

WEEKLY SPECIAL

10 – 16 June 2026

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

SALAD OR SOUPS

Cream of Carrots and Apples

甘筍蘋果忌廉湯

Chicken Soup • Monkey Head Mushrooms • Cordyceps Flowers • Red Dates

猴頭菇蟲草花紅棗雞湯

Seasonal Salad • Fresh Fruits (additional \$48 and one serving only)

時令沙律 • 鮮果 (只限一客及另加 \$48)

MAIN COURSES

Pan-fried Sea Bream Fillet • Broccolini • Pesto Potatoes • Tomato Coulis

香煎鯛魚柳 • 西蘭花苗 • 香草醬薯仔 • 番茄汁

238

Baked Boston Lobster Thermidor (half) • Caserecce Pasta

Cherry Tomatoes • Mushrooms • Zucchini

芝士焗波士頓龍蝦 (半隻) • 雙槽意粉 • 車厘茄 • 蘑菇 • 意大利青瓜

318

Roasted Duck Leg • French Bean • Figs • Mashed Potatoes • Thyme Gravy

烤鴨腿 • 法國青豆 • 無花果 • 薯蓉 • 香草燒汁

198

Steamed Eggs • Crabmeat • Conpoy • Steamed Rice

瑤柱蟹肉蒸水蛋 • 絲苗白飯

198

 **Stir-fried Green & White Asparagus • Marinated Termite Mushrooms • Lily Bulbs**

Steamed Brown Rice

炒青及白蘆筍 • 雞縱菌 • 百合 • 糙米飯

198

 **Indian Chettinad Lamb Curry • Biryani Rice**

南印度咖喱羊肉 • 印度飯

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 Swiss 'Hero' Honey)

香濃咖啡或茗茶 (瑞士蜜糖另加 \$15)

DESSERTS

Daily Chinese Sweetened Soup

是日中式糖水

Raspberry Panna Cotta

紅桑子奶凍

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

17 – 23 June 2026 (Except 21 June Lunch)

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

SALAD OR SOUPS

Cream of Pumpkin and Ginger
南瓜薑忌廉湯

Pork Bone Soup • Carrots • Green Turnips
青紅蘿蔔唐排湯

Seasonal Salad • Fresh Fruits (additional \$48 and one serving only)
時令沙律 • 鮮果 (只限一客及另加 \$48)

MAIN COURSES

Steamed Whole Tiger Garoupa (450g) • Steamed Rice
清蒸原條老虎斑 (450克) • 絲苗白飯
298

Roasted Lamb Chops (3 pieces)
Ratatouille • French Beans • Mashed Potatoes • Rosemary Sauce
香烤羊扒 (三件) • 燴雜菜 • 法國青豆 • 薯蓉 • 香草汁
348

Ox Tongue Bibimbap
牛脷石窩飯
198

Deep-fried Chicken Fillet • Honey Lemon Sauce • Steamed Rice
西檸雞 • 絲苗白飯
198

Porcini & Chanterelle Mushroom Ravioli • Parma Ham
Spinach • Sun-dried Tomatoes • Pine Nuts • Parmesan Cheese
牛肝菌及雞油菌意式雲吞 • 巴馬火腿 • 菠菜 • 風乾番茄 • 松子仁 • 巴馬臣芝士
198

 **Masala Pork Curry • Turmeric Rice**
瑪撒拉咖喱豬肉 • 黃薑飯
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 Swiss 'Hero' Honey)
香濃咖啡或茗茶 (瑞士蜜糖另加 \$15)

DESSERTS

Coffee Delight
Black Sugar Warabi Mochi
咖啡奶凍 • 黑糖蕨餅

Bread Pudding • Vanilla Sauce
麵包布甸 • 雲呢拿汁

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。

 Spicy 辣味菜式

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WEEKLY SPECIAL

24 – 30 June 2026

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

SALAD OR SOUPS

 Cream of Curry Cauliflower
咖喱椰菜花忌廉湯

Pork Rib Soup • Winter Melon • Barleys
冬瓜薏米唐排湯

Seasonal Salad • Fresh Fruits (additional \$48 and one serving only)
時令沙律 • 鮮果 (只限一客及另加 \$48)

MAIN COURSES

Pan-fried Salmon Fillet

Green & White Asparagus • Cherry Tomatoes • New Potatoes • Lobster Cream Sauce
香煎三文魚柳 • 青及白蘆筍 • 車厘茄 • 新薯 • 龍蝦忌廉汁
258

Roasted Kagoshima Pork Loin • Tiger Prawn • Sautéed Cabbage • Waffle Fries • Gravy
燒鹿兒島豬柳 • 大蝦 • 炒椰菜 • 格仔薯 • 燒汁
328

Poached Chicken • Ginger • Spring Onions • Steamed Rice
薑葱霸王雞 • 絲苗白飯
198

Vietnamese Beef Pho
越式牛肉湯河粉
198

 Steamed Eggplant • Impossible Meat
Preserved Vegetables • Tangerine Peel • Steamed Brown Rice
頭菜果皮素肉蒸茄子 • 糙米飯
198

 Singaporean Chilli Soft Shell Crab • Deep-fried Buns
新加坡辣椒軟殼蟹 • 炸饅頭
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 Swiss 'Hero' Honey)
香濃咖啡或茗茶 (瑞士蜜糖另加 \$15)

DESSERTS

Daily Chinese Sweetened Soup
是日中式糖水

Single Scoop of Ice Cream
單球雪糕

Mango & Pandan Pudding
Mango Lime Compote
芒果班蘭布甸 • 青檸芒果醬

Selection of Daily Pastry
是日西餅

Additional \$20 for one of the above item.
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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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