

In-Room Dining Menu 客房用餐菜單





BREAKFAST 早餐

Serving Period 供應時間: 7:30am - 10:30am

American Breakfast Set 美式早餐

Choice of Bacon, Smoked Ham or Chicken Sausage 自選肉類:煙肉、煙燻火腿或雞肉腸

Choice of 2 Pieces of Morning Bakery Items

Mini Croissant, Mini Pain au Chocolat, Brioche Toast or White Toast 兩件自選早晨麵包: 迷你牛角包、迷你朱古力丹麥酥、法式多士或烘白麵包

Scrambled Eggs or Two Fried Eggs 炒滑蛋或煎蛋兩隻

Hash Brown and Roasted Cherry Tomato with Herb 薯餅及香草烤車厘茄

Fresh Fruit Platter 時令鮮果碟

Orange Juice or Grapefruit Juice 橙汁或西柚汁

Coffee or Tea 咖啡或茶

Continental Breakfast Set 歐陸早餐

Choice of 2 Pieces of Morning Bakery Items

Mini Croissant, Mini Pain au Chocolat, Brioche Toast or White Toast 兩件自選早晨麵包: 迷你牛角包、迷你朱古力丹麥酥、法式多士或烘麵包

Plain Yoghurt with Mixed Berries or Swiss Bircher Muesli with Assorted Berries 雜錦草莓乳酪 或 瑞士燕麥片配雜錦草莓

Cherry Tomato Salad with Lemon Vinaigrette Dressing 車厘茄沙律配檸檬油醋汁

Fresh Fruit Platter 時令鮮果碟

Orange Juice or Grapefruit Juice 橙汁或西柚汁

Coffee or Tea 咖啡或茶

\$168

\$128

Chinese Breakfast Set 中式早餐

\$148

Four Pieces of Steamed Dim Sum 是日精選點心四件
Congee with a Choice of Beef, Chicken, Fish, Pork or Plain
牛肉粥、滑雞粥、鮮魚粥、豬肉粥或白粥
Fried Noodles of the Day 是日炒麵
Chinese Tea 中式茗茶

Egg Breakfast 雞蛋早餐

\$108

Two Eggs in any Style with a Choice of Fried, Scrambled, Poached or Boiled 雞蛋兩隻 (自選烹調方法):煎蛋、炒蛋、水煮蛋或烚蛋

Choice of Bacon, Smoked Ham or Chicken Sausage 自選肉類: 煙肉、煙燻火腿或雞肉腸

Hash Brown and Roasted Cherry Tomato with Herb 薯餅及香草烤車厘茄

Choice of 2 Pieces of Morning Bakery Items

Mini Croissant, Mini Pain au Chocolat, Brioche Toast or White Toast 兩件自選早晨麵包: 迷你牛角包、迷你朱古力丹麥酥、法式多士或烘白麵包

Coffee or Tea 咖啡或茶

	Hot 熱	Iced 冷
Coffee 咖啡	<i>/</i> ···	
Espresso 意大利特濃咖啡	\$40	-
Double Espresso 雙份意大利特濃咖啡	\$60	-
Americano 美式咖啡	\$40	\$45
Latte 鮮奶咖啡	\$45	\$45
Cappuccino 鮮奶泡沫咖啡	\$45	-
Flat White 牛奶特濃咖啡	\$45	-
Twinings Collections 川寧茗茶		
Earl Grey 豪門伯爵紅茶	\$40	-
Peppermint 薄荷葉花草茶	\$40	-
Camomile 洋甘菊花草茶	\$40	-
English Breakfast 英國早餐紅茶	\$40	-
Jasmine 茉莉花茶	\$40	-

ALL-DAY MENU 全日菜單

Serving Period 供應時間: 11:00am - 10:30pm (Last Order 最後下單時間: 10:00pm)

Appetisers 前菜

Fresh Salmon, Tuna, and Avocado Poke Bowl with Soy Sauce, Sesame oil and Lime dressing 夏威夷魚生沙律伴牛油果配豉油、麻油、青檸汁 ②<	\$168
Classic Caesar Salad with Prawn 大蝦凱撒沙律 ☑ ①	\$158
Seared Tuna Nicoise Salad 香煎吞拿魚尼斯沙律 Ф	\$168
Wine Tomato and Asparagus Salad with Spicy Balsamic Dressing 番茄蘆筍沙律配香辣陳醋汁	\$168
Soup 湯	
Classic Lobster Bisque 法式龍蝦湯	\$98
Soup of the Day 是日餐湯	\$78
Sandwiches 三文治	
Nina's Club Sandwich 如心三文治 炎 fi	\$168
Shrimp and Avocado Sandwich 牛油果大蝦三文治 □	\$168
Chicken Caesar Sandwich	\$168





