

KITCHEN ON 8

咖啡厅

时间 11:00 - 23:00

[V]: 素食

[S]: 海鲜

[P]: 含猪肉

西式前菜

[V] 私家沙拉, 芦笋, 蒸鸡蛋, 番茄, 核桃, 蘑菇	65
[S] 烟熏三文鱼, 香葱酸奶油, 沙拉	95
[P] 帕尔玛火腿, 哈密瓜	115
[P] 凯撒沙拉	65
[S] 传统炸鱼柳	65
炸鸡块配薯条, 洋葱圈	65
精选国际奶酪拼盘	125
大孔奶酪, 布里奶酪, 帕玛森干酪, 饼干, 干果	

[V] 炸薯条	35
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汤

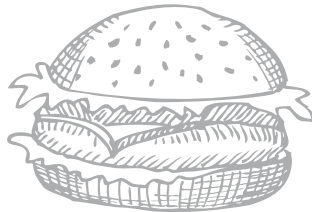


每日例汤	45
[S] 海鲜酸辣羹	45
[V] 意大利蔬菜汤	45
[V] 蘑菇奶油汤	45

三文治 / 汉堡包

孜然香辣烤牛扒三明治, 洋葱炒蘑菇, 芥末蛋黄酱	95
[P] 总汇三明治	85
烤牛肉汉堡	95
自选车达芝士, 蘑菇, 咸肉, 洋葱, 煎蛋	

*全部三明治, 汉堡选配混合生菜沙拉或炸薯条



主菜

烤春鸡 (半只)	125
内蒙古羊排, 二百五十克	155
澳洲谷饲养牛肉	
牛柳100天, 二百克	195
M3 西冷牛排, 二百五十克	295
M3 肉眼牛排, 三百克	355

* 汁类精选
红酒烧汁, 胡椒汁, 蘑菇汁

[S] 烤三文鱼柳, 柠檬奶油汁	165
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*以上主菜配烤番茄和芝麻菜

米饭和面食

重庆特色牛肉汤面	55
[V] 重庆地道小面	45
[P] 雪菜肉丝汤面	45
[P] 三鲜汤云吞	55
[P] 红烧排骨汤面	55
干炒牛河	55
[P] 扬州炒饭	45

*以上炒面和炒饭配例汤

意大利面

[S] 管通粉配鲜虾, 黑橄榄, 番茄酱	85
[P] 细面-肉酱 / 番茄汁	65

SIGNATURE



凯悦招牌推荐

鸡饭
85

亚式美食

[S] 叻沙面	55
土豆咖喱鸡	55



重庆特色

水煮牛肉
85

[P] 精品毛血旺
85

宫爆鸡丁
85

麻婆豆腐
55

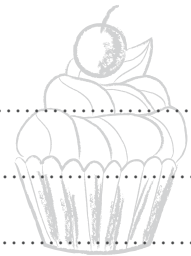
番茄炒土鸡蛋
55

[V] 特选季节时蔬
(上汤, 白灼, 清炒, 蒜茸, 清蒸)
45

*以上主菜配香米饭和例汤

甜品

纽约芝士蛋糕, 鲜草莓汁	35
芒果布丁	35
时令水果盘	55
精选冰淇淋 (一球) 自选香草冰淇淋, 巧克力冰淇淋, 草莓冰淇淋	35



扫码查看菜单



KITCHEN ON 8

咖啡厅

Available 11:00 hours - 23:00 hours

V : Vegetarian

S : Seafood

P : Pork

WESTERN APPETISERS

V House salad, asparagus, eggs, plum tomatoes, mushrooms, walnuts	65
S Smoked salmon, chive sour cream, small salads, radish, calamansi	95
P Parma ham, Hami melon	115
P Caesar salad	65
S Fish and chips, tartar sauce	65
Fried chicken nuggets, French fries, onion rings	65
Selection of international cheese platter Emmental, brie, parmesan, crackers, dried fruits	125
V French fries	35

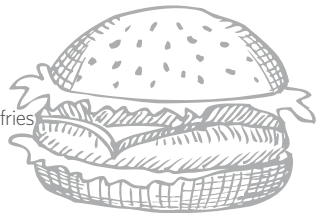


SOUPS

Daily soup	45
S Seafood hot and sour soup	45
V Minestrone soup	45
V Cream of mushroom soup	45

SANDWICH / BURGER

Cumin, chilli flavour steak sandwich, sautéed onions, mushrooms, mustard mayo	95
P Club sandwich	85
Grilled beef burger Choice of cheddar, mushroom, bacon, onion, egg	95



* All sandwiches, burger are served of choice mixed salad or French fries

WESTERN MAIN COURSES

Roasted baby chicken (half piece)	125
Inner mongolian lamb lamb chop 250 g	155

AUSTRALIAN GRAIN-FED BEEF

Tenderloin 100 days 200 g	195
Sirloin grade M3 250 g	295
Ribeye grade M3 300 g	355

* CHOICE OF SAUCES

Red wine, black pepper, mushrooms

S Grilled salmon steak, lemon cream sauce	165
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* All main course served with roasted tomatoes and rocket salad

RICE AND NOODLES

Beef noodle, cabbage, “Chongqing” style	55
V Spicy noodle, “Chongqing” style	45
P Noodle, pork, pickled vegetables	45
P Wonton, pork, shrimp, choy sum	55
P Noodle, stewed pork ribs	55
Stir-fried rice noodle with beef	55
P “Yangzhou” fried rice	45

* Fried noodle and fried rice served with daily soup

PASTA

S Penne, fresh shrimp, black olives, tomatoes, basil sauce	85
P Spaghetti-Bolognese / tomato sauce	65

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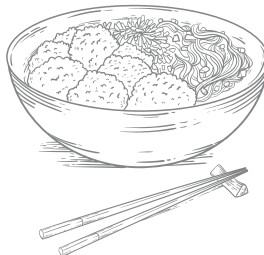


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Chicken rice
85

ASIAN SPECIALTIES

S Laksa noodle	55
Potato chicken curry	55



“CHONGQING” STYLE

Poached beef tenderloin,
bean sprout,
dried chili
85

P Poached beef tripe,
duck blood, squid,
soya bean sprouts, dried chili
85

Wok-fried chicken,
“Kong Bao” style
85

Braised bean curd,
beef minced,
fava bean chili paste
55

Fried eggs,
tomatoes,
spring onion
55

V Sautéed garden vegetables
(Braised with rich broth, Poached,
Stir-fried, Garlic, Steamed)
45

* All main course are served with steamed rice & daily soup

DESSERTS

New York cheesecake, fresh strawberry sauce	35
Mango pudding	35
Seasonal fruits platter	55
Selection of ice-cream (1 scoop) Vanilla, dark chocolate, strawberry	35



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