

BREAKFAST 早餐

FROM 7am TO 11am 上午7時至11時供應

FRUITS 水果

- ✓ Assorted Seasonal Berries 150
時令鮮莓
- ✓ Fresh Fruit Salad 140
鮮果沙律
- ✓ Ruby Red Grapefruit Segments 110
紅西柚
- ✓ Solo Papaya with Lime 110
Solo 木瓜配青檸
- ✓ Seasonal Fruit Plate 140
時令鮮果盤

FRESH FROM THE BAKERY 新鮮出爐麵包

Breakfast Basket, Selection of 6 Pastries & Artisan Breads: 135
Croissant, Pain Au Chocolat, Muffin,
Sliced: Toasted Brioche, Multi Cereal Sourdough & Sourdough

早餐麵包籃，六款精選包餅：
牛角包、法式朱古力麵包、鬆餅、
法式奶油麵包(切片)、混合穀物酸麵包(切片)及法式酸麵包(切片)

Selection of Multi Cereal Sourdough, Sourdough, 100
White or Whole Wheat Bread, English Muffin or Bagel

Gluten-free bread available upon request

可選以下一款包餅：
混合穀物酸麵包、法式酸麵包、白麵包、全麥麵包、英式鬆餅或貝果
可另選無麩質麵包

All selections served with French butter, artisanal jams & honey

以上各款包餅配以法國牛油、果醬及蜜糖

Food Re-Heat Tray Service
食物翻熱服務

50/ time 次

✓ *vegetarian* 素食

Should you have any special requests or dietary requirements, please call your In-room Dining attendant.
All prices in Hong Kong dollars & subject to 15% service charge. All menus are subject to price and seasonal change.
如有任何特別要求或餐飲需要，請與客房餐飲服務員聯絡。所有價格均以港幣計算，另加 15% 服務費。以上菜譜及價格或根據時令作調整。

BREAKFAST 早餐

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CEREALS 穀麥類

- ✓ Vegan Granola, Coconut Yoghurt & Tropical Fruits 98
全素小燕麥配椰子乳酪及熱帶水果
- ✓ Hot Oatmeal, Prepared with Water or Milk, 95
Served with Condiments: Dried Raisins & Muscovado Sugar
熱燕麥片配葡萄乾及黑糖，可選以水或牛奶調製
- ✓ Choice of Breakfast Cereals: 95
Raisin Bran, Bran Flakes or Corn Flakes
可選以下一款早餐穀麥：
葡萄乾穀麥脆片、穀麥脆片或粟米脆片

DAIRY 奶類

- ✓ Farmers Yoghurt: Plain or Non-fat from 'Fermes des Peupliers' 66
法國 Fermes des Peupliers 農場鮮製乳酪：原味或脫脂
- With 配 Add 另加
- Mixed Berries* 雜莓 45
- Bananas* 香蕉 15
- Pollen & Honey* 花粉及蜜糖 15
- Chopped Walnuts, Chia Seeds & Flaxseeds* 核桃碎、奇亞籽及亞麻籽 15
- ✓ Chef's Selection of Pasteurised French Cheeses (5 types) 338
Served with Condiments & Homemade Bread
廚師推介法國芝士 (5 款：經巴氏滅菌法消毒)
伴配料及自家製麵包

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EGGS 雞蛋

- ✓ Cage Free Eggs** 148
Fried, Scrambled, Poached, Omelette or Boiled,
Served with Hash Brown, Roasted Roma Tomato & Toast
走地雞蛋
煎蛋、炒蛋、水波蛋、奄列或水煮蛋
伴薯餅、烤羅馬番茄及多士
- With 配 Add 另加
- Home-smoked Salmon* 煙三文魚 48
Black Treacle Back Bacon 糖漿脊煙肉 48
Crispy Hickory Smoked Bacon 香脆煙肉 48
Dingley Dell Cumberland Sausage 豬肉腸 48
Chicken Sausage 雞肉腸 48
Whole Avocado with Manni Olive Oil & Sea Salt 原個牛油果配特級初榨橄欖油及海鹽 48
- ✓ Dark Cereal Bread with Crushed Avocado 158
with Poached Cage Free Eggs** Green Vegetable & Pistachio Salad
牛油果水波走地雞蛋黑麥包
伴開心果蔬菜沙律
- SOMM Poached Cage Free Egg** on English Muffins with Black Truffle 158
Butter, Green Asparagus, Hollandaise Sauce & Crispy Bellota Ham
SOMM 特色水波走地雞蛋英式鬆餅
配黑松露牛油、蘆筍、荷蘭汁及香脆風乾火腿
- Smoked Salmon Cage Free Eggs** 'Benedict' 158
English Muffin Topped with Sautéed Spinach, Home-smoked Salmon,
Two Poached Eggs & Hollandaise Sauce
煙三文魚走地雞班尼迪克蛋：
英式鬆餅配炒菠菜、煙三文魚、水波蛋兩隻及荷蘭汁

**Cage Free Eggs

Sunny Queen Farm **Cage free eggs** are laid by hens that move freely around large barns with plenty of natural light and fresh air. The hens have no added hormones, **Cage free eggs** are packed with a nutritional punch unlike any other food.

