



BREAKFAST Available From 06:00 – 11.00

B1. GRAND STANFORD BREAKFAST 278

Juice of Your Choice

Orange, Grapefruit, Pineapple, Water Melon,
Apple or Tomato

Sliced Seasonal Fruit Plate

Or

Cereals of Your Choice

Corn Flakes, All-Bran, Frosties, Alpen Muesli
or Granola with Whole, Skimmed or Soy Milk
or Homemade Bircher Style Muesli

Two Eggs, Prepared to Your Liking

Or

Omelette of Your Choice

Plain, Ham, Tomato, Cheese, Bell Peppers
or Mushrooms Served with Crispy Bacon,
Pork Sausage, Grilled Tomato, Mushrooms,
Baked Beans and Hash Browns

Your Selection of

Three Pieces of Pastry or Bread

Croissants, Pain Au Chocolat, Danish Pastries,
Bread Rolls, Daily Muffin, White or Whole Wheat
Toasts or Multigrain Bread

Freshly Brewed Coffee, Decaffeinated Coffee,
English Breakfast Tea, Jasmine Tea, Hot
Chocolate or Fresh Milk (Served Hot or Cold)

B2. CONTINENTAL BREAKFAST 248

Juice of Your Choice

Orange, Grapefruit, Pineapple, Water Melon,
Apple or Tomato

Seasonal Fresh Fruit Plate, Sliced Cheeses,
Sliced Cold Cuts

Plain or Fruit Yoghurt

Cereals of Your Choice

Corn flakes, All-Bran, Frosties, Alpen Muesli
or Granola with Whole, Skimmed or Soy Milk
or Homemade Bircher Style Muesli

Your Selection of

Three Pieces of Pastry or Bread

Croissants, Pain Au Chocolat, Danish Pastries,
Bread Rolls, Daily Muffin, White or Whole Wheat
Toasts or Multigrain Bread

Freshly Brewed Coffee, Decaffeinated Coffee,
English Breakfast Tea, Jasmine Tea, Hot
Chocolate or Fresh Milk (Served Hot or Cold)

B3. HONG KONG BREAKFAST 248

Steamed Chinese Dim Sum

Stir-Fried Egg Noodles with Bean Sprouts
in Soy Sauce

Choice of Congee with Condiments

Shredded Chicken, Sliced Beef or Assorted
Seafood

Seasonal Fresh Fruit Plate

Chinese Tea of Your Choice

Pu-Erh, Tieguanyin or Jasmine



INTERCONTINENTAL
GRAND STANFORD HONG KONG
海景嘉福酒店

JUICE AND SMOOTHIES

Fresh Fruit Juice	65
– Orange, Grapefruit, Pineapple, Watermelon or Apple	
Chilled Juice – Tomato or Cranberry	60
Breakfast Smoothie	78
– Mixed Berries, Banana, Apple Juice	
Green Power Smoothie	78
- Spinach, Honeydew Melon, Banana, Mint	

BREAKFAST A LA CARTE

Available From 06:00 – 11:00

FRESH FRUITS

B4. Fruit Plate of Your Choice	158
Pineapple, Grapefruit, Honeydew, Rockmelon, Watermelon, Orange, Banana or Dragon Fruit	
B5. Mixed Seasonal Berries	158
Strawberries, Blueberries and Raspberries with Natural Yoghurt	

CEREALS AND YOGHURTS

B6. Cereals of Your Choice	88
Corn flakes, All-Bran, Frosties, Alpen Muesli or Granola with Whole, Skimmed or Soy Milk	
B7. Plain, Low Fat or Fruit Yoghurt	88
Yoghurt Parfait - Natural yoghurt, Mixed Berry compote, Granola	
B8. Bircher Style Muesli	108
B9. Hot Oatmeal	98

FRESH FROM THE BAKERY

B10. Your Selection of	108
Three Freshly Baked Pastry or Bread Plain Croissant, Pain Au Chocolate, Daily Muffin, Danish Pastries, Banana Cake, Toasted Bagel, White or Whole Wheat Toast, Multi Grain Bread, Bread Rolls or Gluten Free Bread Served with Butter, Marmalade, Jam and Honey	

BREAKFAST RECOMMENDATIONS

B11. Two Eggs of Your Choice	148
Fried, Poached, Scrambled or Boiled with Crispy Bacon, Pork Sausage, Grilled Tomato, Asparagus and Hash Browns	
B12. Three Egg Omelette	148
with Your Choice of Filling Ham, Smoked Salmon, Cheese, Mushrooms, Tomatoes or Bell Peppers, Served with Grilled Tomato, Asparagus and Hash Browns	
B13. Egg White Omelette	148
with Your Choice of Filling Ham, Smoked Salmon, Cheese, Mushrooms, Tomatoes, Bell Peppers or Herbs, Served with Grilled Tomato and Hash Browns	
B14. Scrambled egg with Smoked Salmon	178
Served with Grilled Tomato, Asparagus and Hash Browns	





