



GARDEN LOUNGE

GARDEN LOUNGE SET LUNCH 午市套餐

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

兩道菜菜單，每位 \$468
(頭盤或湯、主菜)

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

三道菜菜單，每位 \$528
(頭盤或湯、主菜、甜品)

4-COURSE MENU AT \$588 PER PERSON
(APPETISER / SOUP / MAIN / DESSERT)

四道菜菜單，每位 \$588
(頭盤、湯、主菜、甜品)

APPETISER 頭盤

THAI BEEF SALAD (G)
Angus Beef, Cucumber, Thai Chili,
Tomato, Mint

泰式牛肉沙律 (G)
安格斯牛肉、青瓜、辣椒、番茄、薄荷

CRAB CAKE (C)
Jumbo Lump Crab, Onion,
Tomato and Crab Roe, Lemongrass Dill Sauce

蟹餅 (C)
珍寶蟹肉、洋蔥、番茄及蟹籽、香茅蒔蘿醬

BURRATA (V)(G)
Cherry Tomato, Charred Asparagus, Kaf fir
Lime Dressing, Thai Basil

布拉塔芝士 (V)(G)
櫻桃番茄、蘆筍、泰式青檸汁、泰式羅勒

SOUP 湯

MISO SOUP (V)
Tofu, Seaweed, Scallion, Shiitake

味噌湯 (V)
豆腐、海帶、蔥、香菇

SEAFOOD CHOWDER(C)(SS)
Clams, Baby Corn, Ginger & Kaffir Lime

周打海鮮湯 (C) (SS)
蜆、粟米、生薑及泰式青檸

LOBSTER BISQUE (C)
Lobster Ragout, Rich Lobster Soup

龍蝦濃湯 (C)
龍蝦嫩肉、龍蝦湯
(Supplement \$68)
(另加 \$68)

MAIN COURSE 主菜

MUSHROOM CALAMARAT(V)
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

ROASTED SALMON (G)(SS)
Green Curry, Kaffir Lime , Baby Eggplant,
Basil , Steamed Rice

烤三文魚 (G)(SS)
青咖喱、泰式青檸、小茄子、
羅勒、絲苗白飯

SEAFOOD LAKSA (C)(SS)
Egg Noodles, Prawn, Clams, Fish Ball,
Fish Cake, Bean Curd, Dried Shallot

海鮮喇沙 (C)(SS)
蛋麵、蝦、蜆、魚旦、
魚餅、豆腐、乾蔥

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

MANGO COCONUT PUDDING (V)(G)
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

+ \$38 FOR AN ADDITIONAL COFFEE OR TEA
額外\$38包括一杯咖啡或茶

[M] Signature [V] Vegetarian [G] Gluten Free
[D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans
Please let us know if you have any food allergies or special dietary requirements.

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GARDEN LOUNGE CHINESE SET LUNCH 午市中式套餐

每位 \$528 PER PERSON

(COLD DISH/ DIM SUM / SOUP/MAIN /DESSERT)

(冷盤、點心、湯、主菜、甜品)

COLD DISH 冷盤

DAILY CHEF'S SPECIAL
廚師精選

DIM SUM 點心

BLACK TRUFFLE
MUSHROOM BUN (V)
黑松露蘑菇包 (V)

SHRIMP DUMPLING
WITH SALMON ROE
三文魚籽燒賣

SOUP 湯

DOUBLE BOILED CHICKEN
SOUP WITH CONPOY & KING
OYSTER MUSHROOM (G)
杏鮑菇燉烏雞湯 (G)

MAIN COURSE 主菜

(Please Select One)

(請選擇一款)

XO SAUCE WOK-FRIED
SCALLOPS AND MIXED MUSHROOMS (G)(D)(SS)
XO醬雜菌炒帶子(G)(D)(SS)

WOK-FRIED CRISPY GAROUPA
WITH GARLIC AND CHILI (D)(SS)
蒜蓉辣椒炒脆星斑 (D)(SS)

