

GARDEN LOUNGE SET LUNCH

午市套餐

Available from 12 n.n. to 2:30 p.m. daily 每天中午 12 時至下午 2時30 分供應

2-COURSE MENU AT \$468 PER PERSON (APPETISER OR MIDDLE / MAIN COURSE)

3-COURSE MENU AT \$528 PER PERSON (APPETISER OR MIDDLE / MAIN COURSE / DESSERT)

> 兩道菜菜單,每位 \$468 (頭盤或湯、主菜)

> 三道菜菜單,每位 \$528 (頭盤或湯、主菜、甜品)

PREMIUM NORDAQ FILTERED WATER IN HOT, STILL, OR SPARKLING IS SERVED AT \$28 PER PERSON

NORDAQ鍋濾純冷、熱水或氣泡水每位收費\$28

APPETISER 頭盤

(Please Select One) (請選擇一款)

THAI BEEF SALAD

CRAB CAKE

Angus Beef, Cucumber, Thai Chili, Tomato, Mint

泰式牛肉沙律

安格斯牛肉、青瓜、辣椒、番茄、薄荷

Jumbo Lump Crab, Onion, Tomato and Crab Roe, Lemongrass Dill Sauce

蟹餅

珍寶蟹肉、洋蔥、番茄及蟹籽、香茅蒔蘿醬

BURRATA (V) (G) VEGETARIAN



Cherry Tomato, Charred Asparagus, Kaffir Lime Dressing, Thai Basil

布拉塔芝士(V)

櫻桃番茄、蘆筍、泰式青檸汁、泰式羅勒

SOUP 湯

(Please Select One) (請選擇一款)

MISO SOUP (V) VEGETARIAN



SEAFOOD CHOWDER

Tofu, Seaweed, Scallion, Shiitake

味噌湯(V)

豆腐、海带、蔥、香菇

Clams, Baby Corn, Ginger & Kaffir Lime 周打海鮮湯 蜆、粟米、生薑及泰式青檸

[M]Signature [V] Vegetarian [G] Gluten Free Please let us know if you have any food allergies or special dietary requirements. Prices are in HKD and subject to 10% service charge.

[M]招牌[V]素食[G]無麩質 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及另加一服務費。

MAIN COURSE 主菜

(Please Select One) (請選擇一款)

MUSHROOM CALAMARATA (V) VEGETARIAN

SFAFOOD LAKSA

Braised Wild Mushroom, Leek, Truffle Fondue

蘑菇意大利指環麵 (V) 紅燒野生菌、乾蔥、松露汁 Egg Noodles, Prawn, Clams, Fish Ball, Fish Cake, Bean Curd, Dried Shallot

海鲜喇沙

蛋麵、蝦、蜆、魚旦、魚餅、豆腐、乾蔥

ROASTED SALMON (G)

Green Curry, Kaffir Lime, Baby Eggplant, Basil, Steamed Rice

烤三文魚

青咖哩、泰式青檸、小茄子、羅勒、絲苗白飯

GRILLED BEEF GYUDON (Supplement \$100)

Angus Beef, Leeks, Egg, Spring Onion, Tamanishiki Rice, Teriyaki Sauce

烤牛肉丼 (另加 \$100) 安格斯牛肉、大蔥、雞蛋、蔥、玉錦米、照燒汁 HAINANESE CHICKEN (M) (G)

Served with Rich Chicken Soup, Yellow Rice, Ginger, Soy Sauce

海南雞 (M) (G)

配濃郁雞湯、油飯、薑蓉、醬油

+ \$68 for Chicken Breast or Chicken Leg only 另加\$68可選擇淨雞胸或雞腿

DESSERT 甜品

(Please Select One) (請選擇一款)

MANGO COCONUT PUDDING (V) (G) WEGETARIAN



Coconut & Chia Seeds Pudding, Mango, Passion Fruit Sorbet

芒果椰子布丁 椰子奇亞籽布丁、芒果、百香果雪葩 MATCHA TIRAMISU

Green Tea & Mascarpone Mousse 抹茶提拉米蘇 綠茶和馬斯卡彭慕斯

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GARDEN LOUNGE CHINESE SET LUNCH