✓ *vegetarian* 素食

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BREAKFAST SPECIALTIES 特色早餐

Belgian Waffle with Dingley Dell Cumberland Sausage, Crispy Hickory Smoked Bacon, HP Sauce & Maple Syrup 比利時窩夫配豬肉腸、香脆煙肉、HP 醬及有機楓糖漿	128
✔ Sourdough French Toast with Strawberries, Raspberries & Sour Cream 法式酸麵包多士配士多啤梨、紅桑子及酸忌廉	128
✔ Pancakes with Banana with Toasted Pecan Nuts, Dark Okinawa Sugar Syrup & Sudashi 熱香餅配香蕉、烤胡桃堅果、沖繩黑糖漿及青橘子	158
✔ Belgian Waffle with Whipped Vanilla Cream 比利時窩夫配雲呢噠忌廉	125
With 配	<i>Add 另加</i>
<i>Assorted Seasonal Berries</i> 時令鮮莓	45
<i>Chocolate Sauce</i> 朱古力醬	20

HEALTHY BREAKFAST BEVERAGES 健康早餐飲品

KOMBUCHA 酵母茶**

Taboocha (Goji Berry & Ginger) Taboocha (杞子和薑味)	98
Taboocha (Seasonal Flavor) Taboocha (時令茶味)	98

JUICE 新鮮果汁

Cold Pressed Green Juice (Spinach, Cucumber, Celery & Granny Smith Apple) (菠菜, 青瓜, 西芹和蘋果味)	104
Cold Pressed Booster Juice (Orange, Carrot, & Ginger) (橙, 甘筍和薑味)	104

**Kombucha

Kombucha is a fermented drink made from sweetened tea and a specific culture known as a scoby. It is lightly effervescent and good for health. It contains antioxidants and reduce the heart attack risk as well.

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ASIAN BREAKFAST SPECIALTIES 亞洲風味早餐

Plain Congee Served with Traditional Condiments: Fried Wonton Crisps, Salted Peanuts, Preserved Vegetables, Century Eggs & Meat Floss 明火白粥配雲吞薄脆、鹽香花生、咸菜、皮蛋及肉鬆	115
With 配	<i>Add 另加</i>
<i>Chicken</i> 雞肉	40
<i>Prawn</i> 蝦	40
<i>Beef</i> 牛肉	40
<i>Abalone</i> 鮑魚	100
Assorted Steamed Dim Sum 點心拼盤	135
✓ Crispy Deep-fried Dough Sticks Served with Hot Soy Milk 炸油條配熱豆奶	100
✓ Chinese Vegetables Spring Rolls (4 pieces) 中式素春卷 (4 件)	100
✓ Sautéed Seasonal Vegetables 清炒時蔬	100
Shrimp & Pork Wonton in Chicken Broth with Green Chinese Vegetables 鮮蝦豬肉雲吞清雞湯伴青菜	175
Stir-fried Rice Vermicelli with Bean Sprouts, Barbecued Pork & Soy Sauce Rice vermicelli can be adapted for a vegetarian diet 豉油皇銀芽叉燒炒米粉 米粉可改為素食	135

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THE LANDMARK 香港置地文華東方特色早餐

358

Choice of Fresh Fruit Juice:

Orange, Ruby Red Grapefruit, Mango, Watermelon, Apple or Carrot

Breakfast Basket, Selection of 3 Pastries & Artisan Breads:

Croissant, Pain Au Chocolat, Muffin,

Sliced: Toasted Brioche, Multi Cereal Sourdough or Sourdough

All selections served with French butter, artisanal jams & honey

Choice of Breakfast Cereals:

Raisin Bran, Bran Flakes or Corn Flakes

Served with Cold Milk: Whole, Skimmed or Soy

or

Fresh Fruit Plate or Fruit Salad

Cage Free Eggs**

Fried, Scrambled, Poached, Omelette or Boiled

Served with Hash Browns, Roasted Roma Tomato & Toast

with

One Choice of Home-smoked Salmon, Hickory Smoked Bacon,

Black Treacle Back Bacon, Pork Cumberland Sausage or Chicken Sausage

Choice of Coffee or Pot of Tea

可選以下一款新鮮果汁：

橙汁、紅西柚汁、芒果汁、西瓜汁、蘋果汁或甘筍汁

早餐麵包籃，三款精選包餅：

牛角包、法式朱古力麵包、鬆餅、

法式奶油麵包(切片)、混合穀物酸麵包(切片)或法式酸麵包(切片)

配以法國牛油、果醬及蜜糖

葡萄乾穀麥脆片、穀麥脆片或粟米脆片

配鮮奶：全脂、脫脂或豆奶

或

鮮果盤或沙律

走地雞蛋

煎蛋、炒蛋、水波蛋、奄列或水煮蛋配薯餅、烤羅馬番茄及多士

可選配其中一款：

煙三文魚、香脆煙肉、糖漿脊煙肉、豬肉腸或雞肉腸

咖啡或茶一壺

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V CONTINENTAL 歐陸式

298

Choice of Fresh Fruit Juice:

Orange, Ruby Red Grapefruit, Mango, Watermelon, Apple or Carrot

Breakfast Basket, Selection of 6 Pastries & Artisan Breads:

Croissant, Pain Au Chocolat, Muffin,

Sliced: Toasted Brioche, Multi Cereal Sourdough & Sourdough

All selections served with French butter, artisanal jams & honey

Choice of Coffee or Pot of Tea

可選以下一款新鮮果汁：

橙汁、紅西柚汁、芒果汁、西瓜汁、蘋果汁或甘筍汁

早餐麵包籃，六款精選包餅：

牛角包、法式朱古力麵包、鬆餅、

法式奶油麵包(切片)、混合穀物酸麵包(切片)及法式酸麵包(切片)

