



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

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[D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans  
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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  
額外\$38包括一杯咖啡或茶

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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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