

Appetizers & Salads 頭盤/沙律

1. Crab Meat and Shrimp Salad with Avocado
牛油果蟹肉大蝦沙律 HK\$148
2. Organic Mixed Vegetable Salad with Smoked Salmon and Pan Fried Scallop
煙三文魚、香煎帶子有機雜菜沙律 HK\$138
3. Chef Salad
廚師沙律 HK\$118
4. Organic Mixed Vegetable Salad with Balsamic Vinegar
有機鮮雜菜配陳醋汁 HK\$98
5. Caesar Salad
凱撒沙律 HK\$98
(+ HK\$30 with Shrimp, Scallop or Smoked Salmon
加\$30配蝦、帶子或煙三文魚)

Seafood 海鮮

1. Baked Fresh American Lobster with Cream Cheese(whole)
芝士白汁焗新鮮波士頓龍蝦 (一隻) HK\$368
2. Pan-fried Salmon Fillet(250g)
香煎三文魚扒 (250 克) HK\$238
3. Halibut Saikyo Miso Yaki
西京燒比目魚 HK\$218
4. Spanish Seafood Platter
西班牙燴海鮮 HK\$198

*Preparation time is 25 minutes
製作需時25分鐘

Chef Recommendation 名廚仔寶

Choose one of the below
以下任選其一

- A. Charcoal Grilled Australian Rack of Lamb
炭燒澳洲羊架
- B. Charcoal Grilled Sirloin Steak (8 oz)
炭燒西冷扒 (8 安士)
- C. Charcoal Grilled Thick Cut Pork Chop (10 oz)
炭燒厚切豬鞍 (10 安士)
- D. Grilled King Prawn (2 pcs)
扒大蝦 (2 隻)

Hot Soups 熱湯

1. Lobster Bisque Soup
法式龍蝦湯 HK\$78
2. Black Truffle with Mixed Mushroom
黑松露雜菌湯 HK\$68
3. Cream of Organic Roasted Pumpkin
有機南瓜忌廉湯 HK\$68
4. Daily Soup
是日餐湯 HK\$45

Soup Upgrade
升級熱湯

+HK\$40 with Puff Pastry and preparation time is 20 minutes

加\$40可升級為酥皮湯及製作需時20分鐘

Charcoal Grill 炭燒扒類

1. Charcoal Grilled Thick Cut Angus Rib Eye Steak (12 oz)
炭燒厚切安格斯肉眼牛扒 (12 安士) HK\$338
2. Charcoal Grilled Angus Beef Tenderloin (10 oz)
炭燒安格斯牛柳 (10 安士) HK\$328
3. Charcoal Grilled Australian Rack of Lamb (350g)
炭燒澳洲羊架 (350 克) HK\$268
4. Charcoal Grilled Jumbo Pork Chop (20 oz)
炭燒珍寶厚切豬扒 (20 安士) HK\$208

Served with Coffee or Tea
敬奉咖啡或茶

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Choose one of the below
以下任選其一

1. Sole Fillet
龍脷柳
2. Scallop (4 pcs)
帶子 (4 粒)
3. Jumbo Sausage (2 pcs)
珍寶腸 (2 條)
4. Barramundi
鱈魚

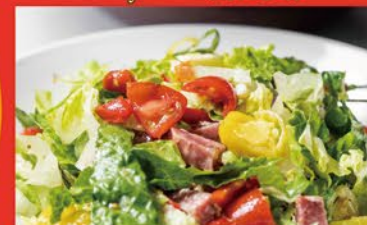
HK\$218

Upgrade Items 升級優惠

+HK\$23

Add only HK\$23 for Daily Salad, Soup or Dessert
凡惠顧加HK\$23可享
是日沙律、餐湯或甜品

Daily Salad 是日沙律



Daily Soup 是日餐湯



Daily Dessert 是日甜品



or

or

Main Courses 主菜

- *1. Roasted French Spring Chicken with Honey Gravy (450g)
燒法國春雞配蜜糖燒汁 (450克) HK\$208
2. Roasted Pig Knuckle with Black Pepper Sauce
燒德國咸豬手配黑椒汁 HK\$178
3. Stewed Pork Cartilage in Japanese Style
日式燴豬軟骨 HK\$148

Pasta & Risotto 意大利麵及飯

1. Angel Hair with Prawn Garlic & Chili
香蒜辣鳳尾蝦天使麵 HK\$158
2. Pan-fried Scallop with Pumpkin Risotto
香煎帶子南瓜意大利飯 HK\$138
3. Vegetarian Lasagne
意式素菜千層麵 HK\$138
4. Black Truffle Paste and Mixed Mushroom Risotto
黑松露醬雜菌意大利飯 HK\$118
5. Spaghetti with Assorted Mushroom with Pesto
意式香草雜菌炒意粉 HK\$118
6. Carbonara Penne
卡邦尼長通粉 HK\$108
7. Spaghetti Bolognese
焗肉醬意粉 HK\$98

*Preparation time is 25 minutes
製作需時25分鐘

Asian Delights 亞洲美食

1. Kimchi Seafood Fried Rice
泡菜海鮮粒炒飯 HK\$128
2. Fried Rice with Scallop & Shrimp with Black Truffle Paste
黑松露醬帶子蝦仁炒飯 HK\$128
3. Sichuan Style Chicken in Chili Sauce
川辣口水雞 HK\$118
4. Wok-fried Flat Noodle with Beef
乾炒牛河 HK\$108
- *5. Hong Kong Style Baked Pork Chop with Rice
港式焗豬扒飯 HK\$98