配以法國牛油、果醬及蜜糖

咖啡或茶一壺

V *vegetarian* 素食

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CHINESE 中式

358

Plain, Chicken, Beef or Prawn Congee with Traditional Condiments:
Fried Wonton Crisps, Salted Peanuts, Preserved Vegetables,
Century Eggs & Meat Floss

Assorted Steamed Dim Sum

Crispy Deep-fried Dough Sticks Served with Hot Soy Milk

Sautéed Seasonal Vegetables

Chinese Vegetables Spring Rolls (2 pieces)

Stir-fried Rice Vermicelli with Bean Sprouts, Barbecued Pork & Soy Sauce

Seasonal Fresh Fruits

Pot of Tea

明火白粥、雞粥、牛肉粥或蝦肉粥
配雲吞薄脆、鹽香花生、咸菜、皮蛋及肉鬆

點心拼盤

炸油條配熱豆奶

清炒時蔬

中式素春卷 (2 件)

豉油皇銀芽叉燒炒米粉

時令鮮果

茶一壺

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Japanese 日式

358

Grilled Salted Salmon

Japanese Omelette & Seaweed

Fermented Natto Beans with Soy Sauce

Steamed Rice

Red Miso Soup with Silky Tofu, Wakame & Seasonal Vegetables

Japanese Pickles & Seaweed Salad

Seasonal Fresh Fruits

Pot of Tea

鹽燒三文魚

日式奄列及海苔

納豆

香苗白飯

香蔥豆腐味噌湯及時令蔬菜

日式漬物海藻沙律

時令鮮果

茶一壺

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ALL DAY DINING 全日供餐

SERVED 24 HOURS a DAY

SALADS & APPETISERS 沙律及前菜

- Caesar Salad with Romaine Lettuce, Anchovies, Boiled Quail Eggs, Italian Parsley, Garlic Croutons & Parmesan Reggiano 178
*Chicken***, Prawns a la Plancha or Smoked Salmon* Add 108 per choice
- ✓ **Salad can be adapted for vegetarians**
- 凱撒沙律
伴羅馬生菜、鯷魚、水煮鵪鶉蛋、意大利番茜、蒜蓉麵包粒及巴馬臣芝士
配雞肉、蝦或煙三文魚 每款另加 108
- ✓ 沙律可改為素食
- ✓ Burrata di Bufala, Fruit Tomatoes, Black Ligurian Olives, Aceta Balsamico & Pesto 258
布拉塔芝士、車厘茄、黑橄欖配意大利香醋及羅勒青醬
- Pierre Oteiza Jesus Sausage with Homemade Pickles 120
風乾火腿

SOUPS 湯品

- ✓ Minestrone Soup Style with Haricots 'Tarbais' & Fresh Basil 148
意大利蔬菜濃湯
- Green Garden Pea Velouté with Crispy Bacon, Romain Lettuce & Mint 148
青豆湯配香脆煙肉、羅馬生菜及薄荷葉
- Tom Yum Goong
Hot & Sour Flavoured Thai Soup with Prawns, Straw Mushrooms & Coriander Leaves 179
泰式酸辣冬蔭功湯
鮮蝦、草菇及芫茜葉

***Our chicken is from George and Jo's they are the symbol of a Free Range Farmers Collective, all of whom care about the welfare of chickens, the environment, sustainability, and what's best for the consume.

- **100% Antibiotic Free - for Life.**
- **George and Jo's farms are independently audited in strict accordance with the NZ Animal Welfare Laws and in conjunction with MPI, all to ensure the high standards of animal welfare and the best of growing conditions.**

✓ *Vegetarian* 素食

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SANDWICHES & BURGERS 三文治及漢堡包

- Classic Club Sandwich 245
 Vine Tomatoes, Hard Boiled Cage Free Egg**, Romaine Lettuce,
 Dijon Mustard Mayonnaise, Smoked Bacon,
 Black Treacle Back Bacon & Turkey
 ✓ **Can be tailored for a vegetarian diet**
 經典公司三文治
 新鮮番茄、全熟水煮蛋、羅馬生菜、第戎芥末醬、煙肉、
 糖漿脊煙肉及火雞肉
- ✓ 三文治可改為素食
- ✓ Impossible Burger* 258
 Melted Cheddar, Butter Lettuce, Tomatoes,
 Clausen Dill Pickles, Raw Red Onions, Mayo, French Fries
 素漢堡包*
 車打芝士、牛油生菜、番茄、醃菜、生紅洋蔥及蛋黃醬配炸薯條
- ✓ Impossible Mini Burgers* (2 pieces) 208
 Melted Cheddar, Butter Lettuce, Tomatoes,
 Clausen Dill Pickles, Raw Red Onions, Mayo
 迷你素漢堡包*
 車打芝士、牛油生菜、番茄、醃菜、生紅洋蔥及蛋黃醬(兩件)

All sandwiches & burgers served with a choice of French Fries or Mesclun Leaves

以上三文治及漢堡包均可選配薯條或蔬菜沙律

*** IMPOSSIBLE BURGER**

It's meat, made from plants, for meat lovers.

Our Burger starts out raw and looks, cooks, smells, and tastes like ground beef.

It's 100% plant based and it might just change the world.

