

### All Day Breakfast 全日早餐

Two eggs in any style with Sautéed Mushroom, Bacon, Sausage, Baked Beans, Hash Brown, Toast and Selection of Coffee or Tea  
兩隻雞蛋配炒磨菇、煙肉、腸仔、茄汁豆、薯餅及多士  
配咖啡或茶

\$148

### Soup 湯類

#### Mixed Mushroom Cream Soup 雜菌磨菇忌廉湯

Sprinkled with chopped Shiitake Mushrooms served with Garlic Toast  
配香菇粒及蒜蓉包

\$65

#### Sweet Corn Soup with Crab Meat 蟹肉粟米忌廉湯

Topped with Grilled Sweet Corn and Fresh Cream served with Garlic Toast  
配烤粟米粒鮮忌廉及蒜蓉包

\$70

#### Soup Of The Day 每日精選湯

Daily Soup recommended by our Chef  
廚師每日推介

\$45

#### Congee In Your Own Way 自選生滾粥

Your choice of Beef, Pork, Chicken, Preserved Egg or Salted Egg (any 2)  
Condiments: Peanut, Spring Onion, Crisp Fritter or Pork Floss  
自由配搭牛、豬、雞、皮蛋或鹹蛋(任選兩款)  
配料: 花生、青蔥、薄脆或豬肉鬆

\$60

### Salad Choices 精選沙律

#### Honey Fig and Pear, Feta Cheese Salad 無花果沙律

Mixed Leaves, Lemon and Honey Vinaigrette  
雜錦沙律菜配洋梨及菲達芝士伴檸檬蜜糖醋

\$128

#### Pomelo Salad with Prawns 大蝦柚子沙律

Served with Roasted Coconut, Crushed Peanuts and Spicy Thai Dressing  
配烤椰子及花生碎伴泰式沙律醬汁

\$118

#### Classic Caesar Salad 傳統凱撒沙律

Romaine Lettuce, Parma Ham, Croutons, Anchovies and Parmesan Cheese  
羅文生菜配巴馬火腿、法式麵包粒、銀魚柳及巴馬臣芝士

\$105

add Grilled Chicken Breast

加烤雞胸

\$30

add Smoked Salmon

加煙燻三文魚

\$35

🌿 Vegetarian 素食

All prices are subject to 10% service charge.

價目另收加一服務費

If you or any of your guests have an allergy or dietary restriction, please inform your server and our chefs will be happy to accommodate your needs.

如有任何宗教信仰或對食物過敏，請通知服務員，我們餐飲團隊樂意協助。



# a la carte

## Appetizers 前菜小食

### Baked Portobello Mushroom 焗波特貝勒蘑菇

served with Danish Blue Cheese and Chorizo

配藍芝士及西班牙辣肉腸

served with Feta Cheese

配希臘菲達芝士

\$80

### Classic Crab Cakes 傳統炸蟹餅

served with Chilli Lime and Caper Mayonnaise

配特式辣青檸、水瓜柳及蛋黃沙律醬

\$110

### Drunken Chicken Roll 花彫醉雞卷

Boneless Chicken with Angelica Wolfberry in Shaoxing Rice Wine

當歸杞子花彫酒浸去骨雞肉卷

\$85

### Garlic Prawns 香蒜辣椒蕃茄浸大蝦

Tossed in Garlic, Chilli and Sun-dried Tomatoes

\$115

### Calamari Baja 炸魷魚配特色巴哈醬

Deep-fried and Lightly Battered served with Baja Sauce

\$115

## Sandwiches and Burgers 三文治及漢堡類

### Avocado Toast 牛油果多士

served with Fresh Garden Salad

配田園沙律

\$148

### café bar on 8 Club Sandwich 公司三文治

Triple Decker Sandwich with Everything You Want

三層三文治配精選餡料

\$128

### Grilled Cheese and Ham Sandwich 扒芝士火腿三文治

Grilled Ham with Melted Cheese in Toasted Bread

\$128

### Gourmet Burger 特級漢堡

Flame-grilled Beef Patty with Avocado Slices, Crispy Lettuce, Tomatoes,

Red Onions, Smoked Bacon, Fresh Farm Egg and Melted Cheese

自家製美國牛肉漢堡扒配牛油果、生菜、蕃茄、紅洋蔥、煙肉、農場雞蛋及芝士

\$165

 Vegetarian 素食  
 Spicy 辛辣

All prices are subject to 10% service charge.

