Café Circles

À LA CARTE MENU

Appetizers 前菜 Fresh Salmon and Tuna Poke Bowl with Soy Sauce, Sesame Oil and Lime Dressing 夏威夷魚生沙律配豉油, 麻油,青檸汁 ● ☞	\$168
Grilled Tiger Prawn on Classic Caesar salad 扒大蝦配凱撒沙律 ॎ 🗅	\$188
Soup 餐湯	
Classic Lobster Bisque 法式龍蝦湯 ②<	\$98
Soup of the Day (Chinese/Western) 是日精選餐湯 (中式/西式)	\$78
Sandwiches 三文治	
Nina Club Sandwich 如心三文治 🐔 🗓	\$168
Australian Wagyu Beef Burger with Garden Salad and French Fries 澳洲和牛漢堡配田園沙律及薯條 とぐ	\$218
Desserts 甜品	

		DAI	

 Calories 卡路里 (kcal) ○ Carbohydrates 碳水化合物 (g) Protein 蛋白質 (g) Fat 脂肪 (g)

Vegetarian 素食之選

Fresh Fruit Mille-Feuille

Fresh Fruit Platter

鮮果拿破崙

時令鮮果碟

Grilled OmniPork on Roast Organic \$158 Vegetables and Barley Risotto 烤新豬肉配有機蔬菜薏米飯

Well-Balanced Diet 均衡膳食

Braised Beef Cheek with Baby Root \$188 Vegetables and Barley Risotto 燴牛臉頰配迷你根莖菜薏米飯

Low Carb 低醣滋味

Slow-cooked Chicken Breast with Curly Kale \$168 and Couscous

慢烤雞胸配小米及羽衣甘藍沙律

Keto-friendly 生酮有善

Pan-fried Halibut, Asparagus, Spinach and Fennel Sliced with Garlic Butter Sauce 香煎比目魚配蘆筍,菠菜和茴香伴蒜香牛油汁

Western Delights 西式精選

Grilled Australian M4-M5 Wagyu Striploin with Gravy, \$298 Roast Organic Vegetables, served with Mashed Potato OR Truffle French Fries < 烤澳洲M4-M5和牛西冷配燒汁、烤有機蔬菜,配薯蓉或松露薯條 Grilled Pork Chop with Rosemary Gravy, \$198 Roast Organic Vegetables served with Mashed Potato OR Truffle French Fries 烤豬扒配露絲馬利汁、烤有機蔬菜、配薯蓉或松露薯條 🖔 Fish and Chips with Coleslaw Salad and Tartar Sauce \$168 炸魚薯條配椰菜沙律及他他汁 ◎※ Chicken Roulade with Spinach and Cheese on \$168 Garden Vegetables, Sun-dried Tomatoes Cream Sauce 芝士菠菜雞卷配田園蔬菜及番茄乾忌亷汁 🗓 Linguini Bolognese \$158 肉醬扁意粉 🖑

Local Cuisines 香港特色

Sea Cucumber, Fish Maw and Crab Stick with Udon in Fish Broth \$238 海參花膠蟹柳魚湯烏冬

Hong Kong Style Barbecued Pork with Egg and Rice \$188 with Chinese Soup 香港特式叉燒煎蛋飯 🗸

配中式餐湯

\$98

\$98

Baked Pork Chop with Fried Rice in Tomato Sauce \$178 鮮茄焗豬扒飯 🗸 🗓 Salted Fish, Diced Chicken and Tofu with Rice \$168 鹹魚雞粒豆腐飯

Singaporean Style Fried Rice Vermicelli with Chinese Soup \$168 星洲炒米配中式餐湯 🐔 🗇

Wonton Noodle Set \$168 雲吞麵套餐 ೭∞∞

Asian Gourmet 亞洲風味

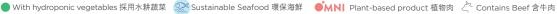
Grilled King Prawns in Laksa Soup \$198 烤大蝦配喇沙湯麵 🖎 Hainanese Chicken Rice \$188 Served with Soup of the Day and Mixed Pickle 海南雞飯配是日餐湯及醃菜 Indian Lamb Curry Served with Jeera Rice and Papadum \$178 印度羊肉咖喱配印度飯及脆餅

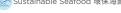
Scrambled Egg with Eel and Rice

Nasi Goreng \$168 印尼炒飯 ①※ ②

An option of lesser rice or noodles 可要求少飯/少麵

🛫 Contains Pork 含豬肉 🚳 Vegetarian 素食 🗓 Contains Dairy Products 含奶製品 🍓 Contains Gluten 含麩質 🔆 Contains Nuts 含堅果 🕲 Contains Soy 含大豆製品 🖎 Contains Seafood 含海鮮













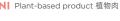




開瓶費 Corkage Fee







滑蛋鰻魚飯 ①※













\$178