Western Delights 西式精選

澳洲和牛漢堡配田園沙律及薯條 🗸 🖑

Australian Wagyu Burger with Garden Salad

雞肉凱薩三文治

and French Fries

Linguini Bolognese 肉醬扁意粉 🌣	\$158
 Chicken Roulade with Spinach and Cheese on Mashed Potato and Garden Vegetables, Sun-dried Tomato Cream Sauce 芝士菠菜雞卷配薯蓉及田園蔬菜,番茄乾忌廉汁 	\$168
Baked Pork Chop with Fried Rice in Tomato Sauce 鮮茄焗豬扒飯 ど	\$178
Fish and Chips with Coleslaw Salad and Tartar Sauce 炸魚薯條配椰菜沙律及他他汁 ☑	\$168
Slow-cooked Chicken Breast with Curly Kale and Couscous慢烤雞胸配小米及羽衣甘藍沙律 ● 	\$168
● Beef Goulash with Boiled Potatoes 燉牛肉配烚薯仔 ⇔	\$198
Sautéed Prawns with Spaghetti and Tomato Sauce 大蝦番茄意粉 ⋈	\$188

\$218

Halal Certified Food 清真認證食品

● Hydroponic Vegetables 採用水耕蔬菜 ❷ Sustainable Seafood 環保海鮮 **⑥MN** Plant-based product 植物肉

Asian Gourmet 亞洲風味

	Nasi Goreng 印尼炒飯 ♂ ♡¤	\$178
	Indian Lamb Curry with Jeera Rice and Papadum 印度羊肉咖喱配印度飯及脆餅	\$178
	Hainanese Chicken Rice, Soup of the Day and Mixed Pickle 海南雞飯配是日餐湯及醃菜	\$188
Z	Grilled Eel with Scrambled Egg and Rice 滑蛋鰻魚飯 ②×	\$178
	Thai Shrimp Paste Fried Rice with Pork, served with Chinese Soup 泰式蝦醬豬肉炒飯配中式餐湯	\$168
	Singaporean Fried Rice Vermicelli and Chinese Soup 星洲炒米配中式餐湯 🖔 🖎	\$168
	Wonton Noodles Set 雲吞麵套餐 と () Marinated Jellyfish with Scallion and Sesame Oil, Cucumber Salad, Served with Red Vinegar and Chili Oil 蔥油海蜇及手拍黃瓜, 配紅醋, 辣椒油	\$168
	Fish Balls with Flat Rice Noodles Set 魚蛋河套餐 ② Marinated Jellyfish with Scallion and Sesame Oil, Cucumber Salad, Served with Red Vinegar and Chili Oil 蔥油海蜇及手拍黃瓜, 配紅醋, 辣椒油	\$168
	Massaman Curry Chicken with Mashed Potato 瑪莎文咖哩雞配薯蓉	\$168
***	Roast Chicken Steak with Curry Sauce and Roti Paratha 烤雞扒配咖哩汁和印度煎餅	\$198
	Vegetables Curry with Turmeric Rice 雜菜咖喱配黃薑飯	\$178





🔾 Contains Pork 含豬肉 🕲 Vegetarian 素食 🗻 Contains Dairy 含奶製品 🎂 Contains Gluten 含麩質 🛜 Contains Nuts 含堅果 🕲 Contains Soy 含大豆製品 🔍 Contains Seafood 含海鲜 🖑 Contains Beef

● Hydroponic Vegetables 採用水耕蔬菜 Sustainable Seafood 環保海鮮 ●MNI Plant-based product 植物肉



Keto-Friendly 生酮友皂	P.	٠.	L.		 mô	۲.	1						-		_	_
	云	乏	\bowtie	-)	四	F		V	d	n	ρ	ri	Ж,	n-	്ലി	-lk

Pan-fried Halibut, Asparagus, Spinach and Fennel Sliced with Garlic Butter Sauce \$178 香煎比目魚配蘆筍,菠菜和茴香伴蒜香牛油汁 ◎ 🗓

