DINING

available from 11am – 10:30pm

Soup

Lobster bisque

tarragon, cream

\$238

French onion soup

cheese crouton

\$228

Wild mushroom cream soup

mushroom duxelles

\$218

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

法式洋蔥湯

野菌忌廉湯

意大利雜菜湯

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

ALL DAY DINING

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

雲吞湯

鮮蝦雲吞、香菇、叉燒、蔬菜、上湯

蟹肉粟米湯 🌽 🥚

蟹肉、蛋、蔥、麻油

Gluten-free 不含麩質 🌾 | Vegetarian 素食 🍃 | Dairy-free 不含奶類制品 🥛 | Vegan 全素食 🌿 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🥜

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

ALL DAY DINING

available from 11am – 10:30pm

Salad

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

\$248

Thai beef salad 🌱 🥗 🌱

Beef entrecôte, tomato, cucumber, chilli, coriander, lemongrass vinaigrette

\$348

全日供應餐單

供應時間：上午 11 時至晚上 10 時 30 分

沙律

能量沙律 🌱 🥗 🌱

西蘭花、蘋果、雜果、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、羊奶酪、檸檬油、香草

泰式香辣牛肉沙律 🌱 🥗 🌱

牛肋肉、蕃茄、青瓜、辣椒、芫荽、檸檬醋

Gluten-free 不含麩質 🌱 | Vegetarian 素食 🥗 | Dairy-free 不含奶類制品 🌱 | Vegan 全素食 🌱 | Cage-free Egg 非籠養雞蛋 🥚 | Nut-free 不含堅果類 🌱

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

ALL DAY DINING

available from 11am – 10:30pm

Superfood salad 🌱🥑🥚🌿🚫

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 \$258

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

雜錦沙律 🌱🥑🥚🌿🚫

牛油果、亞麻籽、藜麥、石榴籽、枸杞、檸檬醬

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、芝士、意大利煙肉、麵包塊

可提供不含麩質選項

傳統 \$258

配煎雞胸 加 \$138

配蘇格蘭煙三文魚 加 \$138

Gluten-free 不含麩質 🌱 | Vegetarian 素食 🥑 | Dairy-free 不含奶類制品 🥚 | Vegan 全素食 🌿 | Cage-free Egg 非籠養雞蛋 🥚 | Nut-free 不含堅果類 🚫

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

ALL DAY DINING

available from 11am – 10:30pm

Tuna niçoise 🌱 🥚

French beans, quail egg, tuna, anchovy, potato, tomato

\$308

Smoked salmon carpaccio 🥚

rocket, capers, grilled sourdough, wasabi dressing

Gluten-free option available

\$318

Smoked duck breast & figs salad 🌱

rocket, feta cheese, chickpeas, baby carrot, walnuts, balsamic vinegar

\$308

Caprese tomato 🌱 🌿

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 🌱 🥚

四季豆、鵪鶉蛋、吞拿魚、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

煙鴨胸配無花果沙律 🌱

火箭菜、菲達芝士、鷹嘴豆、甘荀、核桃、黑醋汁

意大利番茄水牛芝士沙律 🌱 🌿

水牛芝士、羅勒葉、香蒜醬、橄欖汁

Gluten-free 不含麩質 🌱 | Vegetarian 素食 🌿 | Dairy-free 不含奶類制品 🥚 | Vegan 全素食 🌿 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🥚

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

ALL DAY DINING

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, flaxseed, flaxseed cracker

dressings:

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

extras:

