



Salads, Appetizers and Snacks



SPANISH DELUXE PLATTER

Bellota, Chorizo Iberico, Lomo, Cheese, Black Olive Dip, Figs and Melon

豪華西班牙火腿風乾拼盤

黑毛豬風腿, 風腸黑毛豬柳, 巴馬臣芝士, 黑水欖醬, 無花果和香瓜

FOR 2 **\$208**

FOR 4 **\$408**

Royal Card
Points Redemption
會員積分兌換




Chef Special
廚師推介


Spicy
辛辣


Vegetarian
素菜

Tang's Bread

TWISTED SOFT BREAD WITH
CRANBERRY SPREAD

鮮烘焙軟包,
紅莓忌廉芝士 \$65



GARLIC BREAD WITH
SUN DRIED TOMATOES
蒜蓉包, 番茄乾 \$40





**CLASSIC CAESAR SALAD;
CRISP FRIED SOFT EGG,
BACON CHIPS**

**凱撒沙律, 酥炸流心蛋,
脆煙肉片**

\$168



**WITH CHICKEN CROQUETTES ADDED
伴炸雞卷**

\$188

**WITH SMOKED SALMON ADDED
伴煙三文魚**

\$208





MIXED SALAD

Feta Cheese and Iberico Lomo
雜菜沙律, 菲達芝士,
黑毛豬柳

REGULAR \$128 FAMILY \$208



CRAB TART; BEETROOT, MANGO, QUINOA, SOUR CREAM

蟹肉添寶; 紅菜頭, 芒果,
藜麥, 酸忌廉

\$208



POMELO SALAD WITH CRISP FRIED SOFT SHELL CRAB; TAMARIND DRESSING

脆炸軟殼蟹金柚沙律,
羅望子汁

\$168

“JAMON IBERICO”
SPANISH PATA NEGRA HAM
(24 month) 40g

西班牙 24個月
風乾黑毛豬火腿

\$188



GRILLED CHORIZO WITH
FRIED SPINACH PEPPERS
炒風腸, 波椒

\$138

SALTY EGG CHICKEN WINGS
AND POTATO WEDGES

鹹蛋黃炸雞翼, 薯角

\$148



NACHOS WITH HAND CUT
BOLOGNAISE SAUCE AND GUACAMOLE

墨西哥粟米脆片,
肉醬汁, 牛油果醬

\$148



DELUXE SEAFOOD PLATTER

12 Oysters 4 Hokkaido Shrimp, 4 Sake Abalone,
2 King Crab Leg, Salmon and Scallops Sashimi

豪華海鮮拼盤

生蠔(12隻), 北海道牡丹蝦(4隻),
清酒鮑魚(4隻), 皇帝蟹腳,
三文魚, 帶子刺身

\$1880

SEAFOOD PLATTER

6 Oysters 2 Hokkaido Shrimp,
2 Sake Abalone, King Crab Leg

海鮮拼盤

生蠔(6隻), 北海道牡丹蝦(2隻),
清酒鮑魚(2隻), 皇帝蟹腳

\$1200

MIXED OYSTER PLATTER - 14PCS

生蠔拼盤 - 14隻

\$700

MIXED OYSTER PLATTER - 8PCS

生蠔拼盤 - 8隻

\$440



Oyster & Shellfish in the pan



CRISP FRIED OYSTERS;
Half dozen; with Thai Chili Sauce
脆炸生蠔, 泰汁 (半打)

\$288



MUSSELS IN HERB BROTH, GARLIC BREAD
香草煮青口, 蒜蓉包

Mussels for this dish are freshly flown in from specific origins and depending on the season. To guarantee freshness there may be limited availability. Please ask our team for today's stock

(時令季節性供應, 請向服務員查詢)

REGULAR **\$228**

FAMILY **\$308**



**OYSTERS KILPATRICK
ON SPINACH;** Half dozen
焗煙肉菠菜生蠔 (半打) **\$288**

Soups

PRAWN AND SPINACH BISQUE
菠菜鮮蝦濃湯 **\$108**

**FRENCH ONION SOUP,
GRUYERE CHEESE AND CHORIZO**
法式芝士焗洋蔥湯,
西班牙風腸 **\$88**

**MEXICAN FISH AND
SEAFOOD CHOWDER** **\$98**
墨西哥海鮮魚周打湯

MUSHROOM SOUP, LAUGEN CHIPS
蘑菇湯, 盧根脆片 **\$98**

Pasta & Rice

RISOTTO; PRAWNS AND
MUSSELS WITH SPINACH

大蝦, 青口, 菠菜, 意大利飯 \$228



ANGEL HAIR IN LOBSTER SAUCE;
½ LOBSTER, ITALIAN SQUASH

龍蝦天使麵, 半邊龍蝦,
意大利青瓜 \$288

**SPAGHETTI CARBONARA;
SOFT BOILED EGG, MUSHROOMS
AND BACON CHIPS**

卡邦尼亞意粉, 溫泉蛋,
雜菌, 脆煙肉片

\$188



**LINGUINE IN TOMATO SAUCE AND
CHICKEN CROQUETTES**
番茄醬扁意粉, 炸雞卷

\$188



**SPAGHETTI ALL' OLI,
ASPARAGUS**
橄欖油, 辣椒炒意粉

\$158



Steaks

While Steaks can be ordered in standard sizes as indicated, they also may be custom cut at the Steak Bar to your very own preference and weight.

