

A'la Carte Menu 2022

Appetizers 頭盤

1. Sandwich Platter (Cheese & Ham, Egg Salad & Mayo, Tuna Fish Salad)
三文治拼盤 (芝士火腿、白汁蛋沙律、吞拿魚沙律) \$260 / 2 doz
2. Sushi Platter 壽司拼盤 \$280 / 2 doz
3. California Rolls 加州卷 \$320 / 2 doz
4. Smoked Duck Breast with Mango 香芒煙鴨胸 \$360 / 2 doz
5. Parma Ham & Asparagus Rolls 意式風乾腿露筍卷 \$360 / 2 doz
6. Green Grape & Cheddar Cheese Cube 青提子車打芝士串 \$360 / 2 doz
7. Black Truffle Sauce 黑松露野菌釀車尼茄 (Veg) \$360 / 2 doz
8. Parma Ham & Melon 巴拿馬火腿配蜜瓜 \$400 / 2 doz
9. Caviar and Egg Salad Cracker 魚子醬雞蛋沙律脆餅 \$400 / 2 doz
10. Smoked Salmon Rosette 煙三文魚玫瑰 \$440 / 2 doz
11. Shrimp, Cherry Tomato & Cheeses Sausages Skewer
大蝦車厘茄車芝士腸串 \$440 / 2 doz
12. Vietnamese Rice Roll (Prawns) 越式米紙卷 (蝦) \$440 / 2 doz
13. Vietnamese Rice Roll (Veg) 越式米紙卷 (素) \$360 / 2 doz
14. Canapé platter (choose 4 items) 法式小食拼盤 (自選以上4款小食) \$440 / 2 doz
15. Smoked Norwegian Salmon with Condiments 煙挪威三文魚 \$760 / 2 kg
16. Seafood Platter 海鮮拼盤 \$660 / 2 kg
17. Cold Cut platter 冷切肉拼盤 \$560 / 2 kg
18. Cheese Platter (with Grapes & Crackers) 芝士拼盤 配 提子、餅乾 \$800 / 2 kg
19. Abalone Tart 鮑魚撻 \$480 / 2 doz
20. Asparagus Roasted Beef Roll 燒牛肉露荀多士 \$360 / 2 doz
21. Mushroom Onion with Prawn Vol-Au Vent 大蝦野菌酥盒 \$480 / 2 doz

22. Mango & Shrimp Vol-Au Vent 鮮芒果大蝦酥盒 \$480 / 2 doz
23. Black Truffle and Egg Salad Vol-au-vent 黑松露蛋沙律酥盒 \$400 / 2 doz
24. Mini Egg Salad Croissant 迷你蛋沙律牛角酥 \$360 / 2 doz
25. Mini Croissant Black Truffle Egg Salad 迷你黑松露蛋沙律牛角包 \$420 / 2 doz
26. Open Face Sandwich Platter (Parma Ham, Smoked Salmon and Roasted Beef
開邊治 (巴拿馬火腿, 煙三文魚, 燒牛肉) \$440 / 2 doz
27. Ritz biscuit with Smoked Salmon and shrimp 煙三文魚虎蝦脆餅 \$480 / 2 doz
28. Pan-fried Scallops with Butter 牛油煎帶子伴露荀 \$600 / 2 doz

Hot Snacks 小食

1. Chinese Dim Sum 中式點心: 蝦餃、燒賣、牛肉 \$480 / 3 doz
2. Shrimp Paste on Sugar Cane 越式蔗蝦 \$280 / 2 doz
3. Deep-fried Mini Prawn Toasts 迷你炸蝦多士 \$280 / 2 doz
4. Spring Rolls with Sweet Chili Sauce 迷你春卷配甜辣醬 (V) \$280 / 2 doz
5. Indian Vegetables Samosa 印度齋咖喱角 (V) \$280 / 2 doz
6. Tandoori Chicken Kebabs 印式炭燒雞串 \$300 / 2 doz
7. Thai Fish Cakes 泰式魚餅 \$300 / 2 doz
8. Sesame Shrimp Rolls 芝麻蝦卷 \$320 / 2 doz
9. Baked Mini English Sausage Rolls 焗英式腸仔卷 \$300 / 3 doz
10. Fried Fish finger 炸手指魚柳 \$300 / 3 doz
11. Bacon & Cheese sausage Skewer 煙肉芝士腸串 \$330 / 3 doz
12. Bacon and Scallops Rolls 煙肉帶子卷 \$360 / 2 doz
13. Crispy Spinach and Ricotta Cheese Triangle 芝士莧菜酥角(V) \$320 / 2 doz
14. Mini Burger 迷你漢堡 \$320 / 2 doz
15. Thai-Viet Snack Platter 泰越小食拼盤 \$330 / 1.5 kg

