Set Menu 套餐

18 Nov – 24 Nov 2026

Appetisers or Soups 頭盤或湯

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

Shredded Chicken • Cucumber • Jelly Fish • Wasabi
芥辣青瓜海蜇手撕雞

Cajun Salmon Potato Salad • Cherry Tomatoes Olives • Mustard Seed Dressing
烤三文魚薯仔沙律
配車厘茄、水欖及芥末籽汁

Western Soup of the Day
是日西湯

Chinese Soup of the Day
中式老火湯

Main Courses 主菜

Wok-fried Sliced Lamb • Kale • Sa Cha Sauce • Steamed Rice — 228
沙茶炒羊肉及芥蘭伴香苗

Steamed Scallop • Conpoy • Tofu • Black Bean Sauce • Steamed Rice — 228
豉汁蒸瑤柱帶子豆腐伴香苗

Pan-fried Halibut Fillet • Saffron Cream Sauce — 218
香煎比目魚配番紅花忌廉汁

Japan Chicken Fillet • Scallion Oil • Minced Pork • Soup Noodles — 198
蔥油日本雞扒配肉躁湯麵

Baked Macaroni • Cheese • Bolognese • Fried Ranou Egg — 188
芝士焗肉醬蘭黃蛋通粉

World Vegan Month 148
世界純素月
Mediterranean Vegetables Sandwich
(Onion Tomato Relish • Portobello • Zucchini • Panini)
地中海式雜菜三文治
(洋蔥番茄酸甜醬 • 大啡菇 • 意大利青瓜)

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

Free Upgrade to Sugar Cane and ImperataeDrink / Chrysanthemum Drink
免費升級至竹蔗茅根水/ 銀菊露

Desserts 特色甜品

Add 另加

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

Chocolate Delight • Cherry Compote (Low Sugar) 特濃朱古力配車厘子醬 (低糖)	20
Tropical Fruit • Mousse Cake (Low Sugar) 熱帶水果慕絲蛋糕 (低糖)	26
Sweet Soup of the Day 是日糖水	20
Tiramisu 意大利芝士餅	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