INTERCONTINENTAL
GRAND STANFORD HONG KONG
海景嘉福酒店

- B15. Eggs Benedict 158
Toasted English Muffin, Ham, Hollandaise Sauce
with Grilled Tomato, Asparagus and
Hash Browns
- B16. Selection of Cheese and Cold Cuts 178
with Vegetable Pickles, Gherkins, Served with
Butter and Multi Grain Bread or Hard Roll
- B17. Pancakes, Waffles or French Toast 148
Served with Maple Syrup and Whipped Cream
- B18. Stir Fried Noodles with Bean Sprouts 118
in Soy Sauce Served with Chilli Sauce
- B19. Chinese Dim Sum (Four Pieces) 138
Steamed Dumpling Selection with Chilli Sauce
- B20. Chinese Congee 158
with Your Choice of Chicken, Beef or Seafood
Served with Spring Onion, Peanuts, Crackers,
Youtiao Chinese Pastry and Preserved Egg

ALL DAY MENU Available From 11:00 – 22:00

APPETISERS

- C01. Caesar Salad 238
Romaine Lettuce, Parmesan Cheese, Anchovies,
Bacon Lardons, Croutons and Caesar Dressing
with Choice of Grilled Chicken, Smoked Salmon
or Poached Prawns
- C02. Thai Beef Salad 198
Grilled Beef Sirloin, Tomato, Red Onion, Lettuce,
Cucumber, Mint, Coriander, Lime, Thai Spicy
Dressing
- C03. Tuna Nicoise Salad 238
Grilled Fresh Tuna Loin, Baby Potatoes, Tomato,
Green Beans, Butter Lettuce, Olives and Dressing
- C04. Italian Parma Ham 198
with Seasonal Melon, Rocket Leaves, Balsamico
and Olive Oil
- C05. Caprese Salad  198
Vine Ripened Tomatoes, Boconccini Mozzarella,
Rocket Leaves, Olives, Basil and Extra Virgin
Olive Oil
- C06. Spicy Chicken Wings (8 pieces) 158
Fried Chicken Winglets Served with Buffalo
Chilli Sauce
- C07. Vegetarian Spring Rolls  158
with Sweet Chilli Sauce

SOUP

- C08. Chinese Soup of the day 128
- C09. Minestrone Soup 128
with Borlotti beans and Basil




SANDWICHES AND BURGERS

- C10. Toasted Ham and Cheese Sandwich* 198
with French Cooked Ham with Emmenthal
Cheese Served with Black Truffle Mayonnaise
- C11. Club Sandwich* 218
with Tender Chicken, Lettuce, Tomatoes,
Fried Egg, Bacon and Mayonnaise
- C12. Classic Angus Beef Burger* 248
with Cheddar Cheese, Bacon, Lettuce, Tomato,
Red Onion and Fried Egg on a Brioche bun
- C13. Quesadilla 188
served with Pica de Gallo Thousand Island
Dressing and Guacamole
with Your Choice of Shredded Chicken, Cheddar
Cheese and Jalapenos

*All Sandwiches and Burgers are served with French Fries
and Side Salad

PIZZA Available From 12:00 – 14:30 and 18.30 – 21.30
Hand Crafted Pizza from Theo Mistral by Theo Randall.

- TM01. Margherita  238
Tomato Sauce, Mozzarella Cheese and Fresh
Basil
- TM02. Piccante 268
Tomato Sauce, Mozzarella Cheese, Basil,
Ventricina Salami, Roasted Peppers




FROM THE GRILL

- C14. Australian Angus Beef Tenderloin* 438
(225 grams/8oz)
- C15. Australian Angus Rib Eye* 438
(280grams/10oz)
- C16. Organic Corn Fed Chicken Breast* 318
(225 grams/8oz)
- C17. Australian Lamb Cutlets* 438
(225 grams/8oz)
- C18. Norwegian Salmon Fillet* 338
(225 grams/8oz)

*All grilled dishes are served with your choice of two sides:
Steamed Broccoli, Green Asparagus, Green Beans, Mixed
Vegetables, Baked Potato, Boiled New Potatoes, French Fries,
Steamed Rice or Garden Salad
and a Choice of Sauce – Peppercorn Sauce and Mushroom Sauce

