



GARDEN LOUNGE

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)

APPETISER 頭盤

(Please Select One)

(請選擇一款)

FOIE GRAS TERRINE

Pumpkin, Ginger and Onion Compote, Pistachio, Brioche

鵝肝凍派

南瓜、薑及洋蔥蜜餞、開心果、法式奶油酥

CRAB CAKE

Jumbo Lump Crab, Onion, Tomato and Crab Roe,

Lemongrass Dill Sauce

蟹餅

珍寶蟹、洋蔥、番茄及蟹籽、香茅蒔蘿醬汁

BURRATA



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

布拉塔芝士

櫻桃番茄、蘆筍、卡菲爾青檸汁、泰式羅勒葉

SOUP 湯

(Please Select One)

(請選擇一款)

PUMPKIN SOUP

Roasted Pumpkin, Almond, Lemongrass Ricotta

南瓜湯

烤南瓜、杏仁、檸檬草乳清乾酪

TOM YUM KUNG

Lobster Soup Base, Thai Herbs, Chili, Thai Eggplant,

Prawn, Cherry tomatoes

冬蔭功湯

龍蝦湯、泰國香草、辣椒、泰國茄子、蝦、櫻桃番茄

[M]Signature [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 [G] 無麩質

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MAIN COURSE 主菜

(Please Select One)

(請選擇一款)

SQUASH RISONI

Roasted Squash, Sage, Goat Cheese Crumble, Herb Oil

南瓜意式米型麵

烤南瓜、鼠尾草、山羊芝士碎、香草油

SEAFOOD LAKSA

Egg Noodles, Prawn, Clams, Fish Ball, Fish Cake,

Bean Curd, Dried Shallot

海鮮喇沙

蛋麵、蝦、蜆、魚旦、魚餅、豆腐、乾蔥

TURKEY & BACON ROLL

Brussel Sprouts, Chestnuts, Rooted Vegetables, Ginger Gravy

火雞煙肉卷

孢子甘藍、栗子、根類蔬菜、薑燒汁

GRILLED BEEF GYUDON (Supplement \$80)

Angus Beef, Leeks, Egg, Spring Onion,

Tamanishiki Rice, Teriyaki Sauce

烤牛肉丼 (另加 \$80)

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)

PEAR DELIGHT

Vanilla Mousse, Mulled Wine Pear Compote,

Sable, Cinnamon Ice Cream

香料紅酒燉梨

香草慕斯、香料紅酒梨蜜餞、小酥餅、肉桂雪糕

CHOCOLATE PLAISIR

62 % Chocolate Ganache, Tonka Beans Crumble, Chocolate Sorbet

朱古力球

62% 朱古力軟心、零陵香豆碎、朱古力雪葩

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GARDEN LOUNGE CHINESE SET LUNCH

午市中式套餐

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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

DAILY CHEF'S SPECIALS

廚師精選

DIM SUM 點心

STEAMED PORK &

TRUFFLE SIU MAI

松露豬肉燒賣

STEAMED PRAWNS

DUMPLING

蝦餃

SOUP 湯

DOUBLE BOILED

CHICKEN SOUP

Bamboo Pith and Morel Mushrooms

竹筴羊肚菌燉雞湯

MAIN COURSE 主菜

(Please Select Your Main Course)

(請選擇一款主菜)

SAUTÉED ANGUS BEEF WITH

MUSHROOM IN SIUHUAN STYLE

川式炒安格斯牛肉伴蘑菇

STEAMED GROUPER WITH

GOJI BERRIES AND CORDYCEPS FLOWER

枸杞蟲草花蒸石斑魚

WOK-FRIED BLACK TRUFFLE CHICKEN

WITH GREEN VEGETABLES

炒黑松露雞柳伴青菜

BARBECUED PORK "CHAR SIU" AND

CHOI SUM

蜜糖叉燒伴菜芯

RICE 米飯

STEAMED RICE OR CHICKEN OIL RICE

白飯或雞油飯

DESSERT 甜品

MANGO SAGO

Seasonal Mango, Coconut, Pomelo

楊枝金露

時令香芒、椰子、柚子

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ALL DAY DINING

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 Wagyu 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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SOUP 湯

DOUBLE-BOILED CHICKEN CONCH SOUP (G)

Bamboo Pith, Morel Mushrooms

竹筴羊肚菌燉雞湯 (G)

竹筴、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 VEGETARIAN

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)

泰式青咖喱雞

迷你茄子、邵豌豆、椰子、高良薑配絲苗白飯

(另有素食選項)

\$320

SINGAPOREAN 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

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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