16. Tapas Platter 西班牙小食拼盤 \$360 / 1.5 kg
17. Braised Chicken Wings in Secret Soya Sauce 瑞士雞中翼 \$330 / 3 doz
18. Chicken Wings in Black Pepper and Honey Sauce 黑椒蜜汁雞中翼 \$360 / 3 doz
19. Bandits Chicken Wings 土匪雞翼 \$360 / 3 doz
20. Baked honey Chicken Wing 炭燒蜜糖雞棒 (單骨雞翼) \$400 / 2 doz
21. Chicken Yakitori 日式雞肉串 \$360 / 3 doz
22. Malaysian Satay Beef and Chicken 馬來沙嗲牛肉及雞肉串 \$360 / 2 doz
23. Black Truffle and Scallops Vol-au-vent 黑松露帶子酥盒 \$400/ 2 doz
24. Baked salmon and Cheese Tart 焗芝士三文魚撻 \$400/ 2 doz
25. Baked Lobster Vol-au-vent with Cheese 忌廉芝士焗龍蝦酥皮盒 \$540 / 2 doz
26. Baked salmon and Cheese Tart 焗芝士三文魚撻 \$400/ 2 doz
27. Grilled German Sausages with Honey Mustard Sauce 蜜汁香芥燒德國腸 \$400 / 2 kg
28. Shrimp Cake and Fried Chicken Strip w/ Thai Spicy Sauce 田園蝦餅併雞柳條配泰式辣醬 \$330 / 1.5 kg
29. Stuffed Portobello with Onion and Cheese 芝士洋蔥焗大啡菇 \$200/ 1 doz
30. Stuffed Mushroom with Onion and Cheese 芝士洋蔥焗蘑菇 \$320/ 2 doz

Salad 沙律

1. Classic Caesar (Condiments On Side) 凱撒沙律 (配料另上) (V) \$200 / 1 kg
2. Prawns & Fresh Fruit Salad 大蝦鮮果沙律 \$300 / 1.5 kg
3. Potato Salad with Bacon & Chives 薯仔沙律配煙肉及青蔥 \$300 / 2 kg
4. Apple & Celery Salad with Nuts 蘋果西芹果仁沙律 (V) \$320 / 2 kg
5. Hawaiian Chicken Salad 夏威夷雞沙律 \$360 / 2 kg
6. Beetroot & Orange Salad 紅菜頭鮮橙沙律 (V) \$360 / 2 kg
7. Thai Beef Salad 日式照燒牛柳粒沙律 \$360 / 1.5 kg
8. Japanese Crab and Cucumber Salad with Crab Roe 日式蟹肉蟹子沙律 \$400 / 2 kg

