



GARDEN LOUNGE

ALL DAY DINING

全日餐飲

Daily from 12 p.m. to 10 p.m.

供應時間由星期一至星期日下午 12:00 - 下午 10:00

APPETISER 頭盤

CAESAR SALAD (G)

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

凱撒沙律 (G)

生菜心、鯷魚、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)

GREEK SALAD (V)(G)

Mixed Greens, Cucumber, Feta Cheese, Tomato, Kalamata, Mint Lemon Dressing

希臘沙律 (V)(G)

蔬菜、青瓜、羊奶芝士、番茄、黑橄欖、薄荷檸檬醬

\$240

NICOISE (G)(D)

Grilled Tuna Loin, French Beans, Olive, Baby Potatoes, Confit Lemon Dressing

尼哥斯沙律 (G)(D)

烤吞拿魚、法邊豆、橄欖、薯仔、醃漬檸檬汁

\$260

THAI BEEF SALAD (D)(N)

Thai Papaya, Grilled Beef, Peanut, Cucumber, Thai Herb Chili Salad

泰式牛肉沙律 (D)(N)

泰式青木瓜、烤牛肉、花生、黃瓜、泰式香草辣椒沙律

\$260

CRAB CAKE (C)(SS)

Jumbo Lump Crab, Crab Roe, Thai Coconut Lemongrass Sauce

蟹餅 (C)(SS)

珍寶蟹肉、蟹籽、泰式椰子香茅汁

\$280

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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。

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SOUP 湯

MUSHROOM CAPPUCINO (V)(SS)

Wild Mushrooms, Sour Cream, Chives

黑松露野菌湯 (V) (SS)

野蘑菇、酸忌廉、蔥

\$190

DOUBLE BOILED SILKY CHICKEN (D)(C)(SS)

Conch, Bamboo Pith and Morel Mushrooms

燉烏雞湯 (D)(C)(SS)

海螺、竹筴和羊肚菌

\$220

LOBSTER BISQUE (C)(SS)

Lobster Ragout, Rich lobster soup

龍蝦濃湯 (C)(SS)

龍蝦肉、龍蝦濃湯

\$240

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BURGER & SANDWICH 漢堡和三文治

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

THE CLUB SANDWICH (M)

Roasted Chicken Breast, Smoked Bacon, Egg, Tomato, Cheddar Cheese

美利三文治 (M)

烤雞胸肉、煙燻煙肉、雞蛋、番茄、車打芝士

\$300

THE MURRAY BURGER (M)

Wagyu Beef, Cheddar Cheese, Onion & Truffle Mushroom Relish, Smoked Bacon on Brioche Bun

美利漢堡 (M)

和牛牛肉、車打芝士、洋蔥、松露蘑菇、煙燻煙肉、布里歐麵包

\$340

LOBSTER ROLL(C)(SS)

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

龍蝦卷 (C)(SS)

波士頓龍蝦、蟹籽、乾蔥、香茅辣椒醬、七味粉

\$260

CROQUE MONSIEUR

Gruyère, Ham, Truffle Mornay, Parmesan Cheese

法式三文治

格呂耶爾芝士、火腿、黑松露蛋黃醬、巴馬臣芝士

\$200

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PASTA 意大利麵

CALAMARATA MEATBALL

Italian Style Meatball Pasta in Rich Tomato Sauce, Parmesan Cheese

肉丸寬管戒指意粉

濃香番茄醬、意式素肉丸意大利麵、巴馬臣芝士

\$320

TRUFFLE MACCHERONCINI (V)

Wild Mushroom Ragout, Leek & Black Truffle

黑松露芝士通心粉 (V)

野生蘑菇燉菜、蔥及黑松露

\$290

LINGUINE AOP (C)(D)

Tuna Tataki, Clams, Salmon Roe

香蒜辣椒扁意粉 (C)(D)

火灸吞拿魚、蜆、三文魚籽

\$360

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ASIAN SIGNATURE 亞洲特色

THAI RED CURRY (G)

Baby Eggplant, Thai Peas, Coconut, Galangal with Steamed Rice

泰式紅咖喱(G)

迷你茄子、泰國豌豆、椰子、南薑飯

\$200

With Roasted Salmon 烤三文魚 (Supplement 另加\$140)

With Angus Beef Sirloin 安格斯西冷 (Supplement 另加\$180)