*植物肉(純素仿肉)漢堡

口感和味道與真肉無異, 充滿著肉香肉汁。

100% 純植物製造, 改變世界就從這裡開始。

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PASTA 意粉

Durum Wheat Semolina Pasta from Martelli 258
 Penne, Spaghetti or Fusilli with a Choice of Preparations
Gluten-free teff penne rigate available upon request

意大利 Martelli 杜蘭小麥意粉
 可選長通粉、意粉或螺絲粉作烹調
 可另選無麩質長通粉

✓ All'Arrabbiata
 Fresh Roma Tomatoes, Red Hot Chilli Pepper, Onion,
 Basil, Italian Parsley & Parmesan Reggiano
 香辣茄醬
 新鮮羅馬番茄、紅辣椒、洋蔥、羅勒、意大利番茜及巴馬臣芝士

✓ Impossible* Bolognese
 Homemade Impossible Meat Bolognese Sauce with Parmesan Reggiano
 素肉醬
 秘製素肉醬及巴馬臣芝士

Prawn 'Aglio e Olio'
 Sautéed with Garlic, Red Hot Chilli, Italian Parsley
 & Topped with Pan-fried Wild Prawn
 香蒜大蝦辣意粉
 蒜頭、紅辣椒、意大利番茜及香煎野生大蝦

PIZZA 薄餅

Pizza Parma 248
 Parma Ham, Parmesan Cheese, Tomatoes & Basil Leaves
 意大利巴馬火腿薄餅
 意大利巴馬火腿、巴馬臣芝士、番茄及羅勒葉

* IMPOSSIBLE

It's meat, made from plants, for meat lovers. Our meat starts out raw and looks, cooks, smells, and tastes like ground beef. It's 100% plant based and it might just change the world.

*植物肉（純素仿肉）

口感和味道與真肉無異，充滿著肉香肉汁。100% 純植物製造，改變世界就從這裡開始。

✓ Vegetarian 素食

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Main COURSES 主菜

Nasi Goreng Traditional Indonesian Fried Rice Served with Chicken*** & Shrimp Satay, Topped with a Fried Egg, Accompanied with Sambal Sauce & Peanut Dip 印尼炒飯 沙嗲烤雞肉及蝦、配煎蛋、參巴辣醬及花生醬	288
Wonton Noodle Soup Fresh Egg Noodles in Chicken Broth with Green Chinese Vegetables, Shrimp & Pork Wonton 雲吞湯麵 清雞湯蛋麵，配青菜及鮮蝦豬肉雲吞	258
Stir-fried Rice with Scallops, Wild Prawn, Crab Roe, Egg, Green Asparagus & Scallions, Served with Homemade XO Sauce 海鮮炒飯 帶子、大蝦、蟹籽、雞蛋、青露筍、青蔥及秘製 XO 醬	248
Hainan Chicken Traditional Singaporean Ginger & Lemongrass Poached Chicken Served with Hot Lemongrass Rice, Shanghai Bok Choy, Ginger & Chilli Paste 海南雞 以新加坡傳統方法烹調 配熱香茅飯、小唐菜、薑蓉及香辣醬	298

***Our chicken is from George and Jo's they are the symbol of a Free Range Farmers Collective, all of whom care about the welfare of chickens, the environment, sustainability, and what's best for the consume.

- **100% Antibiotic Free - for Life.**
- **George and Jo's farms are independently audited in strict accordance with the NZ Animal Welfare Laws and in conjunction with MPI, all to ensure the high standards of animal welfare and the best of growing conditions.**

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Main COURSES FROM THE PLANCHA 烤煮類

All main courses are served with one choice of sides:* 以下主菜可選一款配菜

Grilled Chicken Breast with Jus 香煎雞胸	378
Grilled Te Mana Lamb** Cutlets with Jus 烤羊排	398
Grilled Grass-fed Galician Beef Tenderloin with Jus 西班牙牛柳	658
Grilled Brandt All Natural Prime Flat Iron Steak with Jus 特級平鐵牛排	398
Grilled Seabream with Lemon & Extra Virgin Olive oil 烤鯛魚	308

*SIDES 配菜

each extra side add 每款追加 80

- ✓ Green Salad with Sherry Dressing (Dressing on the side)
青菜沙律
- ✓ Tomato Salad with Aceto Balsamic Dressing (Dressing on the side)
番茄沙律
- ✓ Steamed Seasonal Vegetables
時令蔬菜
- ✓ Mashed Potatoes
香滑薯蓉
- ✓ Steamed Jasmine Rice
香苗白飯
- ✓ French Fries
薯條

** Te Mana Lamb

- 100% free farmed in New Zealand's South Island High Country.
- Thirty days finishing on chicory pastures (release full potential of Omega-3).
- Dry aged 21 days.