9. Japanese Cold Noodles with Crab stick and Chuka Tsubu Ga

日式蕎麥麵伴蟹柳, 味付螺肉 \$400/ 2 kg

10. Smoked Salmon with Potato Salad 煙三文魚薯仔沙律 \$480/ 2 kg

11. Smoked Salmon, Avocado & Rocket Salad 煙三文魚牛油果火箭菜沙律 \$500/ 2 kg

12. Thai Prawn Salad with Pomelo & Crispy Shallot 泰式大蝦柚子乾蔥沙律 \$500 / 2kg

13. Very Berry Salad 雜莓沙律 (V) \$300 / 1.5 kg

14. Avocado Shrimp Salad 牛油果蝦沙律 \$420/ 2 kg

15. Roasted PumQuin Salad 烤南瓜藜麥沙律 (V) \$360 / 2 kg

16. Italian Tomato Fusilli Salad with Feta Cheeses 蕃茄意式螺絲粉沙律 \$360 / 2 kg

17. Tuna Fish Fusilli Salad 吞拿魚螺絲粉沙律 \$360 / 2 kg

18. Californian Shell Pasta (Chicken) 加州貝殼粉沙律 (雞) \$360 / 2 kg

19. Avocado Chicken Salad with Herbs 牛油果香草雞胸沙律 \$400 / 2 kg

Main Dish 主食

1. Roasted Wild Mushroom Ratatouille (V) 燒野菌意大利雜菜 \$300/2 kg

2. Stir-fried Mixed Vegetables with Fresh Mushrooms (V) 鮮冬菇炒時蔬 \$300/2 kg

3. Sautéed Squash and Mixed Mushrooms with Teriyaki Sauce (V)

照燒汁翠玉瓜炒雜菌 \$300/2 kg

4. Braised Bean Curd with Mushroom and Vegetables(V) 紅燒豆腐配白菜 \$300/2 kg

5. Fried Broccoli with Garlic Butter (V) 蒜蓉牛油西蘭花 \$340/2 kg

6. Poached Baby Cabbage in Stock (V) 上湯娃娃菜 \$300/2 kg

7. Abalone Ru in Abalone Sauce (V) 鮑魚汁鮑魚菇 \$330/2 kg

8. Pan-fried Cod Fillet with Butter Lemon Dill Sauce 香煎魚柳 \$300/1.5 kg

9. Beef Brisket in Chu Hou Paste 柱侯炆牛筋腩 \$440/2 kg

10. Glazed Roast Chicken 香草烤雞 \$300/ whole
11. Steam Chicken with Black Fungus 金針雲耳蒸滑雞 \$330/ 2 kg
12. Baked Fillet of Sole with Spinach & Cheese 芝士菠菜焗龍脷柳 \$360 /2 kg
13. Sweet & Sour Pork with Pineapple 菠蘿咕嚕肉 \$330/2 kg
14. Zhenjiang Spare Ribs 鎮江香醋骨 \$330 /2 kg
15. Fish Fillet in Sweet Corn Sauce 粟米魚塊 \$360 /2 kg
16. Fried Chicken Pieces with Assorted Spices 五香炸雞件 \$360 /2 kg
17. Salted and Pepper Chicken Steak 椒鹽雞排 \$360 /2 kg
18. Baked Chicken leg with Herbed Butter 焗香草牛油雞排 \$360 /2 kg
19. Indian Chicken / Beef Brisket Curry 印度咖喱雞/牛腩 \$360 / 2 kg
20. Curry Fourpo (Fish Ball, Pork Skin, Squid & Chinese radish) 咖喱四寶(魚蛋, 豬皮, 魷魚, 蘿白) \$360 / 2 kg
21. Curry Lamb 咖喱羊 \$700/2 kg
22. Pan-Fried Orange Flavoured Duck Breast 橙香煎鴨胸 \$360 / 2 kg
23. Stir-Fried Shrimp with Celery 西芹炒蝦仁 \$360 / 2 kg
24. Pork Chop in Lemon Grass 香茅豬排 \$360 / 2 kg
25. Teriyaki Chicken Fillets 日式照燒雞件 \$360 / 2 kg
26. Teriyaki Fish Fillet 日式照燒魚塊 \$360 / 2 kg
27. Fried beef cube with lantern pepper 三色椒炒一口安格斯牛肉粒 \$400/ 2 kg
28. Sautéed Scallops and Prawns with Vegetables in XO Sauce XO 醬翡翠炒帶子蝦球 \$580 / 2 kg
29. US Pork Spare Ribs with Smoked Barbecued Sauce 美式燒排骨 \$520 / 2 kg
30. Red Wine Braised Beef Shanks 星級紅酒燴牛肋 \$540 / 2 kg
31. Braised Lamb 紅酒燴羊肉 \$600 / 2 kg
32. Grilled Citron Honey Pork Drumsticks w/ BBQ Sauce 蜜糖燒烤醬烤豬仔腩 \$400 / 2 doz