add seared tuna

add grilled chicken breast

add house-smoked Scottish salmon

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： 

熟番茄、紅洋蔥、小蘿蔔、青瓜、甘筍、
牛油果、黑橄欖、脆煙肉、
全熟 蛋、希臘芝士、巴馬臣芝士粉

籽類：

南瓜籽、葵花籽、罌粟籽、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：

配煎吞拿魚 加 \$158

配烤雞胸 加 \$138

配蘇格蘭煙三文魚 加 \$138

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

ALL DAY DINING

available from 11am – 10:30pm

Western Main Course

White onion & cheese risotto 🌱 🍄

black truffle, mascarpone, parmesan, truffle oil, herbs

\$348

Organic Scottish salmon (steamed or grilled) 🐟 🌱

couscous, cucumber, dill salad, lemon olive oil dressing

\$408

Black cod fillet 🌱

seared, scallop, baby spinach, lobster-branding cream

\$388

Barramundi fillet 🌱

seared, black mussel, carrot, celery, curry broth

\$388

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 🌱 🍄

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 (蒸或煎) 🐟 🌱

有機三文魚配非洲小米、蒔蘿青瓜沙律及檸檬橄欖油

香煎銀鱈魚配帶子及菠菜苗 🌱

香煎、帶子、菠菜苗、白蘭地龍蝦忌廉汁

香煎盲曹魚配青口及咖喱汁 🌱

香煎、青口、甘荀、芹菜、咖喱汁

Gluten-free 不含麩質 🌱 | Vegetarian 素食 🍄 | Dairy-free 不含奶類制品 🐟 | Vegan 全素食 🌱 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🌱

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

ALL DAY DINING

available from 11am – 10:30pm

Western Main Course

Fish and chips

Beer battered, chips, tartar sauce

\$388

Organic chicken (steamed or grilled)

quinoa, spinach, herb pesto

Nut-free option available

\$408

Iberico pork piccata

capers, lemon, garlic, parsley, green bean

\$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

英式炸魚薯條伴他他醬

有機雞肉 (蒸 或 烤)

藜麥伴香草醬

可提供不含堅果類選項

酸豆檸檬黑毛豬排

酸豆、檸檬、蒜、香芹、青豆

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

ALL DAY DINING

available from 11am – 10:30pm

From The Grill

Grilled organic Scottish salmon fillet 🌿🥚

\$478

Grilled Seabass fillet (150 grams) 🌿🥚

\$518

Grilled Australian lamb rack cutlet 🌿🥚

\$478

Grilled U.S. Angus rib eye (240 grams) 🌿🥚

\$508

全日供應餐單

供應時間：上午 11 時至晚上 10 時 30 分

扒類

烤有機蘇格蘭三文魚柳 🌿🥚

烤鱸魚柳 🌿🥚

烤澳洲羊架 🌿🥚

烤美國安格斯肉眼扒（240克）🌿🥚

Gluten-free 不含麩質 🌾 | Vegetarian 素食 🌿 | Dairy-free 不含奶類制品 🥛 | Vegan 全素食 🌿 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🥜

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

ALL DAY DINING

available from 11am – 10:30pm

Grilled U.S. prime fillet (220 grams) ④ ⑧

\$578

Iberico pork chop ④ ⑧

\$498

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) ④ ⑧

烤西班牙豬排 ④ ⑧

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

Gluten-free 不含麩質 ④ | Vegetarian 素食 ⑧ | Dairy-free 不含奶類制品 ④ | Vegan 全素食 ⑧ | Cage-free Egg 非籠養雞蛋 ④ | Nut-free 不含堅果類 ⑧

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

ALL DAY DINING

available from 11am – 10:30pm

Side Dishes

Seasonal vegetables 🌱 🌿

steamed, sautéed or grilled

\$98

Potato purée 🌿 🚫

\$98

Sautéed baby spinach with garlic 🌱 🌿 🚫

\$98

Classic French fries 🌱 🌿

\$98

Cheese and truffle fries 🌱 🌿

\$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 🌿 🚫

香蒜炒菠菜 🌱 🌿 🚫

炸薯條 🌱 🌿

芝士松露薯條 🌱 🌿

蒸白飯 或 糙米飯

Gluten-free 不含麩質 🌱 | Vegetarian 素食 🌿 | Dairy-free 不含奶類制品 🥛 | Vegan 全素食 🌱 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🚫

