WEEKLY SPECIAL

25 November – 1 December 2026

Lunch 午餐： 11:00 am - 2:30 pm | Dinner 晚餐： 6:00 pm - 9:30 pm

SALAD OR SOUPS

Russian Bortsch • Vegetables • Beef
俄羅斯雜菜牛肉湯

Pork Rib Soup • Sea Coconut • Chestnuts
海底椰栗子排骨湯

Seasonal Salad • Fresh Fruits (additional $50 and one serving only)
時令沙律 • 鮮果 (只限一客及另加 $50)

MAIN COURSES

Grilled Canadian Pork Tomahawk (400g)
French Beans • Baby Carrots • Baked Potato • Thyme Jus
扒加拿大斧頭豬扒 (400克) **• 法邊豆 • 幼甘筍 • 焗薯 • 香草汁**
328

Steamed Boston Lobster (half) • Conpoy • Fried Rice • Glutinous Rice • Lotus Leaf
籠仔瑤柱蒸波士頓龍蝦 (半隻) **• 鴛鴦炒飯**
298

Pan-fried Butterfly Spring Chicken
Mushroom Ragout • French Fries • Garlic Gravy
香煎春雞 • 燴蘑菇 • 薯條 • 蒜蓉燒汁
218

Vietnamese Beef Pho
越式牛肉湯河粉
198

Sauteed Impossible Meat • Eggplant • Green Soybeans • Steamed Red Rice
素肉茄子 • 枝豆 • 紅米飯
198

Malabar Seafood Curry • Roti Paratha
馬拉巴咖喱海鮮 • 薄餅
198

Additional $38 for Poached Seasonal Vegetables.
另加 $38 享用白灼時令蔬菜。

Freshly Brewed Coffee or Fine Tea (additional $15 for French Honey)
香濃咖啡或茗茶 (法國蜜糖另加 $15)

DESSERTS

Daily Chinese Sweetened Soup
是日中式糖水

Mango Pandan Pudding
Mango and Lime Compote
芒果班蘭布甸 • 燴青檸芒果

Single Scoop of Ice Cream
單球雪糕

Selection of Daily Pastry
是日西餅

Additional $20 for one of the above item.
另加 $20 享用以上甜品一份。

Additional $48 for a glass of selected red or white wine.
以 $48 享用精選紅酒或白酒一杯。

Vegetarian素食菜式 Spicy 辣味菜式

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

WEEKLY SPECIAL

2 – 8 December 2026

Lunch 午餐： 11:00 am - 2:30 pm | Dinner 晚餐： 6:00 pm - 9:30 pm

SALAD OR SOUPS

Chunky Sweet Corn Soup • Hokkaido Milk
北海道牛奶粟米湯

Pork Soup • Porcini Mushrooms • Carrots
牛肝菌甘筍瘦肉湯

Seasonal Salad • Fresh Fruits (additional $50 and one serving only)
時令沙律 • 鮮果 (只限一客及另加 $50)

MAIN COURSES

Grilled Australian M5 Wagyu Beef Tri-tip (180g)
Broccolini • Baby Carrot • Deep-fried Onion Rings • Thyme Gravy
扒澳洲M5三角尖和牛扒 (180克) **• 西蘭花苗 • 幼甘筍 • 炸洋葱圈 • 香草燒汁**
358

Steamed Whole Mandarin Fish (450g)
Yunnan Preserved Vegetables • Tangerine Peel • Steamed Rice
雲南頭菜果皮蒸原條桂花魚 (450克) **• 絲苗白飯**
298

Seafood • Orzo Pasta • Basil Garlic Tomato Sauce
海鮮米型意粉 • 香草蒜香番茄汁
218

Grilled Pork Snail Sausage • Sauerkraut • Mashed Potatoes • Onion Sauce
扒德國豬肉腸 • 酸椰菜 • 薯蓉 • 洋葱汁
198

Poached Chicken • Ginger • Spring Onions • Steamed Red Rice
薑葱霸王雞 • 紅米飯
198

Vietnamese Hot & Sour Duck Leg Curry • Pickled Vegetables • Garlic Baguette
越式酸辣咖喱鴨腿 • 酸菜 • 蒜蓉法包
198