✓ Vegetarian 素食

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DESSERTS 甜品

Baked LMO Cheese Cake 133
with Korean Strawberries marinated in Hibiscus Sauce
& Whipped Cream

香港置地文華東方特色芝士蛋糕
配韓國草莓醃製洛神花醬伴忌廉

Banoffee Pie 133
with Bourbon Vanilla Ice-cream

香蕉太妃批
配雲呢啞雪糕

Abinao Bitter Chocolate Delice 133
Chocolate Ganache with Praline, Chocolate Joconde & Cacao Sorbet

黑朱古力蛋糕
配果仁糖、朱古力及可可雪葩

Homemade Sorbet *per scoop* 每球 50
Strawberry & Amalfi Lemon

自家製雪葩
草莓及檸檬

Homemade Ice-cream *per scoop* 每球 50
Bourbon Vanilla, Dark Chocolate & Pistachio

自家製雪糕
雲呢啞、黑朱古力及開心果

Ask your In-room Dining attendant for other available homemade ice-cream & sorbet flavours
歡迎查詢其他雪糕/雪葩口味

CHEESE 芝士

✓ Chef's Selection of Pasteurised French Cheeses (5 types) 338
Condiments & Homemade Bread

廚師推介法國芝士 (5 款 : 經巴氏滅菌法消毒)
伴配料及自家製麵包

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LITTLE Fans 兒童餐

SERVED 24 HOURS a DAY

Smaller portions, only for children up to 12 years old
小童份量，只供 12 歲或以下兒童享用

APPETISERS 前菜

Smoked Salmon 煙三文魚	160
✓ Butter Lettuce Salad 牛油菜沙律	120
✓ Tomato Salad 番茄沙律	120

SANDWICHES & BURGERS 三文治及漢堡包

Grilled Ham & Cheese Sandwich 烤火腿芝士三文治	140
✓ Impossible Hamburger or Cheeseburger 素漢堡包或芝士漢堡包	210

Main COURSES 主菜

Chicken Breast A La Plancha with French Fries 秘製煎雞胸、薯條	150
Grilled Beef Steak with Charlotte Potato Mousseline 燒牛扒配香滑薯蓉	240
Line-Caught fish of the day with Mixed Vegetables 香煎魚配雜菜	240
✓ Spaghetti Impossible Bolognese with Parmesan Reggiano 素肉醬意粉配巴馬臣芝士	200

DESSERTS 甜品

Homemade Sorbets Strawberry & Amalfi Lemon 自家製雪葩 草莓及檸檬	<i>per scoop</i> 每球 50
Homemade Ice-cream Bourbon Vanilla, Dark Chocolate & Pistachio 自家製雪糕 雲呢噠、黑朱古力及開心果	<i>per scoop</i> 每球 50

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HEALTHY BEVERAGES 健康飲品

KOMBUCHA 酵母茶**

Taboocha (Goji Berry & Ginger) 98
Taboocha (杞子和薑味)

Taboocha (Seasonal Flavor) 98
Taboocha (時令茶味)

JUICE 新鮮果汁

Cold Pressed Green Juice 104
(Spinach, Cucumber, Celery & Granny Smith Apple)
(菠菜, 青瓜, 西芹和蘋果味)

Cold Pressed Booster Juice 104
(Orange, Carrot, & Ginger)
(橙, 甘筍和薑味)

****Kombucha**

Kombucha is a fermented drink made from sweetened tea and a specific culture known as a scoby.

It is lightly effervescent and good for health.

It contains antioxidants and reduce the heart attack risk as well.

 Vegetarian 素食

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MO BAR DINING

AVAILABLE FROM 11am TO 9:30PM

上午 11 時至晚上 9 時 30 分供應

APPETIZERS 前菜

- King Fish Tartar 198
with Yuzu Ponzu, Lime Caviar,
Lotus Chips & Heirloom Radish
油甘魚他他
配柚子柑橘，青檸魚子醬，蓮藕片及蘿蔔
- ✓ Plant-based Protein & Bulgur Salad 164
with Edamame, Chickpeas, Red Onion, Tomatoes,
Cucumber & Sherry Dressing
植物蛋白布格麥沙律
配毛豆，鷹嘴豆，紅洋蔥，蕃茄，青瓜及沙律醬
- Salmon Rillettes Jar 143
with Chives & Rye Crackers
熟三文魚抹醬罐
配法蔥黑麥餅乾
- Bellota-bellota Charcuterie 280
with Crispy Sourdough “Pan Con Tomate”
Bellota-bellota 熟食凍肉拼盤
配脆皮酸麵包及番茄蓉

SOUPS 湯品

- Lobster Bisque 160
with Pistachio & Garden Herb Cream
龍蝦湯
配開心果及田園香草忌廉
- ✓ Kabocha Pumpkin Velouté 142
with Chestnut, Parmesan Reggiano & Italian Parsley
南瓜濃湯
配栗子，巴馬臣芝士及意大利香草

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MAIN COURSE 主菜

- ASC Farmed Seabream 308
A La Plancha on the Skin with Mussel & Yellow Wine Stew
烤鯛魚配青口
及葡萄甜酒汁
- ✓ Wild Mushroom Gnocchi 278
with Parmesan Reggiano & Mascarpone
野菌薯仔粉糰
配巴馬臣及馬斯卡彭芝士
- Hainan Chicken 298
Traditional Singaporean Ginger & Lemongrass Poached Chicken
Served with Hot Lemongrass Rice, Shanghai Bok Choy,
Ginger & Chilli Paste
海南雞
以新加坡傳統方法烹調 配熱香茅飯、小唐菜、薑蓉及香辣醬
- Dim Sum Bento 228
The Chef's Selection of Nine Steamed &
Fried Dim Sum with Pork, Beef, Prawn & Vegetables
雜錦點心盒
廚師精選九件點心、包括豬肉、牛肉、蝦和蔬菜