SINGAPOREAN LAKSA (C)(SS)(M)

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

新加坡喇沙 (C)(SS)(M)

大蝦、蜆、魚蛋、魚餅、豆卜、半熟蛋、紅蔥酥

\$340

TOM YUM SEAFOOD FRIED RICE (N)(SS)(C)

Tomato, Thai Chili, Fried Shallot, Dried Fish, Peanut, Seafood and Coriander

冬陰海鮮炒飯 (N)(SS)(C)

蕃茄、泰式辣椒、炒乾蔥、魚乾、花生、海鮮、青檸及芫荽

\$340

JAPANESE GRILL PORK CUTLET TERIYAKI

Assorted Japanese Pickles, Rice and Seaweed

日式照燒汁、炸豬扒

日式酸瓜、飯、海帶

\$360

THE MURRAY HAINANESE CHICKEN (G)(M)

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

美利海南雞 (G)(M)

配香濃雞湯、油飯、薑蓉、醬油

\$340

With Choice of Chicken Breast or Chicken Legs

可選擇淨雞胸或雞腿

(Supplement 另加\$68)

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LOCAL CUISINE 本地菜式

WOK-FRIED BEEF FLAT NOODLE (G)(M)(D)

Beef Tenderloin, Beans Sprout, Onion, Soy Sauce and Sesame

乾炒牛河 (G)(M)(D)

牛柳、芽菜、洋蔥、醬油、芝麻

\$290

WOK-FRIED "CHONGQING" SPICY CHICKEN (D) (N)

Ginger, Garlic, Chili, Spring Onions, Cashew nuts

鑊炒重慶辣子雞 (D) (N)

薑、大蒜、辣椒、蔥、腰果

\$290

(Vegetarian Option is Available)

(另有素食選項)

SAUTÉED DICED BEEF (D)

Wok-Fried Angus Beef in Soy Sauce, Ginger, Spring Onion & Jasmine Rice

醬香牛柳粒 (D)

豉油安格斯牛柳、薑、蔥、泰國香米

\$320

CRAB MEAT FRIED RICE (C)

蟹肉炒飯 (C)

Egg, Crab Meat, Crab Roe, Spring Onion

蛋、蟹肉、蟹籽、香蔥

\$260

(Vegetarian Option is Available)

(另有素食選項)

SICHUAN STEAMED GAROUPA WITH PICKLED VEGETABLES IN SOUP (SS)

Beans Sprout, Spring Onion, Jasmine Rice

四川蒸石斑魚配酸菜湯 (SS)

豆芽、蔥、泰國香米

\$350

WOK-FRIED EGGPLANT

Minced Pork with Steam Jasmine Rice, Salted Fish

魚香茄子

肉碎配泰國香米、咸魚

\$260

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

炒時令蔬菜 (D)(G)(V)

\$120

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DESSERT 甜品

RHUBARB STRAWBERRY VANILLA MOUSSE

Rhubarb Strawberry Compote, Vanilla Mousse with Strawberry Sorbet

大黃士多啤梨雲呢拿慕絲

大黃士多啤梨蜜餞、雲呢拿慕絲配士多啤梨雪葩

\$ 150

PAVLOVA (G)(D)

Forest Berries Vanilla Chantilly, Raspberry sorbet

蛋白餅 (G)(D)

雜莓雲呢拿忌廉、紅桑子雪葩

\$ 150

BANANA CHOCOLATE TART (N)

Banana Cube, Dark Chocolate Custard, Chocolate Crumble, Chocolate Ice Cream

香蕉朱古力撻 (N)

香蕉、黑朱古力吉士、朱古力金寶、朱古力雪糕

\$ 150

APPLE TART

Cinnamon, Vanilla Ice Cream, Caramel Sauce

蘋果撻

肉桂、雲呢拿雪糕、焦糖醬

\$ 150

BLUEBERRY CHEESECAKE

Baked Cream Cheese, Lemon Lime Sorbet

藍莓芝士蛋糕

焗忌廉芝士、熱情果雪葩

\$ 150

FRUIT PLATTER (D)(G)

Seasonal Fruits, Berries

水果拼盤 (D)(G)

時令水果、雜莓

\$ 140

Corkage fee: \$500 per bottle for wine and \$1,000 per bottle for 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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