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

ALL DAY DINING

available from 11am – 10:30pm

Pasta

Tiger prawn

eggplant, cherry tomato, chilli flakes, oregano,
parmesan, basil tomato sauce

\$318

Bolognaise

minced beef, tomato, onion, garlic, parmesan

\$298

Arrabiata

onion, tomato, chilli, parsley, parmesan

\$268

Aioli

chilli, parsley, garlic, olive oil

Vegan option available

\$268

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

辣鮮茄大蝦茄子

鮮茄肉醬

香蒜辣茄汁

香蒜欖油

可提供全素食

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

ALL DAY DINING

available from 11am – 10:30pm

Carbonara 🥚 🌾

smoked bacon, egg, parmesan

\$318

Pesto 🌿

basil, olive oil, pine nut, parmesan

\$268

Choice of pasta:

linguine, spaghetti, penne, tagliatelle,

organic whole wheat spaghetti or

gluten-free penne 🌾

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 🥚 🌾

香蒜醬 🌿

自選意大利粉：

闊扁麵、意大利粉、長通粉、有機全麥意大利、

粉寬條麵 或

不含麩質長通粉 🌾

Gluten-free 不含麩質 🌾 | Vegetarian 素食 🌿 | Dairy-free 不含奶類制品 🥛 | Vegan 全素食 🌿 | Cage-free Egg 非籠養雞蛋 🥚 | Nut-free 不含堅果類 🌾

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

ALL DAY DINING

available from 11am – 10:30pm

Wood Fired Pizza

Margherita 🌿

traditional, fresh tomato, cheese, basil,
buffalo mozzarella, olive oil

\$268

Ham and pepperoni

salami, pepperoni, bacon, fresh tomato, chilli, green pepper

\$278

Seafood

prawn, mussel, house-smoked Scottish salmon, capers, onion

\$308

Wild mushroom 🌿

portobello mushroom, shiitake, parmesan, thyme, truffle oil

\$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 🌿

意式辣肉腸煙肉番椒

海鮮

芝士香菇 🌿

Gluten-free 不含麩質 (GF) | Vegetarian 素食 (V) | Dairy-free 不含奶類制品 (DF) | Vegan 全素食 (V) | Cage-free Egg 非籠養雞蛋 (CE) | Nut-free 不含堅果類 (NF)

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

ALL DAY DINING

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

\$328

Steak sandwich

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

白多士、麥多士 或
不含麩質多士

薄牛扒鮮茄三文治

可提供不含麩質選項

Gluten-free 不含麩質 | Vegetarian 素食 | Dairy-free 不含奶類制品 | Vegan 全素食 | Cage-free Egg 非籠養雞蛋 | Nut-free 不含堅果類

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

ALL DAY DINING

available from 11am – 10:30pm

Croque monsieur

Gammon ham, cheddar, gruyere, truffle

Gluten-free option is available

\$298

Mandarin classic burger

beef, tomato, lettuce, sesame bun

\$338

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

可提供不含麩質

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

粟米龍蝦蟹籽卷

蟹籽、粟米、荷蘭汁、芝麻麵包

Gluten-free 不含麩質 🌾

Vegetarian 素食 🌱

Dairy-free 不含奶類制品 🥛

Vegan 全素食 🌱

Cage-free Egg 非籠養雞蛋 🥚

Nut-free 不含堅果類 🌰

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

ALL DAY DINING

available from 11am – 10:30pm

Asian Specialties

Main Course

Hainan chicken rice 🍗🌱

baby pak choy, garlic chilli sauce

Gluten-free option available

\$378

Wok-fried beef noodles 🍗🌱🥚🥚

flat noodles, soya sauce

\$318

Wonton noodle soup

shrimp wonton, barbecued pork, baby pak choy,

supreme broth

\$298

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 🍗🌱

可提供不含麩質選項

乾炒牛肉河粉 🍗🌱🥚🥚

叉燒鮮蝦雲吞麵

Gluten-free 不含麩質 🌱 | Vegetarian 素食 🌿 | Dairy-free 不含奶類制品 🌱 | Vegan 全素食 🌿 | Cage-free Egg 非籠養雞蛋 🥚 | Nut-free 不含堅果類 🥚

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

ALL DAY DINING

available from 11am – 10:30pm

Braised bean curd 🌱 🌿

sweet pea, wood ear mushroom, soy 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 🌱 🌿