DESSERTS 甜品

- Caramelized Apple 133
with Puff Pastry & Bourbon Vanilla Ice-cream
焦糖蘋果
配泡芙及雲呢嚕雪糕
- Abinao Bitter Chocolate Delice 133
Chocolate Ganache with Praline, Chocolate Joconde &
Cacao Sorbet
黑朱古力蛋糕
配果仁糖、朱古力及可可雪葩

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SOMM DINING

AVAILABLE FROM 12 NOON TO 2:30PM

AND FROM 5:30PM TO 9:30PM

正午 12 時至下午 2 時30分及下午 5 時30分至晚上 9 時30分供應

BITES 小食

Pierre Oteiza Jesus Sausage with Homemade Pickles 風乾火腿	120
Aka Uni 'French Toast' (20g Uni) 10g Schrenki Caviar 北海道赤海膽 法式多士 配 10g 魚子醬	238 Add 300 另加 300
"Brand All Natural" Beef Short Rib 'Charsiu' with Shishito Pepper 牛小排 '叉燒' 配唐辛子	188

STARTERS 頭盤

Seared Hokkaido Scallop with Kabocha & Chestnut 香煎帶子配大茶杯栗子	328
Wild Duck & Foie Gras Pâté en Croute with Kumquat & Pineapple Relish 鴨鵝肝醬配金橘菠蘿醬	238
✓ Preserved Winter Truffle & Salers Cheese Toasted Sourdough Sandwich 烤酸麵包，黑松露及法國牛奶芝士	258

✓ Vegetarian 素食

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MAINS 主菜

- Toothfish on the Plancha 468
with Braised Savoy Cabbage, Onion, & Hedgehog Mushrooms,
Buttermilk Sauce & Dill infused Olive Oil
香煎牙帶魚配椰菜，蘑菇及奶油汁
- Binchotan Grilled Snake River Wagyu 548
with Overnight Roasted Celeriac, Maitake Mushrooms &
Black Garlic Jus with Aged Shanghai Black Vinegar
烤美國極黑和牛配烤芹菜，舞茸及黑蒜汁上海黑醋
- ✓ Jerusalem Artichoke & Ricotta Agnolotti 368
with Salt Roasted Shallot,
Black Winter Truffle Coulis and Parmesan Cheese
意式芝士雲吞，紫洋蔥，配鹽烤蔥頭，松露醬及帕馬森芝士

SIDES 配菜

- ✓ Maple Syrup & Rosemary Roasted Root Vegetables 98
燒烤雜菜配楓葉糖漿
- Fruit Tomato, Wakame, Myoga, Katsubushi & Garum Dressing 198
番茄，海帶，茗荷，柴魚及魚醬
- ✓ Potato & Black Winter Truffle Gratin Dauphinois 288
焗薯仔千層批配黑松露

POSTS 甜品

- Amao Strawberry, Sudachi & Hokkaido Milk Vacherin 188
士多啤梨配酸桔及北海道牛奶雪糕
- Chestnut with Bourbon Vanilla & Mikan Sorbet 138
栗子配雲呢拿及蜜柑雪葩
- Matcha Tiramisu 138
抹茶提拉米蘇

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AND FROM 5:30PM TO 9:30PM

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Caviar SELECTION 精選魚子醬

	50g	125g	250g
Petrossian Daurenki Tsar Imperial 'Acipenser Schrenki-Dauricus'	1,898	4,198	7,988
Kaviari Kristal "Acipenser Srencki"	1,798	4,098	7,788
Petrossian "Imperial Selection" 'Acipenser Gueldenstaedtii' Ossetra	2,298	5,598	

Commence your Experience with Caviar from Petrossian Paris & Kaviari Paris.

These Caviars are hand selected for Amber & served on ice with Russian garnish,

Home-made buckwheat cracker & blini.

精選魚子醬配俄式雜菜及自家製蕎麥薄餅

 *Vegetarian* 素食

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PDT DINING

AVAILABLE FROM 4PM TO 9:30PM

下午 4 時至晚上 9 時 30 分供應

HK PDT HOT DOGS 香港 PDT 熱狗

- Nippon Dog 152
Panko Breaded Pork Dog, Wasabi Mayo Coleslaw,
Pickled Daikon & Carrots, Tonkatsu Sauce
日本熱狗
日式炸豬肉腸、芥末蛋黃醬涼拌捲心菜、醃蘿蔔和胡蘿蔔、炸豬排醬
- Chili Dog 152
Beef Dog with Chili Con Carne, Melted Pepper Jack Cheese,
Scallions, Fried Onions & Cracked Nachos
辣椒熱狗
牛肉腸配辣肉醬、芝士、香蔥、炸洋蔥和墨西哥脆片
- Korean Dog 152
Korean Pork Dog with Baek Kimchee
香辣豬肉腸熱狗
配韓式香辣汁及白泡菜
- Siam Dog 152
Fish Cake Dog with Kaffir Lime Leaves,
Cucumber Relish, Fried Shallots & Peanuts
泰式魚腸熱狗
配泰國青檸葉、青瓜醬、炸蔥及花生

NYC PDT HOT DOGS 紐約 PDT 熱狗

- John-John Deragon 148
Beef Dog, Cream Cheese, Everything Bagel Spice, Scallions
John-John Deragon 熱狗
牛肉腸、忌廉芝士、各種香料、香蔥
- Kimchi Dog 148
Bacon-wrapped Pork Dog, Kimchi
泡菜熱狗
培根卷豬肉腸、泡菜