Vegetarian 素食之選

Grilled OmniPork on Roast Organic Vegetables and Barley Risotto烤新豬肉配有機蔬菜薏米飯 ●MNI ① ● ® ®

Kids Meal 兒童餐

Combo A 套餐A ♥ 🗓 \$138

Imitation Crab Stick and Sweet Corn Salad 蟹柳粟米沙律 Seared Salmon with Fried Rice and Tomato Sauce 香煎三文魚配炒飯及番茄汁 Mango Pudding with Berries 香芒布甸配雜錦草莓

Combo B 套餐B 🗓 \$138

Imitation Crab Stick and Sweet Corn Salad 蟹柳粟米沙律 Chicken Nuggets 炸雞寶 Mac & Cheese 芝士通心粉 Mango Pudding with Berries 香芒布甸配雜莓

Desserts 甜品

Fresh Fruit Mille-Feuille \$98 鮮果拿破崙

Fresh Fruit Platter \$98 時令鮮果碟

Häagen-Dazs Ice Cream Cup or Ice Cream Bar Häagen-Dazs 哈根達斯雪糕杯或雪條

Halal Certified Food 清真認證食品

● Hydroponic Vegetables 採用水耕蔬菜 🔍 Sustainable Seafood 環保海鮮 🍏★NI Plant-based product 植物肉



RÚ「如」中菜廳

Serving Period 供應時間: 12:00pm - 2:30pm & 6:00pm - 9:30pm (Last Order 最後下單時間: 9:00pm)

Marinated Jellyfish with Scallion Oil and XO Sauce XO醬蔥油海蜇花	\$118
Deep-fried Shrimp Toasts with Black Truffle ① 黑松露大蝦多士	\$108
Hot and Sour Soup with Assorted Seafood	\$138
Superior Barbecued Pork with Honey 至尊蜜汁叉燒	\$288
Sautéed Garoupa Fillets with Assorted Vegetables in XO Sauce ①XXO醬碧綠炒斑球	\$388
Sweet and Sour Pork with Fresh Lily Bulbs and Pineapple \angle 鳳梨咕嚕肉	\$208
Braised Beancurd with Assorted Mushrooms and Bamboo Shoot 紅燒榆耳豆腐	\$188
Sautéed Asparagus with Wild Mushrooms in Truffle Sauce 松露野菌炒蘆筍	\$188
Fried Noodles with Seafood ⑤ 海鮮炒麵	\$288
Braised Thick Egg Noodles with Shrimp Roe, Ginger and Scallion in Abalone Sauce © 薑葱鮑汁蝦籽撈粗麵	\$238
Fried Rice Noodles with Sliced Beef and Supreme Soy Sauce 之 古早醬油乾炒牛河	\$198
Fried Rice with Sakura Shrimps, in Yangzhou Style © 《 》 櫻花蝦揚州炒飯	\$238

BEVERAGE 飲品

CHAMPAGNE 香檳 Glass 杯	Bottle 支
Ruinart Blanc de Blancs N.V.	1350
Taittinger Brut Reserve N.V.	950
WHITE WINE 白酒	
Domaine Laroche, Chablis Saint Martin 2018, Burgundy	650
Elizabeth Cellar Aged Semillon, Mount Pleasant 2014, Hunter Vallery	600
Whitehaven Gewurztraminer 2016, Marlborough	540
Fortant de France "Littoral" Chardonnay 375ml 2016, Burgundy	220
Bella Sauvignon Blanc, Chile	280
RED 紅酒	
Chateau Lynch-Bages 2001, Pauillac	2600
Knights Valley Cabernet Sauvignon, Beringer 2018, Knights Valley	980
Languedoc Mas Chevaliere Rouge 2016, Languedoc	670
Mendoza Malbec, Catena Zapata 2017, Mendoza	600
Bella Cabernet Sauvignon, Chile	280
BEER 啤酒	
Tsing Tao 青島 68	
Carlsberg 嘉士伯 68	
Heineken 喜力 68	
Asahi 朝日 68	
SOFT DRINK 汽水	
Coke 可樂 50	
Coke Zero 無糖可樂 50	
Sprite 雪碧 50	
FRUIT JUICES 果汁	
Orange Juice 橙汁 58	
Grapefruit Juice 西柚汁 58	
MINERAL WATER 礦泉水	
Perrier 法國巴黎礦泉水 330ml 50	
Evian 法國天然礦泉水 330ml 50	