價目另收加一服務費

If you or any of your guests have an allergy or dietary restriction, please inform your server and our chefs will be happy to accommodate your needs.

如有任何宗教信仰或對食物過敏，請通知服務員，我們餐飲團隊樂意協助。

CAFÉ  
BAR  
ON



**Pizza and Pasta 薄餅及意大利麵**

**Margherita 瑪格麗塔薄餅**

Fresh Tomatoes, Basil and Mozzarella in a Rich Tomato Sauce  
鮮蕃茄、羅勒葉、芝士及濃茄醬

\$168

**Salami and Roasted Cherry Tomatoes 蕃茄沙樂美腸薄餅**

Spicy Salami, Roasted Vine Tomatoes, Mozzarella and Basil  
in Homemade Sauce


辣沙樂美腸、烤酒浸小蕃茄、芝士、羅勒香葉及秘製醬汁

\$168

**Cajun Chicken Pizza 印第安烤雞薄餅**

Grilled Cajun Chicken with Fresh Basil in Spicy Tomato Sauce  
印第安烤雞、鮮羅勒香葉配辣茄醬

\$168

**Penne Arrabiata 香草辣蕃茄長通粉 **

Mixed Bell Peppers and Fresh Basil in Spicy Tomato Sauce and  
Shaved Parmesan

雜錦燈籠椒、鮮羅勒葉、辣蕃茄蓉及巴馬臣芝士

\$118

**Nostalgia Spaghetti Bolognese 港式懷舊肉醬意粉**

Spaghetti with Beef Bolognese Sauce and Fried Egg  
港式焗肉醬意粉加煎蛋

\$118

**Spaghetti Carbonara 農家意粉**

Fresh Garlic, finely chopped Onion, Bacon and Egg Yolk in Creamy Sauce  
蒜蓉、洋葱粒及煙肉粒配蛋黃忌廉汁

\$118

**Seafood Paella 西班牙海鮮飯**

Traditional Spanish Style Mixed Seafood Rice

\$168

 Vegetarian 素食  
 Spicy 辛辣

All prices are subject to 10% service charge.

價目另收加一服務費

If you or any of your guests have an allergy or dietary restriction, please inform your server and our chefs will be happy to accommodate your needs.

如有任何宗教信仰或對食物過敏，請通知服務員，我們餐飲團隊樂意協助。



## Asian Flavours and Hong Kong Favourites 亞洲及香港風味

<b>Hainanese Chicken Rice 海南雞飯</b> Classic Hainanese Chicken served with Oily Rice	\$168
<b>Singapore-style Fried Rice Vermicelli 星洲炒米</b> ✂ Traditional Singapore-style Fried Rice Vermicelli with Shrimps, Eggs and BBQ Pork	\$118
<b>Signature Fried Rice 楊州炒飯</b> Fried Rice with BBQ Pork and Fresh Water Shrimps	\$118
<b>Hong Kong-style Shrimp Wonton Noodle in Soup 鮮蝦雲吞麵</b> Wonton Noodles with Fresh Shrimp and Pork Dumplings 雲吞麵配鮮蝦豬肉雲吞	\$98
<b>Hong Kong-style Braised Beef Brisket in Curry Sauce with Rice 咖喱牛腩飯</b>	\$138
<b>Fried Chicken with Chilli and Black Bean Sauce 豉椒雞球</b> Sautéed Chicken with Chilli and Capsicum in Black Bean Sauce served with Steamed Rice 雞球伴豆豉及青紅椒配白飯	\$118
<b>Hong Kong-style Pork Chop Rice 港式焗豬扒飯</b> Baked Boneless Pork Chop with Cheese and Onion with Tomato Sauce on Fried Rice 焗去骨豬扒伴芝士及洋蔥配炒飯	\$138
<b>Thai Red Curry with Lamb Chop 泰式紅咖喱羊架</b> ✂ Lamb Chop in Thai Red Curry Sauce with Steamed Rice 泰式紅咖喱煮羊架配白飯	\$198
<b>Laksa Noodle Soup 喇沙湯麵</b> with Chicken, Shrimp, Egg, Fish Cake, Bean Sprouts and Oil Noodles 配雞肉、鮮蝦、雞蛋、魚餅、芽菜及油麵	\$118
<b>Buddha's Delight Red Rice Fried Rice 羅漢齋炒紅米飯</b> 🌿	\$118
<b>Braised Vegetables with Red Fermented Beancurd 南乳粗齋</b> 🌿 Purely Vegetarian Ingredients cooked using traditional Chinese method	\$138