Our hot dogs are made by

Organic Farm de Ldenhof according to a mutually agreed and developed recipe, with minimal preservatives and considerably reduced amounts of sodium to ensure the best quality

*Chicken Hot Dogs are made of organic free range chicken

*Beef Hot Dog are made of organic 'Gascoigne' beef

*Pork Hot Dog are made from free range organic 'Baamsbrugge' pig

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PDT DINING

AVAILABLE FROM 4PM TO 9:30PM

下午 4 時至晚上 9 時 30 分供應

PDT SIDES 配菜

- ✓ “Cheung Fun” Style Tater Tots 152
Golden Brown Fried Potato Tater Tots, with Hoi Sin Sauce,
Toasted Peanut Sauce, Chili Sauce, White Sesame, Shredded
Spring Onion, Shredded Red Chili and Dehydrated Soy Dust
腸粉醬炸薯寶
配海鮮醬、花生醬、辣椒醬、白芝麻、香蔥及碎辣椒
- Takoyaki Tots 152
Kewpie Mayo, Takoyaki Sauce, Shredded Nori, Bonito, Scallions
章魚燒醬炸薯寶
蛋黃醬、章魚燒醬、紫菜絲、鰹魚、香蔥
- ✓ Tater Tots 128
Cheese & Jalapeño
炸薯寶
芝士醬及墨西哥辣椒
- ✓ Waffle Fries 75
炸薯格

PDT DESSERT 甜品

- XL Chocolate Fudge Brownie/Cookie 44
Hybrid between an American Style Chocolate Cookie
& a Fudge Brownie
XL朱古力軟布朗尼/曲奇
混合美式朱古力曲奇和軟布朗尼
- Cheese Cake with Schlag 100
Traditional Baked New York Style Cheese Cake
with Whipped Cream
芝士蛋糕
傳統紐約烤芝士蛋糕配忌廉

✓ *Vegetarian* 素食

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HOT BEVERAGES 熱飲

Freshly Brewed Coffee 88
 即磨咖啡

Espresso, Café Latte, Cappuccino 88
 意大利特濃咖啡、鮮奶咖啡、意大利泡沫咖啡

All coffees are available decaffeinated
 可選擇低因咖啡

Milk 83
 Whole, Skimmed, Soy or Almond
 鮮奶
 全脂、脫脂、豆奶或杏仁奶

Valrhona Chocolate Milk 104
 Valrhona 朱古力奶

TEA 茶

GREEN 綠茶

Dragon Well / Long Jing 160
 China's most celebrated green tea: Lively, high defined flavours,
 grassy freshness, underscored by soft hazel complexities.
 龍井
 中國著名綠茶，香醇馥郁，擁有清新青草氣息，帶出榛木味的複雜口感。

Japanese Sencha / Uji Prefecture 104
 A Japanese green tea. Our loose leaf Sencha is thick, rounded and sweet
 as a result of expert steam-processing.
 日本煎茶 / 宇治市
 口感順滑濃郁，含有甜豆的芳香和鮮味，香甜餘韻隱含芝麻菜和小蘿蔔的清香。

WHITE 白茶

White Peony / Shou Mei 104
Sweet, crisp taste, fragrance lingers deep in breath with deep aftertaste.

白牡丹
香氣鮮顯，滋味清甜醇爽，飲後毫味久長，咽喉回甘。

JASMINE 茉莉花茶

Jasmine Pearl 92
Hand rolled & scented with fresh jasmine flowers.
Rich, round & deeply jasmine infused with a beautifully thick, velvet texture.

茉莉花珍珠
人手將新鮮的茉莉花捲成圓形珍珠狀，散發濃郁芬芳的茉莉花香氣，質感柔滑。

OOLONG 烏龍茶

Heavy Roasted Iron Buddha 104
Thick texture and curly in appearance. It is also very dense. After the heavy fried, it can provide a stronger after taste which creates a long lasting scent.

重火鐵觀音
茶味濃郁、入口甘涼，飲後舌底留甘，醇厚持久。

BLACK 紅茶

JING English Breakfast 92
Statuesque & broad Assam tea, with plenty of structure & malty richness.
A rousing breakfast tea, perfect with milk.

JING 英式早餐紅茶
街知巷聞的優雅阿薩姆茶，糅合紮實的結構及豐富的麥芽香
能驅走您的倦意，適合配以鮮奶飲用。

JING Earl Grey 92
Our unique loose leaf Earl Grey combines a rich Ceylon tea base
scented with real, zesty bergamot.

JING 伯爵茶
口感輕盈，清香的柑橘襯托出濃郁的錫蘭茶味道，絕對是完美經典之作。

PUERH 普洱茶

Vintage Cooked Puerh 92
Mild, thick and sweet with oak flavour.

陳年普洱

如橡木般的香氣，口感潤澤醇滑，味甘甜而濃重。

HERBAL 草本香茶

Whole Chamomile Flowers 92
Our Chamomile tea is composed of only natural, whole flowers for a clean and fresh infusion with clear chamomile taste.

洋甘菊

柔和花香，配以香醇和甘甜的複雜口感。

Peppermint 92
Loose leaf peppermint tea. Picked whole and dried slowly to retain essential oils for an intensely refreshing, caffeine-free infusion.

