



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

SPICY PRAWN AND POMELO SALAD [C]

Pomelo, Minced Pork, Prawn, Peanut, Cucumber, Thai Herb Chili Sauce

香辣鮮蝦柚子沙律 [C]

柚子、豬肉碎、大蝦、花生、青瓜、泰式香草辣椒汁

\$260

GARDEN SALAD [V][N]

Mixed Greens, Avocado, Roasted Kabocha Seed, Sesame Dressing

花園沙律 [V][N]

雜錦沙律菜、牛油果、烤南瓜籽、芝麻醬

\$240

TUNA TATAK [D][G][N]

Ponzu Sauce, Salmon Roe, Sesame, Red Onion Confit & Garlic Chip

火灸吞拿魚 [D][G][N]

柚子醋、三文魚籽、芝麻、紅洋蔥及烤蒜片

\$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][M]

Jumbo Lump Crab, Crab Roe, Lemongrass Lobster Sauce

蟹餅 [C][SS][M]

珍寶蟹肉、蟹籽、香茅龍蝦汁

\$280

[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.

[V] 素食 [G] 不含麩質 [D] 無乳製品 [SS] 可持續食材 [N] 含有堅果 [C] 甲殼類

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 & PASTA 湯和意大利麵

MUSHROOM CAPPUCINO [V][SS]

Braised Yunnan Mushroom, Kaffir Lime, Ricotta & Truffle

黑松露野菌湯 [V][SS]

野蘑菇、青檸、乳清芝士及松露

\$160

DOUBLE BOILED SILKY CHICKEN [D][C][SS]

Conch, Bamboo Pith and Cordyceps

燉烏雞湯 [D][C][SS]

海螺、竹筴和蟲草花

\$220

MACCHERONCINI [V]

Tomato Emulsion, Eggplant, Black Olive & Mozzarella

芝士通心粉 [V]

番茄醬、茄子、黑橄欖及水牛芝士

\$290

LINGUINE AOP (C)(D)

Linguine with Grilled Shrimp, Chilli, Garlic & Parsley

香蒜辣椒扁意粉 (C)(D)

烤蝦配扁意粉、辣椒、大蒜及香芹

\$360

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

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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

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\$78)

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

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LOCAL CUISINE 本地菜式

CHONGQING STYLE WOK-FRIED SPICY CHICKEN [D][N]

Ginger, Garlic, Chili, Spring Onion, Cashew Nut

鑊炒重慶辣子雞 [D][N]

薑、大蒜、辣椒、蔥、腰果

\$290

CHONGQING STYLE WOK-FRIED SPICY TOFU [D][V]

Ginger, Garlic, Chili, Spring Onion

重慶辣子豆腐 [D][V]

薑、大蒜、辣椒、蔥

\$260

BLACK PEPPER BEEF [D]

Wok Fried Angus Beef with Black Pepper, Shiitake, Ginger, Spring Onion & Jasmine Rice

黑椒牛肉 [D]

安格斯牛肉、黑胡椒、香菇、薑、蔥及泰國香米

\$320

SICHUAN STYLE STEAMED GAROUPA WITH PICKLED VEGETABLE IN SOUP [SS]

四川蒸石斑魚配酸菜湯 [SS]

Bean Sprout, Spring Onion, Jasmine Rice

豆芽、蔥、泰國香米

\$350

CURRY PORK CHOP

Hong Kong Style Fried Pork Chop in Curry, Vegetable, Jasmine Rice

咖喱豬排

港式炸豬扒、咖喱汁、蔬菜、泰國香米

\$360

CHAR SIU

Cantonese BBQ Iberico Pork with Choi Sum and Jasmine Rice

叉燒

蜜汁燒伊比利亞豬肉、菜心、泰國香米

\$320

WOK FRIED SEASONAL GREENS [D][G][V]

炒時令蔬菜 [D][G][V]

\$120

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DESSERT 甜品

MANGO RICE PUDDING [G][V]

Caramelised Coconut Rice, Mango, Kaffir Lime, Mango Sorbet

芒果米布丁 [G][V]

焦糖椰子飯、芒果、青檸、芒果雪葩

\$ 140

PANDAN COCONUT DELIGHT

Coconut Mousse, Vanilla Cream, Pandan Sponge, Coconut Ice Cream

斑蘭椰子樂園

椰子慕斯、雲呢拿忌廉、斑蘭海綿蛋糕、椰子雪糕

\$ 140

PASSION FRUIT CHEESE CAKE

Exotic Fruit Compote, Passion Fruit Sorbet

熱情果芝士蛋糕

熱帶水果蜜餞、熱情果雪葩

\$ 140

YUZU PLAISIR [D][G]

Milk Chocolate, Mousse, Yuzu Curd, Feuilletine

柚子樂園 [D][G]

牛奶朱古力、慕斯、柚子奶酪、法式薄餅脆片

\$ 130

CHEF JEAN-MARC'S DAILY SPECIAL

Visit our vitrine display for daily selection

廚師是日甜品

\$ 130

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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