



Salads & Appetisers 沙律及頭盤

Appetiser of the Moment Chef's special 168
是日頭盤 – 主廚精選

Tomato Salad with Baby Gem balsamic dressing 158
迷你羅馬生菜番茄沙律配油醋汁

Classic Caesar Salad bacon · Parmesan 138
凱撒沙律配煙肉及巴馬臣芝士

- Grilled herb chicken (120 grams)
配香草烤雞 (120 克)
- Royal fillet smoked salmon (60 grams)
配煙燻三文魚 (60 克)

Escargots Farcis snails · garlic butter 128
法式田螺配蒜蓉牛油

Burrata beetroot carpaccio · arugula pesto 158
布拉塔芝士配紅菜頭及芝麻葉香草醬

Hamachi Crudo tiger sauce 168
油甘魚刺身配辣味醬

Traditional Beef Tartar crispy toast 168
牛肉他他配脆多士

Iberico Ham 48 Months grilled toast · tomato salsa (60 grams) 298
伊比利四十八個月風乾火腿 (60 克) 配多士及番茄莎莎

Grilled Foie Gras seasonal chutney 188
烤鵝肝配甜酸醬

Premium Oscietra Caviar blinis (50 grams) 1080
奧西特拉魚子醬配鬆餅 (50 克)

Soups 湯

French Onion Soup cheese croutons 98
法式洋蔥湯配芝士脆麵包

Mushroom Velouté bread bowl 98
麵包蘑菇濃湯配麵包

Crustacean Bisque tarragon cream 188
海鮮濃湯配龍蒿忌廉

Main Courses 主菜

The Taste of Celebration · Original 1884 beef meat pie & salad 188
140周年慶祝菜式 - 牛肉批配沙律

Spaghetti Aglio e Olio garlic chips & salad 128
蒜香橄欖油意粉配沙律

Baked Lasagne bechamel · salmon · spinach 188
焗三文魚菠菜千層麵

Derby's Signature Spaghetti 368
crustacean emulsion · Maine lobster (300 grams)
打吡招牌 - 緬因龍蝦意粉 (300 克)

Cod Fish & Chips · Mushy Peas salad 218
炸魚薯條配豌豆泥及沙律

Mixed Seafood Casserole served in bread bowl 288
海鮮麵包鍋

Halibut Fillet Meunière vegetable medley · mashed potatoes 288
煎比目魚柳配牛油燴雜菜及薯蓉

Grilled XXL Tiger Prawn brown butter sauce · French fries 388
烤大虎蝦配牛油汁及炸薯條

Beef Burger · Rossini · Foie Gras truffle French fries & salad 228
For food safety, we recommend our burgers to be cooked well done.
Should you prefer otherwise, please let us know.
羅斯尼牛肉漢堡配鵝肝、松露薯條及沙律
基於食物安全，我們建議漢堡扒煮至全熟。
如閣下更喜愛其他生熟程度，請告知我們。

Chicken Á La King served in bread bowl 198
雞皇麵包鍋

Roasted Yellow Chicken sautéed potatoes & salad 228
烤黃油雞配炒馬鈴薯及沙律

Crispy Suckling Pig mustard sauce · sautéed brussel sprout & salad 228
脆皮乳豬配芥末醬、卷心菜及沙律

Beef Tenderloin black pepper sauce · mashed potatoes & salad (180 grams) 398
牛柳配黑椒汁、薯蓉及沙律

Bone-in Ribeye Grass Fed (600 grams) 888
草飼帶骨肉眼扒 (600 克)

Side Dishes 配菜

Mixed Salad tomato & onion 38
雜菜沙律配番茄及洋蔥

French Fries classic salt 48
炸薯條

Sautéed Shitake rosemary & thyme 48
香草炒椎茸菇

Vegetable Medley seasonal mood 58
牛油燴雜菜

Mashed Potatoes buttered 68
牛油薯蓉

Sautéed Potatoes parsley & garlic 68
蒜蓉香草炒馬鈴薯

Desserts 甜品

Sweet of the Moment Chef's special 68
是日甜品 – 主廚精選

Soufflé of the Moment (20 mins preparation) · ice cream 148
是日梳乎厘配雪糕 (需時20分鐘)

Banana Chocolate crepe 78
香蕉朱古力班戟

New York Cheesecake blueberries 68
紐約芝士蛋糕配藍莓

Black Sesame Pudding peanut butter ice cream 88
黑芝麻布丁配花生醬雪糕

Seasonal Fruit Platter lime 68
時令水果拼盤

Homemade Ice Cream & Sorbet (2 scoops) 68
自家製雪糕或雪葩 (兩球)

If you have any food allergies, please inform our service team
如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