可提供不含麩質選項

菠蘿咕嚕肉配白飯

日式銀鱈魚飯 🌱 🌿

Gluten-free 不含麩質 🌱 | Vegetarian 素食 🌿 | Dairy-free 不含奶類制品 🥛 | Vegan 全素食 🌱 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🌰

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

ALL DAY DINING

available from 11am – 10:30pm

Wok-fried barramundi

Thai style, kale, lemongrass, fish sauce, steamed rice

\$388

Seafood fried rice 🍲🥚

Shellfish, squid, egg, X.O. sauce, spring onion

\$328

Nasi goreng

fried rice, prawn, chicken, beef satay

Gluten-free option available

\$308

Vietnamese beef noodles 🍲

turnip, onion, lettuce, beef broth

\$318

全日供應餐單

供應時間：上午 11 時至晚上 10 時 30 分

泰式炒盲曹魚

X.O. 醬海鮮炒飯 🍲🥚

印尼炒飯

可提供不含麩質選項

越式牛肉湯河 🍲

Gluten-free 不含麩質 🍷 | Vegetarian 素食 🌿 | Dairy-free 不含奶類制品 🥛 | Vegan 全素食 🌱 | Cage-free Egg 非籠養雞蛋 🥚 | Nut-free 不含堅果類 🥜

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

ALL DAY DINING

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

rice noodles, prawn, tamarind sauce

\$308

Thai green curry

chicken, fresh green peppercorn, onion, Thai eggplant,
steamed rice

Gluten-free option available

\$348

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

可提供不含麩質

泰式炒河粉

泰式青咖喱雞

可提供不含麩質選項

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

ALL DAY DINING

available from 11am – 10:30pm

Penang char kway teow 🍲

chicken, Chinese sausage, shrimp, squid, chive

\$308

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 🍲

星洲炒米粉 🍲

Gluten-free 不含麩質 🌾 | Vegetarian 素食 🌿 | Dairy-free 不含奶類制品 🥛 | Vegan 全素食 🌱 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🌰

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

ALL DAY DINING

available from 11am – 10:30pm

Indian and Middle Eastern Selection

Using Halal ingredients

Snacks

Lamb samosa

mint yoghurt

\$178

Cheese pakora

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

薄荷醬

印式炸芝士片

茅屋芝士、鷹嘴豆粉、印式香料粉

Gluten-free 不含麩質 

Vegetarian 素食 

Dairy-free 不含奶類制品 

Vegan 全素食 

Cage-free Egg 非籠養雞蛋 

Nut-free 不含堅果類 

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

ALL DAY DINING

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

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

\$358

全日供應餐單

供應時間：上午 11 時至晚上 10 時 30 分

主菜

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

茄子、鷹嘴豆、咖哩香葉、印度香米

印式銀鱈魚

芥末、辣椒、咖哩香料、椰奶、茺荳

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

ALL DAY DINING

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

印式羊肉咖喱

燴羊肩肉配印度香米

印式番茄咖喱雞配印度香飯

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

ALL DAY DINING

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

Gluten-free 不含麩質 🌾 | Vegetarian 素食 🌿 | Dairy-free 不含奶類制品 🥛 | Vegan 全素食 🌱 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🌰

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

ALL DAY DINING

available from 11am – 10:30pm

Warm apple crumble

vanilla ice cream

\$168

Seasonal fresh fruits and berries

\$178

Homemade ice cream and sorbet

strawberry, vanilla or chocolate ice cream

lemon, mango or raspberry sorbet

Vegan option available

\$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

時令鮮果雜莓碟

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

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

OVERNIGHT DINING

available from 10:30pm – 6am

Appetiser and snacks

Prawn cocktail 🌱 🥚

marie rose sauce, baby gem lettuce

\$278

Caesar salad 🥬 🥚

anchovy, parmesan, bacon

traditional

Gluten-free option available

\$258

Green salad 🌱 🥬 🍃 🥚

spinach, parsley, avocado, English cucumber, aged balsamic

\$228

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

Gluten-free 不含麩質 🌱 | Vegetarian 素食 🥬 | Dairy-free 不含奶類制品 🥛 | Vegan 全素食 🍃 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🥚

