Set Menu 套餐

7 Oct – 13 Oct 2026

Appetisers or Soups 頭盤或湯

Please select one of the following 請選擇以下一款：

Jagdwurst Sausage Salad • Emmental • Honey Mustard Dressing
獵人腸沙律伴瑞士芝士配蜜糖芥末汁

Shrimps Cocktail • Avocado Guacamole
蝦咯嗲配牛油梨醬

Western Soup of the Day
是日西湯

Chinese Soup of the Day
中式老火湯

Main Courses 主菜

New This Week
Seared Seabass Fillet • Papaya Fish Broth 228
香煎鱸魚配木瓜魚湯

Assorted Seafood • Roti • Red Curry Sauce 218
雜錦海鮮伴煎餅配紅咖喱汁

Wok-fried Beef Tenderloin • Black Pepper • Sweet Potatoes • Steamed Rice 208
蜜薯黑椒牛柳粒伴香苗

Steamed Chicken • Herbs • Steamed Rice 188
藥膳蒸三黃雞伴香苗

New This Week
Sliced Pork Belly • Ginger Soy Sauce • Fried Macaroni 178
生薑豚肉配豉油炒通粉

Served with Freshly Brewed Coffee or Fine Tea
香濃咖啡或茗茶
Free Upgrade to Orange and Passion Fruit Oolong Tea / White Peach and Lychee Soda
免費升級至香橙熱情果烏龍茶/ 白桃荔枝梳打

Desserts 特色甜品

Add 另加

Please select one of the following 請選擇以下一款：

Coconut Flan with Pineapple Compote (Low Sugar) 20
椰子奶凍配菠蘿果醬 (低糖)

Forest Berry • Vanilla Mousse Cake (Low Sugar) 26
雜莓雲呢拿慕絲蛋糕(低糖)

Sweet Soup of the Day 20
是日糖水

Black Forest Cake 26
黑森林蛋糕

If you have any food allergies, please inform our staff
如果您有食物過敏，請通知我們的工作人員