Additional $38 for Poached Seasonal Vegetables.
另加 $38 享用白灼時令蔬菜。

Freshly Brewed Coffee or Fine Tea (additional $15 for French Honey)
香濃咖啡或茗茶 (法國蜜糖另加 $15)

DESSERTS

Baked Sago Pudding • Chestnut
焗西米栗子布甸

Single Scoop of Ice Cream
單球雪糕

Earl Grey Chocolate Mousse
Berry Compote
伯爵茶朱古力慕絲 • 燴雜莓

Selection of Daily Pastry
是日西餅

Additional $20 for one of the above item.
另加 $20 享用以上甜品一份。

Additional $48 for a glass of selected red or white wine.
以 $48 享用精選紅酒或白酒一杯。

Spicy 辣味菜式

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WEEKLY SPECIAL

9 – 15 December 2026

Lunch 午餐： 11:00 am - 2:30 pm | Dinner 晚餐： 6:00 pm - 9:30 pm

SALAD OR SOUPS

Indian Rasam Spiced Tomato Soup
印度香草番茄湯

Pork Rib Soup • Agrocybe Mushrooms • Chestnuts
茶樹菇栗子唐排湯

Seasonal Salad • Fresh Fruits (additional $50 and one serving only)
時令沙律 • 鮮果 (只限一客及另加 $50)

MAIN COURSES

Slow-roasted U.S. Prime Beef Blade Steak (200g)
Broccolini • Baby Carrots • Deep-fried Potato Wedges • Garlic Gravy
慢烤美國牛板腱 (200克) • 西蘭花苗 • 幼甘筍 • 炸薯角 • 蒜蓉燒汁
328

Pan-seared Sea Bream Fillet
Asparagus • Cherry Tomatoes • New Potatoes • Seafood Ragout
香煎鯛魚柳 • 蘆筍 • 車厘茄 • 新薯 • 燴海鮮汁
248

Deep-fried Prawns • Salty Egg Yolk • Crispy Rice • Steamed Rice
金沙脆米蝦球 • 絲苗白飯
218

Assorted Preserved Meat • Conpoy • Glutinous Rice • Lotus Leaf
荷葉瑤柱腊味糯米飯
198

Assorted Mushroom Tortelloni • Spinach • Pine Nuts • Parmesan Cheese
意大利雜菌雲吞 • 菠菜 • 松子仁 • 巴馬臣芝士
198

Roasted Spring Chicken • Lemongrass • Green Curry Vegetables • Roti Paratha
香茅燒春雞 • 青咖喱雜菜 • 薄餅
198

Additional $38 for Poached Seasonal Vegetables.
另加 $38 享用白灼時令蔬菜。

Freshly Brewed Coffee or Fine Tea (additional $15 for French Honey)
香濃咖啡或茗茶 (法國蜜糖另加 $15)

DESSERTS

Daily Chinese Sweetened Soup
是日中式糖水

Single Scoop of Ice Cream
單球雪糕

Banana Toffee Pudding
香蕉拖肥布甸

Selection of Daily Pastry
是日西餅

Additional $20 for one of the above item.
另加 $20 享用以上甜品一份。

Additional $48 for a glass of selected red or white wine.
以 $48 享用精選紅酒或白酒一杯。

Vegetarian素食菜式 Spicy 辣味菜式

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WEEKLY SPECIAL

26 – 29 December 2026

Lunch 午餐： 11:00 am - 2:30 pm | Dinner 晚餐： 6:00 pm - 9:30 pm

SALAD OR SOUPS

Cream of Oxtail
牛尾忌廉湯

Pork Rib Soup • Yam • Sweet Corn • Chestnuts
淮山粟米栗子排骨湯

Seasonal Salad • Fresh Fruits (additional $50 and one serving only)
時令沙律 • 鮮果 (只限一客及另加 $50)

MAIN COURSES

Grilled U.S. T-bone Steak (500g)
Sautéed Mixed Vegetables • French Fries • Red Wine Sauce
扒美國丁骨牛扒 (500克) • 炒雜菜 • 薯條 • 紅酒汁
388