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

OVERNIGHT DINING

available from 10:30pm – 6am

French onion 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

法式洋葱湯

芝士焗麵包

\$228

烤雞翼

蒜茸豉汁蒸

\$158

羊肉咖喱角

薄荷醬

\$178

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

OVERNIGHT DINING

available from 10:30pm – 6am

Sandwich, Burger and Pie

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 

\$328

Steak sandwich

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、漢堡包及批

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

白多士、麥多士 或 不含麩質多士 

薄牛扒鮮茄三文治

可提供不含麩質選項

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

OVERNIGHT DINING

available from 10:30pm – 6am

Mandarin classic burger

beef, tomato, lettuce, sesame bun

\$338

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

深夜精選

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

Gluten-free 不含麩質 

Vegetarian 素食 

Dairy-free 不含奶類制品 

Vegan 全素食 

Cage-free Egg 非籠養雞蛋 

Nut-free 不含堅果類 

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

OVERNIGHT DINING

available from 10:30pm – 6am

Main Course

Wonton noodle soup 🍲 🌱

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

\$298

Wok-fried beef noodles 🍲 🌱 🌿

flat noodles, soya sauce

\$318

Chicken tikka makhani 🍲

curry tomato sauce, basmati rice
Gluten-free option available

\$348

Baingan channa masala 🍲 🌿

eggplant, chickpea, crispy curry leaves, basmati rice
Gluten-free option available

\$348

深夜精選

供應時間：晚上 10 時 30 分至上午 6 時

主菜

叉燒鮮蝦雲吞麵 🍲 🌱

叉燒, 鮮蝦, 雲吞, 雲吞麵, 雲吞湯

\$298

乾炒牛肉河粉 🍲 🌱 🌿

乾炒, 牛肉, 河粉, 豉汁

\$318

印式番茄咖哩雞配印度香飯 🍲

可提供不含麩質選項

\$348

印式茄子咖哩配印度香飯 🍲 🌿

可提供不含麩質選項

\$348

Gluten-free 不含麩質 🌱 | Vegetarian 素食 🌿 | Dairy-free 不含奶類制品 🥛 | Vegan 全素食 🌿 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🌰

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

OVERNIGHT DINING

available from 10:30pm – 6am

Bolognaise 🥚

minced beef, tomato, onion, garlic, parmesan, spaghetti

\$298

Organic Scottish salmon (steamed or grilled) 🐟 🥚

couscous, cucumber, dill salad, lemon olive oil dressing

\$408

Steak frites 🥩 🥚

U.S. ribeye, béarnaise, French fries

\$508

深夜精選

供應時間：晚上 10 時 30 分至上午 6 時

鮮茄肉醬意大利粉 🥚

蘇格蘭有機三文魚 (蒸 或 烤) 🐟 🥚

配非洲小米、青瓜沙律及檸檬橄欖油

澳洲肉眼扒配炸薯條 🥩 🥚

Gluten-free 不含麩質 🌾 | Vegetarian 素食 🌿 | Dairy-free 不含奶類制品 🥛 | Vegan 全素食 🌱 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🥜

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

OVERNIGHT DINING

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

時令鮮果雜莓碟 🌾🍃🥚🍃🥚

Gluten-free 不含麩質 🌾 | Vegetarian 素食 🍃 | Dairy-free 不含奶類制品 🥚 | Vegan 全素食 🍃 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🥚

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

MINI MO BREAKFAST 兒童早餐

available from 6am – 11am

Two eggs ④ ②

potato rösti, mini sausage, baked beans

\$118

Boiled eggs ② ④

vegemite or marmite, white, whole-wheat or
gluten-free toast ④

\$118

Waffle or pancake ④

plain, strawberry or banana
syrup or chocolate sauce

\$118

兒童早餐

供應時間：上午 6 時至 11 時

雙蛋 ④ ②

薯餅、迷你腸、焗豆

焗蛋 ② ④

維奇醬 或 馬麥醬，白、全麥 或
不含麩質多士 ④

窩夫 或 班戟 ④

原味、士多啤梨 或 香蕉
糖漿 或 朱古力醬

Gluten-free 不含麩質 ④ | Vegetarian 素食 ④ | Dairy-free 不含奶類制品 ④ | Vegan 全素食 ④ | Cage-free Egg 非籠養雞蛋 ② | Nut-free 不含堅果類 ④