US RIB EYE, CHOICE
美國特選級
肉眼扒

\$428 /450G

\$700 /700G



AUSTRALIAN WAGYU SIRLOIN

M7 GRADE

澳洲 - M7級和牛西冷扒 \$200 PER 100G 每一百克

All Steaks are served with a Basket of French Fried Potatoes, Baked Potatoes, Green Vegetables and your choice of Black Pepper Sauce or Mustard

以上扒類配以燒烤汁或黑椒汁及自選薯條或焗薯或雜菜



TOMAHAWK OF ARGENTINE BEEF

(APPROX. 1.2 KG) 40 MINUTES PREPARATION TIME

阿根廷斧頭扒

\$1180 PER 1 KG 每千克



IBERICO PORK CHOP
 西班牙黑毛豬扒

\$368 /250G



**US PORK RIBS; CUMIN,
 CHILI AND GARLIC BUTTER**
 美國豬排骨, 孜然, 辣椒蒜蓉牛油

\$178 /5 RIBS **\$298** /9 RIBS



**ROAST NZ RACK OF LAMB ON
 ROAST POTATOES AND GARLIC**
 新西蘭燒羊架, 燒薯, 燒蒜頭

\$388

**CHICKEN AND
 GOOSE LIVER
 CORDON BLEU**

法國藍帶
 炸雞, 鵝肝

\$228



Seafood Stewed and Grilled



BOUILLABAISSE WITH GARLIC BREAD

2-3 PERSON

SEAFOOD BROTH WITH LOBSTER, KING CRAB,
MUSSELS, FRESH FISH, VEGETABLES AND SAFFRON.

法式海鮮湯

(龍蝦, 皇帝蟹, 青口, 海魚,
雜菜, 紅花粉, 蒜蓉包)

\$628

ALL SEAFOOD DISHES ARE SERVED
WITH RICE OR BAKED POTATOES
AND GREEN VEGETABLES.

SEABASS BAKED IN SALT CRUST
WITH GARLIC AND HERB OLIVE OIL,
BAKED POTATOES WITH BACON CHIPS

鹽焗海鱸魚

\$298



GRILLED SEAFOOD SAMPLER

2 ABAONE, 2 KING PRAWNS,
2 EEL SKEWERS, 1 JUMBO SQUID

燒海鮮拼盤

鮑魚2隻、大蝦2隻、
白鱈2串、珍寶魷魚1隻

\$428



CUTLET OF
PACIFIC HALIBUT
比目魚扒

\$328



PLEASE ALSO ASK FOR OUR
DAILY FRESH SEAFOOD SPECIALTIES
其他時令海鮮，請向服務員查詢



Specials House

Jambalayas and More.....



CRISP ROAST PORK KNUCKLE,
German Import; Sauerkraut and Roast Potatoes
(1-2 Person)

脆燒德國豬肘, 酸椰菜 \$268



**JAMBALAYA WITH
STRIPOIN OF US BEEF**
(2 Person)

**美國西冷
新奧爾良焗飯**

\$268



SAUSAGE SAMPLER

Grilled Bockwurst, Debrecin Sausages,
and Nuremberg Snail on Sauerkraut
with Roast Potatoes
(2 Person)

德國腸拼盤

\$308



SEAFOOD JAMBALAYA

King Prawns, Mussels, Clams
海鮮新奧爾良焗飯:
大蝦, 青口, 蜆

2 person \$368

4-6 person \$628



Pizza - Crispy Baked



PIZZA MARGERITA

Tomato, Burrata Cheese, Oregano

番茄, 布袋芝士, 香草

\$188

FRUTTA DI MARE

Octopus, Prawns, Tomato,
Mozzarella, Oregano

八爪魚, 蝦, 番茄,
水牛芝士

\$168



CALIFORNIA

Pineapple, Ham, Tomato,
Mozzarella, Oregano

番茄, 布袋芝士, 香草 **\$158**



FOUR CHEESE

Mozzarella, Parmesan,
Gruyere, Cheddar

四式芝士

(水牛, 巴馬臣, 葛瑞爾, 車打)

\$168



SPANISH

Chorizo, Spanish Peppers,
Tomatoes

西班牙黑毛豬

風腿, 青椒,

番茄 **\$168**



Side Dishes



MASHED POTATO 
焗薯蓉 \$88

FRENCH FRIED 
POTATOES
炸薯條 \$68

OVEN ROAST 
VEGETABLES
燒雜菜 \$88

SPINACH GRATIN ON 
BAKED POTATOES
忌廉汁焗菠菜
蘑菇美國薯仔 \$88

STEAMED RICE
白飯 \$35

Dessert

ICED BISCOTTI VOLCANO;
FRESH FRUIT SALAD

火焰雪山, 鮮果

\$148



MOLTEN CHOCOLATE PUDDING
WITH GREEN TEA FILLING
朱古力心太軟, 綠茶 \$98



APPLE AND HAZELNUT CRUMBLE
WITH CUSTARD SAUCE
蘋果榛子金寶, 吉士醬 \$98



MOCHA CRÈME BRULÉE;
FRESH BERRIES WITH MANGO
法式摩卡焦糖燉蛋, \$88
鮮莓, 芒果

MÖVENPICK ICE CREAM,
FRESH BERRIES;
CHOICE OF SEASONAL FLAVOURS:
VANILLA, CHOCOLATE, STRAWBERRY ETC.
CHOOSE ONE OF THE FOLLOWING TOPPINGS
ON YOUR ICE CREAM:
CHOCOLATE, STRAWBERRY
OR MANGO SAUCE

雪糕伴鮮莓
(雲尼拿, 朱古力, 士多啤梨)

\$40 / PER SCOOP

NAPOLEON WITH
ICED MANGO PARFAIT
拿破崙, 芒果芭菲 \$98