MAINS

WESTERN

- C19. Spaghetti, Tagliatelle or Penne 218
Sauce of Your Choice –
Traditional Bolognese, Tomato and Basil ,
Spicy Arrabbiata  or Pesto Cream 
- C20. Fish 'n' Chips 248
Atlantic Cod Fish Fillet Fried in Crispy Batter,
Served with Home Fries, Malt Vinegar and
Tartare Sauce
- C21. Sausage Platter 228
English Banger, Bratwurst, Nurnberger and
Cheese Kielbasa, Served with Creamy Mashed
Potatoes, Onion Gravy





INTERCONTINENTAL
GRAND STANFORD HONG KONG
海景嘉福酒店

ASIAN

- C22. Wonton Noodles 178
Aromatic Broth with Shrimp Dumplings and
Fresh Egg Noodles
- C23. Braised Beef Brisket Noodle Soup 178
Aromatic Broth with Beef Brisket and Fresh Egg
Noodles
- C24. Hainanese Chicken Rice 228
Traditional Poached Chicken, Fragrant Rice
and Soup
- C25. Satay (6 pieces) 138
Chicken Satays with Peanut Sauce
- C26. Crispy Sweet and Sour Pork 218
with Capsicums, Pineapple and Steamed Rice
- C27. Yeung Chow Fried Rice 178
Cantonese Fried Rice with Barbecued Pork,
Shrimps and Egg
- C28. Nasi Goreng 228
Indonesian Fried Rice with Fried Chicken
Drumstick, Satay, Peanut Sauce and Pickled
Vegetables
- C29. Pad Thai 218
Thai Style Fried Noodles with Vegetables
and Prawns

INDIAN

- C30. Vegetable Samosa  158
Hand Made Samosas Filled with Curry Potatoes,
Green Peas, Mint and Tamarind
- C31. Butter Chicken Masala 228
Served with Steamed Basmati Rice, Raita, Roti,
Papadums and Chutney
- C32. Assorted Vegetable Curry  198
Served with Steamed Basmati Rice, Raita,
Roti, Papadums and Chutney
- C33. Saffron Basmati Rice 68
- C34. Roti (2 pieces) 48
- C35. Pappadums 48
with Pickles, Raita and Mango Chutney

DESSERT

- C36. Bitter Chocolate Brownie 118
with Chocolate Ice Cream
- C37. Strawberry New York Cheese Cake 118
with Seasonal Berries
- C38. Classic Tiramisu 118
Mascarpone Cream, Coffee, Masala Wine,
Savoirdi Biscuits
- C39. Seasonal Fruit Plate 158
- C40. Premium Individual Ice Cream (per Cup) 78
- C41. Cheese Plate 228
Chef's Selection of Cheese with Crackers,
Grapes and Honey



OVERNIGHT MENU

Available From 22.00 to 06.00

N1. Minestrone Soup	138
N2. Classic Angus Beef Burger	258
N3. Club Sandwich	228
N4. Tagliatelle with Traditional Bolognese	228
N5. Wonton Noodles	188
N6. Yeung Chow Fried Rice	188
N7. Strawberry New York Cheese Cake	128
N8. Seasonal Fruit Plate	168

BEVERAGE MENU

Available From 00.00 to 24.00

COFFEE

Freshly Brewed Coffee	60
Decaffeinated Coffee	60
Single Espresso	60
Double Espresso	65
Cappuccino	70
Café Latte	70

TEA

Earl Grey, Mint, Jasmine, Chamomile, English Breakfast or Green Tea	60
Pu-Erh, Jasmine or Tieguanyin	60

SPECIALITY BEVERAGES

Ice Tea with Milk	60
Ice Tea with Lemon	60
Fresh Lemonade	88
Hot Chocolate	60
Fresh Milk or Skimmed Milk	60

MILKSHAKE

Chocolate, Vanilla or Strawberry	65
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SOFT DRINKS

Coca-Cola, Coca-Cola Zero, Sprite, Ginger Ale, Ginger Beer, Soda Water or Tonic Water	50
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JUICE

Juice of Your Choice – Orange, Grapefruit, Pineapple, Apple or Watermelon	65
Chilled Juice of Your Choice – Tomato	60

MINERAL WATER

STILL

Evian (500ml)	50
Surgiva (750ml)	88

SPARKLING

Perrier (330ml)	50
Surgiva (750ml)	88



INTERCONTINENTAL
GRAND STANFORD HONG KONG
海景嘉福酒店

BEER

Tsing Tao, Heineken	68
Corona, Sapporo	78

NON-ALCOHOLIC BEER

Warsteiner	78
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APERITIF & BITTERS

Campari, Martini Bianco, Martini Rosso, Martini Extra Dry, Pernod or Jaegermeister	80
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VODKA

