

*Cafe* 咖啡廳

## 亞洲美食

### 小食

雞肉, 牛肉,  
鮮蝦串燒, 沙嗲醬  
(每款各 2 串)

炸鮮蝦春卷

炸雞翼, 甜辣醬

香脆素春卷 ☞

### 粉麵飯

西蘭花腰果炒蝦球\*

海南雞飯

印度咖喱雞,  
白飯, 薄脆

豉油皇牛肉炒河粉

星洲炒米  
叉燒, 鮮蝦,  
雞蛋, 辣椒

揚州炒飯  
叉燒, 鮮蝦,  
雞蛋, 青蔥

鮮蝦雲吞湯麵

牛腩湯麵

紅燒北菇豆腐\* ☞

印度雜菜咖喱,  
白飯, 薄脆 ☞

冬菇豆腐湯麵 ☞

\* 菜式配白飯及  
是日中式老火湯

## ASIAN

### SNACKS

Chicken, beef, shrimp satay,  
peanut sauce (2 skewers each)

Shrimp spring rolls

Crispy chicken wings, sweet chilli sauce

Vegetable spring rolls ☞

### NOODLES & RICE

Wok-fried prawns,  
broccoli, cashew nuts\*

Hainanese chicken rice

Chicken masala, papadum,  
steamed rice

Wok-fried flat rice-noodles, beef,  
soya sauce

Singapore noodles  
Barbecued pork, shrimp,  
egg, chilli

Yeung Chow fried rice  
Barbecued pork, shrimp,  
egg, spring onion

Wonton noodle soup

Braised beef brisket noodle soup

Braised tofu, Chinese mushrooms,  
soya sauce\* ☞

Vegetable masala, steamed rice,  
papadum ☞

Braised black mushroom,  
beancurd noodle soup ☞

\* Served with steamed rice and  
Chinese soup of the day

## 頭盤

廚師沙律  
火腿, 燒雞, 牛肉,  
瑞士芝士

巴馬火腿, 蜜瓜

煙三文魚,  
雜菜沙律, 酸豆

凱撒沙律  
羅馬生菜, 香脆多士粒,  
煙肉, 銀魚柳, 巴馬芝士  
另加燒雞胸片  
另加煙三文魚

蕃茄, 水牛芝士,  
芝麻菜, 羅勒 ☞

扒雜菜沙律, 黑醋汁 ☞

田園雜菜沙律 ☞  
可選配千島醬汁或  
油醋汁

漢堡包/三文治/卷  
以下菜式均配炸薯條

牛肉漢堡, 車打芝士

公司三文治  
雞肉, 煙肉, 雞蛋,  
蕃茄, 生菜

生菜牛油果香辣雞卷

希臘沙律卷 ☞  
菠菜, 青瓜, 蕃茄,  
黑水欖, 洋蔥, 雜椒,  
發達芝士

## APPETISERS

Chef's salad  
Gammon ham, chicken, beef,  
emmental cheese \$210

Parma ham, ripe melon \$205

Norwegian smoked salmon,  
mesclun salad, capers \$200

Caesar salad \$190  
Romaine hearts, croutons,  
bacon, anchovies, parmesan cheese

Extra topping: grilled sliced chicken breast \$40  
Extra topping: smoked Norwegian salmon \$50

Heirloom tomatoes, buffalo mozzarella, \$180  
arugula, basil ☞

Grilled zucchini, eggplant, tomatoes, \$175  
asparagus, balsamic reduction ☞

Garden green salad ☞ \$175  
Choice of Thousand Island dressing or  
balsamic vinaigrette

## BURGER / SANDWICHES / WRAPS

Served with French fries

Beef burger, cheddar cheese \$218

Club sandwich \$218  
Chicken, bacon, egg,  
tomato, lettuce

Cajun chicken, Romaine lettuce, \$208  
guacamole wrap

Greek salad wrap ☞ \$195  
Baby spinach, cucumber, tomato,  
kalamata olive, onion, capsicum,  
feta cheese

☞ 素食菜式

☞ Vegetarian dish

以上價格均以港幣計算並須附加 10% 服務費

All prices are in Hong Kong Dollars and subject to 10% service charge

# Cafe 咖啡廳

湯	SOUPS	意大利麵	PASTA	輕量 Small / 標準 Regular
洋蔥湯, 芝士多士	Onion soup, cheese croutons	\$100	意大利長通粉, 鮮蝦, 黑水欖, 蕃茄汁	Penne, prawn, kalamata olive, tomato sauce \$135 / \$230
是日中式例湯	Chinese soup of the day	\$95	意大利粉, 牛肉醬	Spaghetti, bolognese \$135 / \$230
南瓜忌廉湯 ☞	Pumpkin soup ☞	\$95	意大利扁意粉, 煙肉蛋黃忌廉汁	Linguine, carbonara \$135 / \$230
<b>主菜</b>	<b>MAIN COURSES</b>		意大利粉, 蕃茄羅勒醬 ☞	Spaghetti, tomato basil sauce ☞ \$130 / \$220
脆炸鱈魚, 薯條, 他他醬	Fish and chips, tartar sauce	\$300	蕃茄芝麻菜蒜片 意大利麵 ☞	Spaghetti, ripe tomato confit, arugula, garlic ☞ \$130
烤三文魚柳, 檸檬牛油汁*	Grilled Norwegian salmon fillet, lemon butter capers sauce*	\$295		
煎春雞, 百里香*	Pan-fried free range spring chicken, thyme sauce*	\$295	<b>意大利薄餅</b>	<b>PIZZA</b> 輕量 Small / 標準 Regular (8吋Inches) / (12吋Inches)
烤牛柳, 紅酒汁*	Grilled Australian beef tenderloin, red wine sauce*	\$375	雜錦海鮮, 水牛芝士	Seafood, mozzarella \$165 / \$240
烤羊, 蒜蓉汁*	Roasted Australian rack of lamb, garlic sauce*	\$355	巴馬火腿, 意大利芝麻菜, 水牛芝士	Parma ham, arugula, mozzarella \$155 / \$230
蘑菇蕃茄蛋批, 雜菜沙律, 蕃茄汁 ☞	Forest mushrooms, tomato quiche, mesclun salad, tomato sauce ☞	\$215	意大利辣腸, 蘑菇, 雜椒, 水牛芝士	Pepperoni, mushroom, capsicum, mozzarella \$145 / \$225
* 菜式配扒時蔬及 烤手指薯	* Served with grilled vegetables and roasted kipfler potatoes		夏威夷 火腿, 菠蘿, 水牛芝士	Hawaiian Ham, pineapple, mozzarella \$145 / \$225
			四種芝士 ☞ 帕爾瑪芝士, 水牛芝士, 忌廉芝士, 金寶芝士	Four cheese ☞ Parmesan, mozzarella, brie, cambozola \$155 / \$230
			瑪格麗特 ☞ 蕃茄, 水牛芝士, 羅勒	Margherita ☞ Tomato, mozzarella, basil \$145 / \$225
☞ 素食菜式	☞ Vegetarian dish		薄餅供應時間為正午 至下午3時及晚上6時 至10時	Served from Noon to 3:00 PM and 6:00 PM to 10:00 PM

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