

Appetizers 精選頭盤

Classic Caesar Salad	傳統凱撒沙律	\$ 120
• Parma Ham	伴帕爾馬火腿	\$ 145
• Smoked Salmon	伴煙三文魚	\$ 145
• Roasted Japanese Scallops (3 pcs) with Garlic Butter	伴蒜蓉牛油燒日本帶子	\$ 165
Smoked Salmon Rice Rolls with Ikura, Shiso Leaf and Cream Cheese 煙三文魚及三文魚籽紫菜卷伴紫蘇及忌廉芝士		\$ 68
Deep-fried Shrimp Toast with Sesame (4 pcs) 炸芝麻蝦多士 (4 件)		\$ 88

Soups 湯

* Western Soup of The Day 是日西式餐湯		\$ 72
Traditional Russian Borscht with Sour Cream 傳統羅宋湯配酸忌廉		\$ 78
* Double-boiled Chinese Soup of The Day 是日中式燉湯		\$ 148

Sandwich, Pasta & Burger 三文治、意粉及漢堡包

Ham, Mustard, Gherkins and Emmental Cheese Toasty with French Fries 扒火腿、芥辣、酸青瓜及瑞士芝士三文治伴薯條		\$ 108
Toasted Club Sandwich (Whole Wheat or White Bread) with Egg, Bacon, Chicken, Cheese and French Fries 公司三文治 (全麥包或白麵包) 伴雞蛋、煙肉、雞肉、芝士及薯條		\$ 140
Grilled HKJC Beef Burger with Cheddar Cheese, Roasted Onion Jam and French Fries 烤牛肉漢堡包伴車打芝士、燒洋蔥醬及薯條		\$ 168

Spaghetti or Daily Pasta with Choice of Sauce:

意大利麵或是日意粉配自選醬汁



• Roasted Eggplants, Basil and Homemade Tomato Sauce	燒茄子配羅勒及自製番茄汁	\$ 108
• Carbonara (Egg Yolk, Pancetta, Cream and Parmesan)	卡邦尼汁 (蛋黃、意大利煙肉、 忌廉及巴馬臣芝士)	\$ 128
• Beef Bolognese with Parmesan	牛肉醬及巴馬臣芝士	\$ 130



= Vegetarian
素菜式

* Please ask your server for daily selection
請向本餐廳職員查詢

Local and Asian Specialties 本地及亞洲

* Congee of The Day 是日粥品		\$ 68
* Seasonal Vegetables 中式時菜		
• Poached with Oyster Sauce	白灼配蠔油	\$ 78
• Sauteed with Garlic or Ginger Juice	中式炒配蒜蓉或薑汁	\$ 78
“Hong Kong Style” Noodles in Soup 港式湯麵		
(choice of flat rice noodles, thin or thick egg noodles 可自選: 河粉、幼生麵或粗生麵)		
 • Wontons (Shrimp and Pork)	豬肉蝦雲吞	\$ 85
• Beef Brisket	牛腩	\$ 92
• Beef Tendons	牛筋	\$ 92
• Duo of Combination (choose any two from above)	雙拼 (以上任選兩款)	\$ 120
Pork “Char Siu” Japanese Pearl Rice with Fried Egg and Soy Sauce		\$ 108
叉燒煎蛋伴日本珍珠飯及豉油		
* Curry of The Day with Condiments and Steamed Rice 是日咖喱伴配料及香苗		\$ 138
 “Hong Kong Style” Baked Pork Chop Rice 港式焗豬扒飯		\$ 148
Fried Rice Noodles with Sliced Beef, Soy Sauce and Bean Sprouts 豉油皇銀芽炒牛河		\$ 188
 Hainanese Chicken Rice with Condiments 海南雞飯及配料		\$ 188
“Japanese Style” Eel Kabayaki with Condiments, Japanese Pearl Rice and Onsen Tamago		\$ 188
日式蒲燒鰻魚伴配料、珍珠飯及溫泉蛋		

Desserts 甜品

* Movenpick Ice-cream Cup (100ml) 莫凡彼雪糕杯 (100 毫升)	\$ 50
* Daily Sweetened Soup 是日精選糖水	\$ 52
* Selection of Homemade Cakes 精選自製蛋糕	\$ 60
* Seasonal Fruit Platter 合時鮮果碟	\$ 82
Sea Salt-caramel Chocolate Tart with Raspberry and Vanilla Ice-cream	\$ 88
紅桑子海鹽焦糖朱古力撻配雲呢嚕雪糕	

Minimum Charge 最低飲食消費

		Table for 2 二人枱	Table for 4 四人枱
Regular Racemeeting	普通賽事日	\$ 300	\$ 600
Major Racemeeting	主要賽事日	\$ 500	\$ 1,000

If you have any food allergies, please inform our staff.
如閣下有任何食物過敏，請告知本餐廳職員。

 Signature Dish 招牌菜式

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