33. Green Curry 青咖喱羊架 \$580 / 2 kg
34. Glazed Ham with Rosemary Honey Sauce 燒火腿配百里香蜜糖汁 \$580 / 2 kg
35. Roasted New Zealand Rack of Lamb with Pesto Crus 香草燒紐西蘭羊排 \$680 / 2 kg
36. Roasted Sirloin of Beef with Rosemary Mustard Sauce 燒紐西蘭西冷牛肉配法芥末子汁 \$700 / 2 kg
37. Steamed Rice 絲苗白飯 \$200 / 2 kg
38. Fried Rice with Minced Pork and Preserved Vegetables 欖菜肉鬆炒飯 \$320 / 2 kg
39. Young Chow Style Fried Rice 揚州炒飯 \$340 / 2 kg
40. Nasi Goreng 印尼炒飯 \$380 / 2 kg
41. Sergestid Shrimps Fried Rice 櫻花蝦炒飯 \$380 / 2 kg
42. Thai Fried Rice with Pineapple & Chicken 泰式菠蘿雞粒炒飯 \$380 / 2 kg
43. Fried Rice with Shrimps, Dried Scallops, Egg White and Vegetable 玉蘭蛋白瑤柱蝦仁炒飯 \$380 / 2 kg
44. Tycoon Fried Rice (Abalone, Scallop, Shrimp, Chicken) 富豪炒飯 (鮑魚、帶子、蝦、雞肉) \$440 / 2 kg
45. Fried Vermicelli Singaporean Style 星洲炒米 \$300 / 2 kg
46. Fried Rice Vermicelli with Shredded Meat and Preserved Vegetables 雪菜肉絲炆米粉 \$300 / 2 kg
47. Fried Spaghetti with Ham & Garlic 蒜蓉火腿炒意粉 \$300 / 2 kg
48. Baked Penne with Bacon, Crab stick & Cheese 芝士煙肉蟹柳焗長通粉 \$380 / 2 kg
49. Linguine with Tomato, Herbs & Bacon 香草煙肉蕃茄扁意粉 \$360 / 2 kg
50. Smoked Duck Breast Linguine in Herbs Tomato Sauce 煙鴨胸扁意粉配香草蕃茄汁 \$360 / 2 kg
51. Italian Meat Lasagna 肉醬意大利千層麵 \$400 / 2 kg
52. Spaghetti Bolognese 肉醬意粉 \$360 / 2 kg
53. Vegetable Lasagna 素菜意大利千層麵 \$360 / 2 kg
54. Barbecue Platter 燒烤拼盤 \$600 / 2 kg

- 55. Spaghetti Neapolitan with Seafood 海鮮拿破崙意大利粉 \$450 / 2 kg
- 56. Seafood Baked Rice 經典白汁焗海鮮飯 \$360/ 2 kg
- 57. Spicy Garlic Spaghetti 香辣蒜片大蝦意粉 \$420/ 2 kg
- 58. Mussels in Butter and White Wine Sauce 牛油白酒煮青口 \$300/ 1.5 kg

Desserts 甜品

- 1. Mini Custard Tartlet 迷你蛋撻 \$180 / 1.5 kg
- 2. Mini Butterfly Puff 迷你蝴蝶酥 \$200 / 2 doz
- 3. Mini Cream Puff 迷你忌廉芭芙 \$220 / 2 doz
- 4. Mini Fresh Fruit Tartlets 迷你鮮果撻 \$260 / 2 doz
- 5. Jelly Candy Cup 彩虹啫喱糖杯 \$240 / 18 cups
- 6. Deluxe Gourmet Cookies 精裝曲奇餅 \$300 / 3 doz
- 7. Mini Walnut Cake 迷你合桃酥 \$300 / 3 doz
- 8. Lemon Tart 檸檬撻 \$300 / 3 doz
- 9. Bread Pudding 麵包布甸 \$300 / 1.5 kg
- 10. American Cheese Cake 美國芝士餅 \$300 / 1.5 doz
- 11. Lemon Cheese Cake 檸檬芝士蛋糕 \$300 / 1.5 doz
- 12. Blueberry Cheese Cake 藍梅芝士餅 \$300 / 1.5 doz
- 13. Tiramisu Squares 意大利芝士蛋糕 \$300 / 1.5 doz
- 14. Truffle Cake 特濃朱古力蛋糕 \$300 / 1.5 doz
- 15. Panna Cotta 士多啤梨意大利制奶凍 \$180 / 12 cups
- 16. Coconut Mango Panna Cotta Cup 芒果椰奶凍杯 \$240/ 12 cups
- 17. Earl Grey Tea Panna Cotta Cup 伯爵茶奶凍杯 \$240/ 12 cups
- 18. Mango Mousse Cup 芒果慕斯杯 \$240/ 24 cups

19. Chocolate Mousse Cup 朱古力慕斯杯 \$240/ 12 cups
20. Fresh Fruit Platter 鮮果拼盤 \$340 / 2 kg
21. Crème Brûlée 法式焦糖燉蛋 \$300 / 12 cups
22. Fresh Strawberries dipped with Chocolate 朱古力士多啤梨 \$360 / 1.5 doz
23. Goji Berries Osmanthus Jelly 杞子桂花糕 \$360 / 1.5 doz
24. Tiramisu Cup 提拉米蘇杯 \$300 / 12 cups
25. Puff Pastry with Mango 鮮芒果忌廉酥皮盒 \$240 / 2 doz
15. Crème Brûlée 法式焦糖燉蛋 \$340 / 2 kg
26. Mini Chocolate Puff 迷你朱古力泡芙 \$240 / 2 doz