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

MINI MO BREAKFAST 兒童早餐

available from 6am – 11am

Porridge

steel cut oats, brown sugar

\$98

Chicken congee 鷄

spring onion, cracker

Gluten-free option available

\$108

Plain congee 粥

spring onion, cracker

Gluten-free option available

\$88

兒童早餐

供應時間：上午 6 時至 11 時

燕麥片

鮮滑雞粥 鷄

蔥、薄脆

可提供不含麩質選項

白粥 粥

蔥、薄脆

可提供不含麩質選項

Gluten-free 不含麩質 鷄 | Vegetarian 素食 粥 | Dairy-free 不含奶類制品 粥 | Vegan 全素食 粥 | Cage-free Egg 非籠養雞蛋 鷄 | Nut-free 不含堅果類 粥

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

MINI MO À LA CARTE

available from 11am – 10:30pm

Appetiser

Chicken and sweet corn soup 🌿 🥚

\$98

Mushroom soup 🌿 🥚

\$98

BBQ chicken wings

\$98

Garlic bread 🌿

\$78

Vegetable spring rolls 🌿

sweet chilli dip

\$118

Satay 🥚

beef and chicken peanut sauce

\$118

Gluten-free 不含麩質 🌿 | Vegetarian 素食 🌿 | Dairy-free 不含奶類制品 🥛 | Vegan 全素食 🌿 | Cage-free Egg 非籠養雞蛋 🐣 | Nut-free 不含堅果類 🥜

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

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 🌿

酸辣醬

串燒沙嗲 🥚

牛、雞、花生醬

MINI MO À LA CARTE

available from 11am – 10:30pm

Side Dishes

Mixed vegetables (steamed or sautéed) ④ ⑤ ⑥

\$78

French fries ④ ⑥

\$78

Mashed potato ④ ⑥

\$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 ④ ⑤ ⑥

薯條 ④ ⑥

自家製薯蓉 ④ ⑥

蒸白飯 或 糙米飯

Gluten-free 不含麩質 ④ | Vegetarian 素食 ⑥ | Dairy-free 不含奶類制品 ④ | Vegan 全素食 ⑥ | Cage-free Egg 非籠養雞蛋 ④ | Nut-free 不含堅果類 ④

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

MINI MO À LA CARTE

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

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

薯條

Gluten-free 不含麩質 🌾 | Vegetarian 素食 🌿 | Dairy-free 不含奶類制品 🥛 | Vegan 全素食 🌱 | Cage-free Egg 非籠養雞蛋 🥚 | Nut-free 不含堅果類 🌰

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

MINI MO À LA CARTE

available from 11am – 10:30pm

Pasta

Bolognaise

minced beef, tomato, onion, garlic, parmesan,

\$128

Carbonara

ham, parmesan

\$128

Tomato sauce

chopped tomato, bacon & cheese

\$128

Choice of pasta:

linguine, spaghetti, penne, rigatoni or

gluten-free penne 

Macaroni cheese

cream, mild cheddar cheese

\$118

Gluten-free 不含麩質 

Vegetarian 素食 

Dairy-free 不含奶類制品 

Vegan 全素食 

Cage-free Egg 非籠養雞蛋 

Nut-free 不含堅果類 

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

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

卡邦尼意粉

茄汁芝士煙肉

自選意大利粉：

闊扁麵、意大利粉、長通心粉、管狀通心粉 或

不含麩質長通心粉 

芝士通心粉

MINI MO À LA CARTE

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 🌿

炸魚柳手指

薯條

烤雞條配粟米杯

薯條

Gluten-free 不含麩質 🌾

Vegetarian 素食 🌿

Dairy-free 不含奶類制品 🥛

Vegan 全素食 🌿

Cage-free Egg 非籠養雞蛋 🐣

Nut-free 不含堅果類 🌰

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

MINI MO À LA CARTE

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   

雜菜炒飯  

蛋

可提供不含麩質選項

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

MINI MO À LA CARTE

available from 11am – 10:30pm

Sweet Treats

Hot chocolate pudding

vanilla ice cream

\$128

Knickerbocker glory

\$128

Banana split

raspberry and chocolate sauce

\$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

Gluten-free 不含麩質  | Vegetarian 素食  | Dairy-free 不含奶類制品  | Vegan 全素食  | Cage-free Egg 非籠養雞蛋  | Nut-free 不含堅果類 