薄荷茶

入口油潤，持久濃郁的薄荷味，飲用後仍然留有清爽薄荷的芳香。

Lemongrass & Ginger 92
A herbal tea composed of onle two, natural ingredients: lengths of lemongrass and pieces of dried ginger, for a spicy infusion.

檸檬草薑茶

檸檬草的極致芳香，配以清新的薑味能振奮提神。

COLD BEVERAGES 冷飲

ICED TEA 冰茶

- LMO Original JING Iced Tea 92
 香港置地文華東方原味 JING 冰茶

JUICE 果汁

- Orange, Ruby Red Grapefruit, Mango, Watermelon, Apple or Carrot 102
 橙汁、紅西柚汁、芒果汁、西瓜汁、蘋果汁或甘筍汁

MILK 奶類

- Whole, Skimmed, Soy or Almond 83
 全脂、脫脂、豆奶或杏仁奶
- Valrhona Chocolate Milk 104
 Valrhona 朱古力奶

SOFT DRINK 汽水

- Sprite, Coca-Cola, Coca-Cola Zero 83
 雪碧、可口可樂、無糖可樂
- Tonic, Soda Water, Ginger Ale, Ginger Beer 96
 湯力水、梳打水、薑味汽水、薑啤

All Natural, Non-alcoholic Premium Soda

全天然、無酒精頂級梳打

MINERAL WATER 礦泉水

- STILL 純淨礦泉水
 Acqua Panna 巴娜礦泉水 Italy 意大利 750ml / 毫升 105
- SPARKLING 有汽礦泉水
 San Pellegrino 聖沛黎洛礦泉水 Italy 意大利 750ml / 毫升 105

BAR SELECTION 酒吧飲品

BEER 啤酒

Asahi 'Super Dry' 朝日 92

Tsing Tao 青島 92

SPIRITS 烈酒

VODKA 伏特加

Ketel One 坎特一號 700ml / 毫升 per bottle 每瓶 1,638

Beluga Gold Line 白鯨金尊 700ml / 毫升 per bottle 每瓶 7,980

WHISKY 威士忌

The Macallan 麥卡倫 12 years / 年 700ml / 毫升 per bottle 每瓶 2,212

Lagavulin 拉加維林 16 years / 年 700ml / 毫升 per bottle 每瓶 4,950

SAKE 清酒

Hakkaisan Junmai Daiginjo 180ml / 毫升 per bottle 每瓶 205

八海山 純米大吟釀 葫蘆瓶

Yamada Nishiki 山田錦

Niigata Prefecture 新潟県

(Can served chilled or warm)

Huchu Homare 渡舟純米吟釀 per 180ml carafe 200

Junmai Ginjo Funashibori Namasume ふなしぼり生詰 per 720ml bottle 714

Watari Bune 渡船

Ibaraki Prefecture 茨城県

(Served chilled)

Dewazakura 'Yukimanman' 5 Year Aged Daiginjo per 180ml carafe 608

出羽櫻 雪漫漫 五年冰點下熟成 大吟釀 per 720ml bottle 2,176

Yamada Nishiki 山田錦

Yamagata Prefecture 山形県

(Served chilled)

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BAR SELECTION 酒吧飲品

CHAMPAGNE 香檳

	glass 每杯	1/2 bottle 半瓶	bottle 每瓶
R&L Legras, Grand Cru, Blanc-de-Blancs	220		1,247
Ruinart Rosé	290		1,638
Veuve Cliquot Ponsardin Brut		784	1,418
Krug Grande Cuvée			2,500
Krug Rosé		2,498	4,000
Dom Pérignon			2,800

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WINE SELECTION 精選葡萄酒

WHITE WINE 白酒

	glass 每杯	1/2 bottle 半瓶	bottle 每瓶
Domaine de la Janasse Viognier, Southern Rhone, France 法國隆河丘	116		590
Casa Marin Sauvignon Blanc, San Antonio Valley, Chile 智利長相思	170		850
Domaine Daniel Dampt Chablis, Bourgogne Blanc, France 法國布根地夏布利	230		980
Vega Sindoia 'Nekeas' Chardonnay, Navarra, Spain 西班牙霞多麗			450
Cantina di Negrar Pinot Grigio, Veneto, Italy 意大利灰皮諾			530
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 紐西蘭馬爾堡長相思			995
Greywacke Wild Sauvignon Blanc, Marlborough, New Zealand 紐西蘭馬爾堡長相思		310	
La Crema, Sonoma Coast Chardonnay, California, USA 美國加州霞多麗		409	

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WINE SELECTION 精選葡萄酒

RED WINE 紅酒

	glass 每杯	1/2 bottle 半瓶	bottle 每瓶
Carrick Pinot Noir, Marlborough, New Zealand 紐西蘭馬爾堡黑皮諾	158		750
Kies 'Dedication' Shiraz, Barossa Valley, South Australia 南澳芭蘿莎谷西拉子	200		1,000
Château Fourcas-Borie Cabernet Sauvignon/Merlot/Cabernet Franc, Listrac, Bordeaux, France 法國波爾多	187		936
Riondo, Ripasso della Valpolicella Veneto, Italy 意大利維內托			480
Mommessin, Beaujolais-Villages Burgundy, France 法國布根地佳美			550
Château Comte des Cordes Grand Cru, St. Emilion, France 法國聖埃美隆 特級			1,040
Paolo Scavino Barolo, Piedmont, Italy 意大利皮德蒙特		1,300	
Château Gazin Pomerol, France 法國波美侯		1,300	

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