



STARTER

White Asparagus Soup 白露筍薯蓉湯

MAIN

請選一款 Please Select One

| (A) | Roasted New Zealand Rib-Eye Steak Served with Seasonal Vegetable and Rosemary Gravy Sauce 燒紐西蘭肉眼牛扒伴時菜配露絲瑪琍燒汁 | \$118 |
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| (B) | Spaghetti with Roasted Pumpkin, Asparagus and Mixed Mushroom in Homemade Pesto Sauce 自家製香草醬伴烤南瓜,露筍及雜菌配意大利麵 | \$98 |
| (C) | Angel Hair with King Prawn and Garlic Served with the Herbs and Tomato Sauce 蒜茸大蝦香草番茄配天使麵 | \$108 |
| (D) | Roasted Fillet of Mackerel with Seasonal Vegetable and Served with the Japanese Lemon and Butter Sauce 燒鯖魚柳伴時菜配日式檸檬牛油汁 | \$118 |
| (E) | Smoked Salmon Sandwich Served with Tomato, Lettuce, Fried Onion and Cheese in Thousand Island Dressing 煙三文魚三文治配鮮番茄,生菜,炒洋蔥及車打芝士伴千島醬 | \$98 |
| (F) | Smoked Turkey with Caesar Salad 煙火雞配凱撒沙律 | \$98 |

DESSERTS & DRINKS

| Dessert of the Day 是日甜品 | |
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| Creme Brulee 法式焦糖燉蛋 | |
| Red Bean Ice 紅豆冰 | |
| Freshly Brewed Coffee or Gourmet Tea 即磨咖啡 或 特色花茶 | |
| Cappuccino or Latte 泡沫咖啡 或 牛奶咖啡 | |
| Orange Juice or Apple Juice 橙汁 或 蘋果汁 | |

For further information or to make a booking