午市中式套餐

Monday - Friday available from 12 n.n. to 2:30 p.m. 由星期一至星期五中午 12 時至下午 2時30 分供應

每位 \$528 PER PERSON

COLD DISH 冷盤

DIM SUM 點心

SOUP 湯

DAILY CHEF'S SPECIALS 廚師精撰 BLACK TRUFFLE MUSHROOM BUN 聖松露蘑菇句 DOUBLE BOILED
CHICKEN SOUP
WITH CONPOY & KING
OYSTER MUSHROOM
杏鮑菇燉烏雞湯

SHRIMP DUMPLING WITH SALMON ROE 三文魚籽燒賣

MAIN COURSE 主菜

(Please Select One) (請選擇一款)

XO SAUCE WOK-FRIED

SCALLOPS AND MIXED MUSHROOMS
XO醬雜菌炒帶子

STEAMED CHICKEN WITH

SHIITAKE MUSHROOM AND RED DATE

香菇紅棗蒸雞球

WOK-FRIED CRISPY GAROUPA

WITH GARLIC AND CHILI 蒜蓉辣椒炒脆星斑

HONEY GLAZED "CHAR SIU "

WITH CHOI SUM 蜜汁叉燒伴菜

RICE 米飯

STEAMED RICE OR CHICKEN OIL RICE 白飯或雞油飯

DESSERT 甜品

HONEYDEW MELON SAGO 蜜瓜西米露

WALNUT COOKIE 合桃酥

OSMANTHUS PUDDING WITH GOJI BERRIES 杞子桂花糕

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全日餐飲

Monday - Sunday available from 12 p.m. to 6 p.m. 供應時間由星期一至星期日下午 12:00 - 下午 6:00

APPETISER 頭盤

CAESAR SALAD

Lettuce Heart, White Anchovies, Smoked Bacon, Parmesan Shaving, Capers

凱撒沙律

生菜心、白鳳尾魚、煙燻煙肉、巴馬臣芝士片、水瓜柳

\$210

With Choice of Grilled Chicken Breast or Prawns

(Supplement \$90)

可選擇烤雞胸肉或大蝦

(另加 \$90)

THAI BEEF SALAD (G)

Smoked Waqyu Tenderloin, Cucumber, Tomato, Thai Herbs, Chili

泰式牛肉沙律(G)

煙燻和牛牛柳、青瓜、番茄、泰國香草、辣椒

\$280

BURRATA VEGETARIAN

Grilled Vegetables, Confit Lemon

布拉塔

烤蔬菜、鹽漬檸檬

\$290

BRESAOLA CARPACCIO (G)

Mushroom, Rocket, Confit Lemon Dressing

布雷紹拉生牛肉片 (G)

蘑菇、火箭菜、醃漬檸檬

\$290

CRAB CAKE

Jumbo Lump Crab, Dill, Lemongrass Sauce

蟹餅

珍寶蟹肉、蒔蘿、香茅醬

\$280

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[M]招牌 [G] 無麩質

全日餐飲

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SOUP 湯

DOUBLE-BOILED CHICKEN CONCH SOUP (G)

Bamboo Pith, Morel Mushrooms 竹笙羊肚菌燉雞湯 (G) 竹笙、羊肚菌 \$220

MUSHROOM CAPPUCCINO () VEGETARIAN



Wild Mushroom, Sour Cream, Chive 黑松露野菌湯 野蘑菇、酸忌廉、蔥 \$190

LOBSTER BISQUE

Lobster Ragout, Tomato in Rich Lobster Soup 龍蝦濃湯 龍蝦燉肉、番茄龍蝦湯 \$240

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BURGER & SANDWICH 漢堡和三文治

(Accompanied with Side Salad or French Fries) (配沙律或炸薯條)

THE CLUB SANDWICH (M)

Roasted Chicken Breast, Smoked Bacon, Cage Free Egg, Tomato, Cheddar Cheese 美利三文治 (M) 烤雞胸肉、煙燻煙肉、非籠養雞蛋、番茄、車打芝士 \$300

THE MURRAY BURGER (M)

Wagyu Beef, Aged Cheddar, Onion & Truffle Mushroom Relish, Smoked Bacon on Brioche Bun 美利漢堡 (M)

