

THE FARM HOUSE

MORNING SPECIALTIES

Centric Breakfast

Fresh Fruit or Vegetable Juice
Choice of Orange, Grapefruit, Pineapple, Watermelon or Carrot

Natural Yoghurt
Choice of Strawberry, Mango or Plain

Or
Cereals
*Choice of Corn Flakes, All Bran, Coco Pops or Granola
Served with Hot or Cold Fresh Milk,
Skimmed Milk, Soya Milk or Almond Milk*

Two Eggs Any Style
(Fried, Poached, Boiled,
Scrambled or Omelette)
*Served with Hash Brown, Pork Sausage,
Crispy US Bacon,
Baked Tomato, Green Asparagus*

Or
Vanilla Pancakes
Served with Blueberries, Banana, Maple Syrup

Oven Baked Fresh Bakeries,
White or Wholemeal Toast served with
Butter Jams, Honey

Seasonal Fresh Fruits

Coffee, Tea, Hot Chocolate, Full Milk,
Low Fat Milk or Soy Milk

\$210

Farmhouse Breakfast ★

Choice of Fresh Fruit or Vegetable Juices:
Orange, Grapefruit, Pineapple, Watermelon or Carrot

Low Fat Yoghurt, Market Berries,
Strawberry Coulis, Roasted Almonds

Soft Poached Egg, Smoked Salmon,
Avocado, Tomatoes, Country Bread

Seasonal Fresh Fruit

Herbal Tea or Green Tea

\$190

Canton Breakfast

Chicken & Chinese Mushroom Congee,
Condiments

Fried Noodles, Bean Sprouts,
Yellow Chives, Soya Sauce

Assorted Steamed Dim Sum
(Shrimp Dumpling, Pork Dumpling,
Barbecued Pork Bun)

Seasonal Fresh Fruit

Choice of Loose Leaf Tea
Green Tea, Pu Er, Tikuanyin

\$190

Breakfast A La Carte

Cold Cuts \$90
Selection of European Cheeses and Cold Cuts

Fresh Fruit \$100
Seasonal Fruit Platter

Market Berries \$100

Cereal And Yoghurt

Corn Flakes, Multigrain Flakes, All Bran, \$70
Rice Krispies, Coco Pops or Granola
*Served with Hot or Cold Fresh Milk, Skimmed Milk,
Soya Milk, Almond Milk*

Hot Oatmeal 🌿 \$70
Choice of Milk or Water, Market Berries, Nuts

Bircher Muesli, Market Berries, Hazelnuts 🌿 \$90

Natural Yoghurt 🌿 \$70
Choice of Strawberry, Mango, Plain

Breakfast Specialities

Vanilla Pancakes ★ 🌿 \$120
Blueberries, Banana, Maple Syrup

Waffles 🌿 \$120
Fresh Berries, Mango, Maple Syrup,
Raspberry Coulis

Egg Specialties

Fried, Scrambled, Boiled or Omelette \$110
*Served with Hash Brown, Pork Sausage, Crispy US Bacon,
Baked Tomato, Green Asparagus*

Egg White Omelette 🌿 \$120
Served with Oven Baked Tomato, Green Asparagus

★ Canton Specialities ★

Fried Noodles, Bean Sprouts, Yellow Chives, Soya Sauce \$130

Chicken & Chinese Mushroom Congee \$100

Pan-fried Dumplings, Shrimp, Pork, Mushroom, Leek \$130

Warm Soya Milk, Crispy Doughnut 🌿 \$75

Wok-fried Seasonal Vegetables \$90

Assorted Steamed Dim Sum \$100
Shrimp Dumpling, Pork Dumpling, Barbecued Pork Bun

Please advise our associates if you have any food allergies or special dietary requirements.
All prices are in Hong Kong dollars, and subject to 10% service charge.

🌿 CHILLI 🌿 VEGETARIAN ★ SIGNATURE

THE FARM HOUSE

早餐

尚萃早餐

自選新鮮果汁或蔬菜汁:
橙 / 西柚 / 菠蘿 / 西瓜 / 甘筍

自選天然乳酪
士多啤梨 / 芒果 / 原味

或

自選穀物

玉米片 / 全麥片 / 可可米 / 燕麥脆穀片
配熱或凍牛奶 / 脫脂奶 / 豆漿 / 杏仁奶

自選烹調鮮雞蛋
(煎蛋 / 水煮蛋 / 焗蛋 / 炒蛋 / 奄列)

配薯餅、豬肉腸、脆煙肉、焗蕃茄、蘆筍

或

雲呢拿熱香餅

配藍莓、香蕉、楓樹糖漿

精選麵包籃 / 白多士 / 全麥多士

配牛油、果醬、蜜糖

時令水果

咖啡 / 茶 / 熱朱古力 / 全脂奶 / 低脂奶 / 豆漿

\$210

Farmhouse 早餐

自選新鮮果汁或蔬菜汁
橙 / 西柚 / 菠蘿 / 西瓜 / 甘筍

低脂乳酪、雜莓、草莓醬、烤杏仁

半熟水煮蛋、煙三文魚、牛油果、番茄、麵包

時令水果

花草茶或綠茶

\$190

港式早餐

北菇滑雞粥

豉油皇銀牙炒麵

精選點心 (蝦餃、燒賣、叉燒包)

時令水果

自選茗茶
綠茶 / 普洱 / 鐵觀音

\$190

單點早餐

精選芝士凍肉拼盤 \$90

時令水果 \$100

新鮮雜莓 \$100

穀類和乳酪

玉米、多穀類玉米片、全麥維片、
脆米、可可米、燕麥脆穀片 \$70
配熱或凍牛奶、脫脂奶、豆漿、杏仁奶

熱燕麥片  \$70
自選牛奶或水、雜莓、堅果

凍燕麥片、雜莓、榛子  \$90

自選天然乳酪  \$70
士多啤梨、芒果或原味

鮮雞蛋

自選烹調鮮雞蛋
(煎蛋、炒蛋、焗蛋或奄列) \$110
配薯餅、豬肉腸、脆煙肉、焗蕃茄、蘆筍

蛋白奄列  \$120
配焗番茄、蘆筍

特式早餐

雲呢拿熱香餅   \$120
藍莓、香蕉、楓樹糖漿

窩夫  \$120
雜莓、芒果、楓樹糖漿、野莓醬

★ 中式推介 ★

豉油皇銀芽炒麵 \$130

北菇滑雞粥 \$100

煎鍋貼 \$130
蝦、豬肉、蘑菇、大蔥

暖豆漿、油條  \$75

炒時令蔬菜 \$90

精選點心 \$100
蝦餃、燒賣、叉燒包

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。
所有價目以港幣計算，並須另收加一服務費。

 辣椒  素食  招牌菜