4. Black Truffle Tortellini in Cream Sauce
意式黑松露雲吞忌廉汁 HK\$118
5. Albondigas
西班牙肉丸 HK\$98

*Preparation time is 25 minutes
製作需時25分鐘

Japanese & Korean Cuisine 日韓風味

(with Japanese Rice 配日本米)

1. Whole Eel with Rice Set Meal
原條鰻魚飯定食 HK\$168
2. Japanese Style Teriyaki Chicken Set Meal
日式照燒雞扒定食 HK\$128
3. Kimchi Soup with Seafood in Stone Pot
泡菜湯海鮮石鍋定食 HK\$138
4. Kimchi Soup with Beef in Stone Pot
泡菜湯牛肉石鍋定食 HK\$128
5. Kimchi Soup with Bean Curd in Stone Pot
泡菜湯豆腐石鍋定食 HK\$118
6. Korean Stone Pot Delight with Shrimp & Scallop
(Korean Meat Sauce or Hot Sauce)
韓式鮮蝦帶子石鍋飯 (韓式肉汁或辣汁)
(change to Fish Fillet, Beef or Pork Chop
可轉魚柳、牛肉或豬扒) HK\$128

Southeast Asian Delights 東南亞美食

1. Boneless Hainan Chicken Rice
無骨海南雞飯 Half 半隻 HK\$198
Leg 雞脾 HK\$118
Breast 雞胸 HK\$88
2. Malaysian Coconut Curry Beef Brisket/
Chicken Shredded/Beef Slices with Rice
馬來西亞椰香咖喱牛腩/雞絲/牛肉片飯 HK\$128
3. Classic Yangzhou Fried Rice
經典揚州炒飯 HK\$118
4. Singaporean Fried Rice Vermicelli
星洲炒米 HK\$108
5. Naan Bread (2 pcs)
印度酥油餅 (2 片) HK\$45
(Excluding Beverage 不包飲品)

Sandwich & Pizza 三文治及薄餅

1. Club Angus Beef Burger
安格斯牛肉漢堡包 HK\$108
2. Black Truffle Paste Crab Meat Pizza(10 inches)
黑松露蟹肉薄餅(10吋) HK\$108
3. Smoked Salmon Pizza(10 inches)
煙三文魚薄餅(10吋) HK\$98
4. Country Club Sandwich
公司三文治 HK\$98
5. Fish Burger
魚柳包 HK\$78
6. Jumbo Sausage Hot Dog
珍寶熱狗 HK\$78
- The following two types of sandwiches are only available before 6pm
以下兩款三文治只在下6時前供應
7. Grilled Ham and Cheese Sandwich
扒芝士火腿三文治 HK\$88
8. Choice of 2 Kinds Sandwich
(Ham, Smoked Salmon, Scrambled Egg, Cheese,
Tuna, Cucumber Sliced or Tomato Sliced)
自選三文治2款 HK\$78
(火腿、煙三文魚、炒蛋、芝士、吞拿魚、青瓜片或蕃茄片)

Dessert 甜品

1. Fresh Fruit and White Bean Jelly
Mixed in Bowl (For Four Persons)
鮮果水晶(4 位用) HK\$88
2. Fresh Fruit Platter
鮮果拼盆 HK\$68
3. Ice Cream Hot Cake (3 Scoops of Ice Cream)
雪糕配鬆餅 (3 球雪糕) HK\$68
4. Lemon Tart/Chocolate Tart with Ice Cream
檸檬撻/朱古力撻配雪糕 HK\$68

Beverages 飲品

Hot 熱飲

1. Cappuccino
意大利泡沫咖啡 HK\$38
2. Ginseng Tea
花旗參茶 HK\$35
3. Espresso
特濃咖啡 HK\$35
4. Brewed Coffee
即磨咖啡 HK\$35

Cold 凍飲

1. Milk Shake or Ice Cream Soda
(Chocolate, Vanilla or Mango Flavor)
奶昔或雪糕梳打 (朱古力、雲厘拿或芒果味) HK\$40
2. Fruit Punch
雜果賓治 HK\$38
3. Cappuccino
意大利泡沫咖啡 HK\$38
4. Coffee
咖啡 HK\$35
5. Coke or Sprite with Lemon Slices
檸檬可樂或雪碧 HK\$32

Snack 小食

1. Mixed Cold Cut Platter with Salad
(Black Pepper Dried Beef, Parma Ham,
Smoked Salmon, Smoked Chicken Slices,
Black Pepper Dried Pork, Smoked Duck Breast
& Avocado)
冷切肉拼盆沙律 HK\$188
(黑椒風乾牛肉、巴馬火腿、煙三文魚、煙雞片、
胡椒豬肉片、煙鴨胸及牛油果)
2. Assorted Germany Sausages Platter
德國雜錦腸拼盤 HK\$188
3. Deep Fried Chicken Hammer (6 pcs)
and Chicken Nuggets (8 pcs)
炸雞鎚 (6 件)及炸雞塊 (8 件) HK\$98
4. Nachos (For Two Persons)
墨西哥脆餅 (2 位用) HK\$88
5. Black Truffle Paste Cheese French Fries
黑松露醬芝士薯條 HK\$78
6. Onion Rings and French Fries
洋蔥圈及炸薯條 HK\$68

Kids Corner 兒童天地

1. Kids Platter
(Fried Chicken Hammers, Chicken Sausage,
French Fries & Spaghetti Bolognese/Sweet Corn)
兒童拼盆 HK\$98
(炸雞鎚、雞肉腸、炸薯條及肉醬意粉或粟米粒)