和牛牛肉、陳年車打芝士、洋蔥和松露蘑菇調味料、煙燻煙肉、布里歐麵包 \$340

LOBSTER ROLL

Boston Lobster, Crab Roe, Shallot, Lemongrass Chili Sauce, Togarashi 龍蝦卷

波士頓龍蝦、蟹籽、紅蔥、檸檬草辣椒醬、七味粉

\$240

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PASTA 意大利麵

BLACK INK SEAFOOD LINGUINE

Lobster Jus, Squid, Salmon Roe, Caviar, Dill 墨汁海鮮麵 龍蝦汁、魷魚、三文魚籽、魚子醬、蒔蘿 \$360

TRUFFLE RIGATONI WEGETARIAN

Braised Mushroom Ragout, Black Truffle, Thyme 松露通心粉 燉蘑菇、黑松露、百里香 \$280

CALAMARATA MEATBALL

Italian Style Meatball Pasta in Rich Tomato Sauce, Parmesan 肉丸寬管戒指意粉 濃郁番茄醬意式肉丸意大利麵、巴馬臣芝士 \$290

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ASIAN SIGNATURE 亞洲特色

THAI GREEN CHICKEN CURRY

Baby Eggplant, Thao Pea, Coconut, Galangal with Steamed Rice
(Vegetarian option is available)

泰式青咖哩雞 迷你茄子、邵豌豆、椰子、高良薑配絲苗白飯 (另有素食選項) \$320

SINGAPORFAN LAKSA

King Prawn, Clams, Fish Ball, Fish Cake, Bean Curd, Half Boiled Egg, Dried Shallot 新加坡喇沙
大蝦、蜆、魚蛋、魚餅、豆腐、水煮蛋、紅蔥酥

\$340

FRIED FLAT RICE NOODLES WITH BEEF

Beef, Onion, Sprout, Soy Sauce 乾炒牛河 牛肉、洋蔥、芽菜、醬油 \$290

HAINANESE CHICKEN (G)

Served with Rich Chicken Soup, Yellow Rice, Ginger, Soy Sauce

海南雞 (G)

配濃郁雞湯、油飯、薑蓉、醬油

\$340

With Choice of Chicken Breast or Chicken Legs only (Supplement \$68)
可選擇淨雞胸或雞腿

(另加 \$68)

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LOCAL CUISINE 本地美食

WOK-FRIED "CHONGQING" SPICY CHICKEN

Ginger, Garlic, Chilli, Spring Onions 重慶辣子雞

薑、蒜、辣椒、蔥

\$280

SAUTÉED BEEF TENDERLOIN (G)

Wild Mushroom, Black Pepper Sauce

黑椒炒牛柳 (G)

野蘑菇、黑胡椒汁

\$420

VEGETABLE FRIED RICE VEGETARIAN

Seasonal Baby Vegetables, Farm Egg, Peas, Spring Onion

蔬菜炒飯

時令蔬菜、農家雞蛋、豌豆、蔥

\$220

MAPO TOFU (G)

Spicy Sichuanese Beans Curd, Minced Pork

麻婆豆腐(G)

麻辣川豆腐、肉碎

\$280

WOK-FRIED SEASONAL GREENS

Garlic, Chicken Broth

炒時蔬

蒜蓉、雞湯

\$120

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DESSERT 甜品 🕡 VEGETARIAN

MANGO SAGO

Seasonal Mango, Coconut, Pomelo 楊枝金露

時令香芒、椰子、柚子 \$158

APPLE TART

Cinnamon, Vanilla Ice Cream, Caramel Sauce 蘋果餡餅 肉桂、雲呢拿雪糕、焦糖醬 \$158

ESPRESSO TIRAMISU

Marsala and Mascarpone Cream, Crunchy Hazelnuts 濃縮咖啡提拉米蘇 馬沙拉和馬斯卡彭忌廉、鬆脆榛子 \$158

CHOCOLATE PLAISIR

70% Dark Chocolate Ganache, Tonka Beans Crumble, Chocolate Gelato 朱古力樂園 70% 黑朱古力忌廉醬、零陵香豆碎、意式朱古力雪糕 \$158

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DESSERT 甜品

SOUR CREAM & LIME CHEESE CAKE

Berries Compote, Raspberry Sorbet

酸忌廉青檸芝士蛋糕 雜莓蜜餞、紅桑子雪葩 \$158

EXOTIC FRUIT PLATTER

Seasonal Sliced Fruits, Berries 水果拼盤 時令切片水果、雜莓 \$168

Corkage fee: \$500 per bottle of wine and \$1,000 per bottle of spirit.
Cake cutting \$60 per person for own cake.
開瓶費: 每枝酒\$ 500,每枝烈酒 \$1,000
切餅費: 自攜蛋糕每人\$60

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