Pan-fried Halibut Fillet • Prawns
Ciambotta • Mashed Potatoes • Shellfish Cream Sauce
煎比目魚柳 • 大蝦 • 意式燴菜 • 薯蓉 • 海鮮忌廉汁
268

Seafood • Fusilli Col Buco • Salmon Roe • Mushroom Miso Cream Sauce
海鮮卷卷意粉 • 三文魚籽 • 香菇味噌忌廉汁
218

Shanghainese Deep-fried Pork Ribs • Vegetable Rice
上海排骨菜飯
198

Wok-fried Green & White Asparagus • Termite Mushrooms • Bean Curd • Pine Nut • Clay Pot Steamed Brown Rice
雞樅菌炒鴛鴦蘆筍松子仁豆腐煲 • 糙米飯
198

Curry Bone-in Lamb Brisket • Steamed Rice
咖喱帶骨羊腩 • 絲苗白飯
198

Additional $38 for Poached Seasonal Vegetables.
另加 $38 享用白灼時令蔬菜。

Freshly Brewed Coffee or Fine Tea (additional $15 for French Honey)
香濃咖啡或茗茶 (法國蜜糖另加 $15)

DESSERTS

Daily Chinese Sweetened Soup
是日中式糖水

Crème Brûlée
法式焦糖燉蛋

Single Scoop of Ice Cream
單球雪糕

Selection of Daily Pastry
是日西餅

Additional $20 for one of the above item.
另加 $20 享用以上甜品一份。

Additional $48 for a glass of selected red or white wine.
以 $48 享用精選紅酒或白酒一杯。

Vegetarian素食菜式 Spicy 辣味菜式

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WEEKLY SPECIAL

30 December 2026 – 5 January 2027

Lunch 午餐： 11:00 am - 2:30 pm | Dinner 晚餐： 6:00 pm - 9:30 pm

SALAD OR SOUPS

Cream of Pumkin & Ginger
南瓜薑忌廉湯

Pork Bone Soup • Carrot • Green Turnip
青紅蘿蔔唐排湯

Seasonal Salad • Fresh Fruits (additional $50 and one serving only)
時令沙律 • 鮮果 (只限一客及另加 $50)

MAIN COURSES

Roasted Lamb Chop (2 pieces) **• Lamb Sausage**
Ratatouille • Green Asparagus • Mashed Potatoes • Thyme Gravy
香煎羊扒 (兩件) 及羊肉腸 • 燴雜菜 • 青露筍 • 薯蓉 • 香草燒汁
368

Steamed Whole Turbot (500g)
Garlic • Crispy Fava Beans • Steamed Rice
豆酥香蒜蒸原條多寶魚 (500克) • 絲苗白飯
278

Roasted American Pork Ribs • Grilled Pineapple • French Beans • Sweet Potato Fries • Garden Salad
燒美式豬肋骨 • 烤菠蘿 • 法邊豆 • 番薯條 • 田園沙律
218

Steamed Chicken • Preserved Pork Sausage • Black Mushrooms • Lotus Leaf • Steamed Brown Rice
籠仔荷香北菇臘腸蒸雞 • 糙米飯
198

Vietnamese Beef Pho
越式牛肉湯河粉
198

Goan Prawn Curry • Roti Paratha
印式咖喱大蝦 • 薄餅
198

Additional $38 for Poached Seasonal Vegetables.
另加 $38 享用白灼時令蔬菜。

Freshly Brewed Coffee or Fine Tea (additional $15 for French Honey)
香濃咖啡或茗茶 (法國蜜糖另加 $15)

DESSERTS

Black Sesame Glutinous Rice Dumplings
Peanut Powder (4 pieces)
擂沙湯圓 (四粒)

Single Scoop of Ice Cream
單球雪糕

Chilled Mango Pudding
芒果布甸

Selection of Daily Pastry
是日西餅

Additional $20 for one of the above item.
另加 $20 享用以上甜品一份。

Additional $48 for a glass of selected red or white wine.
以 $48 享用精選紅酒或白酒一杯。

Spicy 辣味菜式

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