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

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	\$158
Negroni, Citadelle Gin , Campari, Mancino Rosso Vermouth	\$158
Manhattan , Rebel Yell Bourbon, Mancino Rosso Vermouth, Angostura Bitters	\$158
Old Fashioned , Rebel Yell Bourbon, Angostura Bitters	\$158

WINE & CHAMPAGNE

CHAMPAGNE 香檳

150ml 750ml

Ruinart "R", Brut NV	\$208	\$1,040
Ruinart, Brut Rosé NV	\$260	\$1,298
Krug, Grande Cuvée	\$588	\$2,940
Cristal, Louis Roederer, Brut 2014		\$4,800
Dom Pérignon, Brut Rosé 2008		\$6,500

Available in your mini bar 已存放於迷你吧



Vintages are subject to change, please contact In-Room Dining (ext.4699) for more wine options.

年份美酒可隨時有所變化，如欲了解更多的美酒選擇，請聯繫客房餐飲服務 (內線4699)。

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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
Sauvignon Blanc, Wild, Greywacke, Marlborough, New Zealand 罍		\$388	
Gewurztraminer, Les Princes Abbés, Domaine Schlumberger, Alsace, France		\$480	
Sancerre, Cuvée Flores, Vincent Pinard, Loire Valley, France		\$495	
Pouilly-Fuissé, Louis Latour, Burgundy, France 罍		\$568	
Chardonnay, Glenelly Estate, Stellenbosh, South Africa			\$640
Riesling, Julius, Henschke, Eden Valley, Australia			\$830
Châteauneuf-du-Pape, Château la Nerthe, Rhône Valley, France			\$1,100
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			\$3,888
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

Available in your mini bar 已存放於迷你吧 罍

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RED WINE 紅葡萄酒

	150ml	375ml	750ml
Shiraz, Coriole Estate, McLaren Vale, South Australia	\$128		\$640
Pinot Noir, Urlar, Marlborough, New Zealand	\$138		\$690
Château la Rose Bellevue, Grappe Diem, Blaye Côtes de Bordeaux, France	\$148		\$740
Shiraz/Cabernet, Koonuga Hill, Penfolds, South Australia 罍		\$388	
Duluc de Branaire-Ducru, Saint Julien, Bordeaux, France 罍		\$568	
Amarone Della Valpolicella Classico, Tommasi, Veneto, Italy		\$600	
Gevrey Chambertin, Antonin Guyon, Burgundy, France		\$620	
Shiraz, Shaw & Smith, Adelaide Hills, South Australia			\$650
Nero d'Avola, Rosso di Cantrada, Marabino, Val di Noto, Sicily, Italy			\$740
Château Pédesclaux, Grand Cru Classé Pauillac, Bordeaux, France			\$1,200
Gevrey-Chambertin, Geantet Pansiot, Burgundy, France			\$1,952
Chambolle-Musigny 1er Cru Les Baudes, Sérafin Père & Fils, Burgundy, France			\$4,988
Château Lynch Bages, Grand Cru Classé Pauillac, Bordeaux, France 2005			\$4,988
Echezeaux Grand Cru, Domaine David Duband, Burgundy, France 2015			\$7,500
Sassicaia, Super Tuscan, Tenuta San Guido, Tuscany, Italy 1998			\$7,088



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		\$4,980

Available in your mini bar 已存放在迷你吧 罍

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年份美酒可隨時有所變化，如欲了解更多的美酒選擇，請聯繫客房餐飲服務（內線4699）。

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