🌿 Vegetarian 素食  
✂ Spicy 辛辣

All prices are subject to 10% service charge.

價目另收加一服務費

If you or any of your guests have an allergy or dietary restriction, please inform your server and our chefs will be happy to accommodate your needs.

如有任何宗教信仰或對食物過敏，請通知服務員，我們餐飲團隊樂意協助。

CAFÉ  
BAR  
ON



# a la carte

## Chef's Selection 廚師推介

### Crispy Skin Rotisserie Chicken 脆皮烤春雞

Rubbed with Mixed Herbs and Garlic  
香草蒜蓉脆皮烤春雞

\$158

### BBQ Baby Back Ribs 燒烤豬筋骨排

Full Rack of Pork Spare Ribs braised perfectly in Rich Smokey BBQ Sauce  
特濃煙動燒烤汁烤焗豬筋骨排

\$168

### Old English Fish and Chips 炸魚柳配薯條

Beer-battered Fish and Chips with Homemade Tartar Sauce  
脆漿炸魚柳配薯條及秘製他他汁

\$148

### Surf & Turf 燒虎蝦牛柳

Grilled U.S. Beef Tenderloin and Tiger Prawn with Garlic Herb Butter  
香草蒜蓉牛油燒美國牛柳及虎蝦

\$298

### Grilled Beef Sirloin 燒西冷牛扒

Grilled 10oz U.S. Beef Sirloin with Gravy or Black Pepper Sauce  
燒10安士美國西冷牛扒配燒汁或黑椒汁

\$188

### Pan-fried Salmon Fillet 香煎三文魚柳

with Fresh Herb Butter in Lemon Butter Sauce  
配香草牛油檸檬汁

\$165

All prices are subject to 10% service charge.

價目另收加一服務費

If you or any of your guests have an allergy or dietary restriction, please inform your server and our chefs will be happy to accommodate your needs.

如有任何宗教信仰或對食物過敏，請通知服務員，我們餐飲團隊樂意協助。

CAFÉ  
BAR  
ON



# a la carte

## Dessert Corner 甜品精選

### Rich Chocolate and Almond Mud Cake 特濃朱古力杏仁餅

served Warm with Vanilla Ice Cream  
焗朱古力杏仁餅配雲利拿雪糕

\$68

### Classic Crème Brûlée 法式燉蛋

served with Passion Fruit Sauce  
配熱情果醬

\$60

### Tiramisu 意大利芝士餅

Cheesy Mascarpone with Lady Fingers drenched in Coffee Liqueur and covered in Cocoa Powder

意大利軟芝士配咖啡利口酒浸手指餅乾

\$60

### Cut Fruit Platter 生果拼盤

Watermelon, Honeydew Melon, Cantaloupe Melon, Pineapple and Strawberry

西瓜、蜜瓜、哈密瓜、菠蘿及士多啤梨

\$60

### Cheese Platter 芝士拼盤

Cream Cheese, Brie, Emmental, Blue Cheese and Cheddar Cheese served with Berries, Walnuts, Apricots, Raisins and Crackers

忌廉芝士、布利芝士、瑞士艾民頓芝士、藍芝士及車打芝士  
配雜莓、合桃、杏甫、葡萄干及餅乾

\$118

All prices are subject to 10% service charge.

價目另收加一服務費

If you or any of your guests have an allergy or dietary restriction, please inform your server and our chefs will be happy to accommodate your needs.

如有任何宗教信仰或對食物過敏，請通知服務員，我們餐飲團隊樂意協助。

CAFÉ  
BAR  
on

