



Set Menu 套餐

3 June – 9 June 2026

Appetisers or Soups 頭盤或湯

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

**Crab Meat Pancake •
Lemon Beurre Blanc Sauce**
蟹肉班戟配檸檬白酒汁

Coronation Chicken Salad
加冕雞沙律

Sweetcorn • Potato Chowder
粟米薯仔周打湯

Chinese Soup of the Day
中式老火湯

Main Courses 主菜

**Stir-fried Boston Lobster •
Ginger • Scallions • E-Fu Noodle**
薑蔥波士頓龍蝦伊麵

398

**Pan-fried Salmon •
Pumpkin Risotto**
香煎三文魚配南瓜意大利飯

228

**Slow-roasted U.S. Beef Oyster Blade •
Vegetables • Fries • Rosemary Sauce**
慢烤美國牛板腱扒
配雜菜、薯條及迷迭香汁

248

**Braised U.S.
Kurobuta Pork Belly •
Preserved Vegetables •
Steamed Rice**
梅菜扣美國黑豚腩伴香苗

198

**Roasted Herb Crust Lamb Rump •
Cauliflower • Mashed Potatoes •
Garlic Sauce**
香草焗羊霖配椰菜花、薯蓉及蒜蓉汁

238

↑ Enjoy a complimentary Low Sugar Cake with
ordering of the above specify main course
凡惠顧以上指定主菜, 奉送低糖蛋糕一件

Served with Freshly Brewed Coffee or Fine Tea
香濃咖啡或茗茶

Upgrade to
升級至

Speciality Coffee 特選咖啡	5
Orange and Passion Fruit Oolong Tea 香橙熱情果烏龍茶	28
White Peach and Lychee Soda 白桃荔枝梳打	28
House Red, White or Beer 紅酒、白酒或啤酒	40

Desserts 特色甜品 Add 另加

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

Figs •	20
Strawberry Tart (Low Sugar) 無花果士多啤梨撻 (低糖)	
Sweet Soup of the Day 是日糖水	20
Black Forest Cake 黑森林蛋糕	26
Raspberry • Green Tea • Mousse Cake (Low Sugar) 紅桑子綠茶慕絲蛋糕 (低糖)	26

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