STEAMED CHICKEN WITH
SHIITAKE MUSHROOM AND RED DATE
香菇紅棗蒸雞球

HONEY GLAZED "CHAR SIU"
WITH CHOI SUM
蜜汁叉燒伴菜芯

RICE 米飯

STEAMED RICE OR CHICKEN OIL RICE
白飯或雞油飯

DESSERT 甜品

HONEYDEW MELON
SAGO (G)
蜜瓜西米露 (G)

WALNUT COOKIE
合桃酥

OSMANTHUS PUDDING WITH
GOJI BERRIES (D)
杞子桂花糕 (D)

+ \$38 FOR AN ADDITIONAL COFFEE OR TEA
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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 (V)(G)

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

凱撒沙律 (V)(G)

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 (SS)

(Supplement \$90)

可選擇烤雞胸肉或大蝦 (SS)

(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

BURRAT (V)(G)

Grilled Vegetables, Confit Lemon

布拉塔 (V)(G)

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 (C)(SS)

Jumbo Lump Crab, Dill, Lemongrass Sauce

蟹餅 (C)(SS)

珍寶蟹肉、蒔蘿、香茅醬

\$280

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SOUP 湯

DOUBLE-BOILED CHICKEN CONCH SOUP (G)(D)

Bamboo Pith, Morel Mushrooms

竹筴羊肚菌燉雞湯 (G)(D)

竹筴、羊肚菌

\$220

MUSHROOM CAPPUCINO (V)

Wild Mushroom, Sour Cream, Chive

黑松露野菌湯 (V)

野蘑菇、酸忌廉、蔥

\$190

LOBSTER BISQUE (C)

Lobster Ragout, Tomato in Rich Lobster Soup

龍蝦濃湯 (C)

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 (C)

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

龍蝦卷 (C)

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 (C)

Lobster Jus, Squid, Salmon Roe, Caviar, Dill

墨汁海鮮麵 (C)

龍蝦汁、魷魚、三文魚籽、魚子醬、蒔蘿

\$360

TRUFFLE RIGATONI (V)

Braised Mushroom Ragout, Black Truffle, Thyme

松露通心粉 (V)

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 (G)

Baby Eggplant, Thao Pea, Coconut, Galangal with Steamed Rice

(Vegetarian option is available)

泰式青咖哩雞 (G)

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 (C)

King Prawn, Clams, Fish Ball, Fish Cake, Bean Curd, Half Boiled Egg, Dried Shallot

新加坡喇沙 (C)

大蝦、蜆、魚蛋、魚餅、豆腐、水煮蛋、紅蔥酥

\$340

FRIED FLAT RICE NOODLES WITH BEEF (D)

Beef, Onion, Sprout, Soy Sauce

乾炒牛河 (D)

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 (D)

Ginger, Garlic, Chilli, Spring Onions

重慶辣子雞 (D)

薑、蒜、辣椒、蔥

\$280

SAUTÉED BEEF TENDERLOIN (G)(D)

Wild Mushroom, Black Pepper Sauce

黑椒炒牛柳 (G) (D)

野蘑菇、黑胡椒汁

\$420

VEGETABLE FRIED RICE (V)

Seasonal Baby Vegetables, Farm Egg, Peas, Spring Onion

蔬菜炒飯 (V)

時令蔬菜、農家雞蛋、豌豆、蔥

\$220

MAPO TOFU (G)(D)

Spicy Sichuanese Beans Curd, Minced Pork

麻婆豆腐 (G) (D)

麻辣川豆腐、肉碎

\$280

WOK-FRIED SEASONAL GREENS (D)(G)(V)

Garlic, Chicken Broth

炒時蔬 (D)(G)(V)

蒜蓉、雞湯

\$120

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DESSERT 甜品

MANGO SAGO (G)(N)

Seasonal Mango, Coconut, Pomelo

楊枝金露 (G)(N)

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 (N)

Marsala and Mascarpone Cream, Crunchy Hazelnuts

濃縮咖啡提拉米蘇 (N)

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 (D)(G)

Seasonal Sliced Fruits, Berries

水果拼盤 (D)(G)

時令切片水果、雜莓

\$ 168

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