

頭盤及沙律 APPETIZERS & SALADS

健康田園沙律 西蘭花、蜜餞合桃、南瓜子及自選醬汁 Healthy green garden salad mesclun salad, broccoli, candied walnuts, roasted pumpkin seed and choice of dressing	145
卡布里沙律 水牛芝士、蕃茄、香草 Caprese buffalo mozzarella, ripe tomatoes, basil pesto	250
凱撒沙律 羅馬生菜、凱撒沙律醬汁及煙肉 配扒大蝦或雞胸 Caesar salad romaine lettuce, caesar dressing, bacon, choice of grilled prawns or chicken breast	275
法式油封挪威三文魚 醃蘿蔔、法式酸奶油、檸檬醬 Norwegian salmon confit marinated turnips, crème fraiche, lemon jam	280
極級古拉泰勒火腿 意大利哈密瓜 Thin sliced culatello and sweet lorenzini melon	290
法式海鮮拼盤 波士頓龍蝦、北海道帶子、虎蝦、 亞拉斯加蟹腳、青口 Le plateau de mer Boston lobster, Hokkaido scallops, tiger prawns, Alaska crab legs, black mussels	980

湯類 SOUPS

法式龍蝦湯、黑加倫子酒 Traditional Brasserie lobster bisque crème de cassis	180
黑松露磨菇忌廉湯配麵包條 Cream of mushroom sliced black truffle, crostini	180

三文治 SANDWICHES

公司三文治 烤雞肉、煙肉、蕃茄及煎蛋 Chicken Club Sandwich roasted chicken, seared bacon, tomatoes and fried eggs	215
烤美國牛肉漢堡 自選煙肉、蘑菇、煎蛋或芝士配生菜 及紅洋蔥圈 Grilled beef burger golden bun, crispy lettuce, red onion rings, bacon, sautéed mushrooms, fried egg, gruyère cheese or monterey jack cheese	225
未來漢堡 牛油果及素芝士 Beyond burger plant-based burger patties on healthy, multi-grain bun, arugula, avocado, house made pickles, vegan cheddar cheese and fresh tomato	235
水牛芝士蕃茄薄餅 Margherita tomatoes, mozzarella and basil	245
四季風味薄餅 Quattro stagioni tomato, mozzarella, artichokes, mushrooms, parma ham, olives	255

意大利薄餅 PIZZA

所有價目另加一服務費均以港元計算

prices are in Hong Kong dollars, subject to 10% service charge

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如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。”

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各式意粉 PASTA

- 貓耳粉配山羊芝士及黑胡椒** 275
Cavatelli truffle cacio & pepe
traditional pasta, pecorino, black pepper
- 肉醬意式寬麵** 275
Tagliatelle alla Bolognese
egg tagliatelle with meat sauce, parmesan
- 香辣長通粉配大蒜及羅勒醬** 275
Penne Arrabbiata
spicy tomato, garlic and basil sauce
- 螺絲粉配虎蝦及蕃茄白蘭地汁** 380
Fusilli Marsigliese style
prawns ragout, brandy sauce, chives

亞洲美食 ASIAN FARE

- 炒貴刁** 195
特色辣椒醬、蝦、叉燒、臘腸及魚餅
Char Kway Teow
wok-fried spicy ribbon noodles,
sambal chili paste, shrimps, barbecued pork,
Chinese sausage and fish cake
- 印度羊肉咖喱** 235
Indian Mutton Curry
with steamed rice and poppadom
- 馬來西亞喇沙湯麵** 235
Malaysian Laksa
spicy noodle soup with prawns
and scallops in coconut broth
- 海南雞飯** 245
Hainanese Chicken Rice
yellow poached chicken, chili, soya and
ginger sauce, chicken soup, steamed rice
- 精選日式飯盒** 245
配銀鱈魚及沙律
Japanese Bento
broiled black cod Japanese pickles,
steamed rice, seasonal salad

國際美食 MAIN COURSES

- 香煎智利鱸魚** 420
燴青口、法式炒青豆、牛油檸檬汁
Chilean Sea Bass Fillet
Bouchot mussels petit pois à la française,
meuniere sauce
- 烤羊架** 420
炒朝鮮薊、青豆蓉
Oven Roasted Rack of Lamb
sautéed artichokes, green pea's mousseline
- 慢煮美國牛頰肉及烤西冷牛扒** 480
青露筍、玉米忌廉、紅酒汁
Beef Duo
slow-cooked US beef cheeks and
grilled US beef sirloin
grilled green asparagus, polenta cream,
chianti sauce
- 香煎龍脷魚柳** 680
時令蔬菜、牛油汁
Pan-Fried Dover Sole
seasonal vegetables, butter sauce

甜品 DESSERTS

- 西西里卡撒塔雪糕** 140
Cassata
Sicilian Ice parfait, candied orange &
lemon peel, roasted pistachio
- 紐約芝士蛋糕** 145
New York cheese cake
- 香芒凍布甸** 145
Chilled fresh mango pudding
- 士多啤梨千層酥配紅桑子醬** 150
Strawberry Mille Feuille
raspberry coulis
- 傳統意大利芝士蛋糕** 150
Tiramisu
- 時令水果拼盤** 150
Seasonal Fresh Fruits

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