Absolut, Stolichnaya	118
Belvedere, Grey Goose or Ketel One	110

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Bombay, Tanqueray	118
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	Glass	Bottle 750ml
CHAMPAGNE		
Moët & Chandon, Brut Impérial, NV		988

SPARKLING WINE

Bottega, DOC, Prosecco Brut, NV	90	450
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WHITE WINE

Sauvignon Blanc	128	550
Grove Mill, Marlborough, New Zealand		

Pinot Grigio	128	520
Bottega, Delle Venezie, Veneto, Italy		

Chardonnay	128	520
Little Yering, Yarra Valley, Australia		

Riesling	128	520
Dr Loosen, Germany		

Chadonnay, Viña Maipo, Chile	88	360
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RED WINE

Malbec	128	520
Terrazas, Argentina		

Shiraz	118	520
Mount Langi, Billi Billi Grampians, Australia		

Cabernet Sauvignon	128	520
Bottega, Delle Venezie, Veneto, Italy		

Cabernet Sauvignon	88	360
Viña Maipo, Chile		

Simply dial 2600  and our team of chefs will be delighted to serve you with a dining experience that is truly memorable. Should you be unable to find that specific item you want on the menus, we are more than pleased to prepare something special or suitable and healthy for your dietary requirements.



早餐精選 供應時間: 06.00 – 11.00

B1. 嘉福早餐 278

自選果汁
鮮橙、西柚、菠蘿、西瓜、蘋果或番茄

鮮果拼盤

或

自選穀類早餐

粟米片、全麥維、香甜粟米片、歐寶麥片、
燕麥乾果片配全脂奶、脫脂奶或豆奶
或自家制瑞士鮮奶麥片

鮮蛋兩隻，自選烹調方式

或

自選餡料鮮蛋奄列 — 原味、火腿、番茄、
芝士、甜椒或蘑菇

配香脆煙肉、豬肉腸、烤番茄、蘑菇、
焗豆、薯餅

自選三件酥餅及麵包

牛角包、朱古力酥、丹麥酥、傳統麵包、
鬆餅、原味多士或全麥多士

香濃咖啡、無咖啡因咖啡、英式紅茶、香片、
熱朱古力或鮮奶 (熱飲或冷飲)

B2. 歐陸早餐 248

自選果汁

鮮橙、西柚、菠蘿、西瓜、蘋果或番茄

鮮果拼盤、芝士片及肉腸

原味或鮮果乳酪

自選穀類早餐

粟米片、全麥維、香甜粟米片、歐寶麥片、
燕麥乾果片配全脂奶、脫脂奶或豆奶
或自家制瑞士鮮奶麥片

自選三件酥餅及麵包

牛角包、朱古力酥、丹麥酥、傳統麵包、
鬆餅、原味多士或全麥多士

香濃咖啡、無咖啡因咖啡、英式紅茶、香片、
熱朱古力或鮮奶 (熱飲或冷飲)

B3. 港式早餐 248

中式點心

豉油皇銀芽炒麵配辣椒醬

自選粥品及配料

雞絲、牛肉片或海鮮

時令鮮果拼盤

自選中國茶

普洱、鐵觀音或香片

果汁及冰沙

新鮮果汁 — 鮮橙、西柚、菠蘿、西瓜或蘋果 65

冰凍果汁 — 番茄或紅莓 60

早餐冰沙 — 雜莓、香蕉或蘋果汁 78

青怡冰沙 — 菠菜、蜜瓜、香蕉及薄荷 78



早餐精選 供應時間: 06.00 – 11.00

新鮮水果

B4. 自選鮮果拼盤 158

菠蘿、西柚、蜜瓜、哈密瓜、西瓜、橙、香蕉
或火龍果

B5. 時令雜莓配原味乳酪 158

一士多啤梨、藍莓及覆盆子

穀類早餐及乳酪

B6. 自選穀類早餐 88

粟米片、全麥維、香甜粟米片、歐寶麥片、
燕麥乾果片配全脂奶、脫脂奶或豆奶
或自家制瑞士鮮奶麥片

B7. 原味乳酪、低脂乳酪或鮮果乳酪 88

乳酪芭菲 – 原味乳酪、雜莓果醬、燕麥乾果片

B8. 鮮制瑞士鮮奶麥片 108

B9. 熱麥片粥 98

新鮮出爐麵包

B10. 自選三件酥餅及麵包 108

牛角包、朱古力酥、鬆餅、丹麥酥、香蕉蛋糕、
烤百吉圈、原味多士、全麥多士、雜穀麵包、
傳統麵包或無麩質麵包
配牛油、各式果醬及蜜糖

早餐推介

B11. 鮮蛋兩隻 (香煎、水煮、炒蛋或焗蛋) 148

香脆煙肉、豬肉腸配烤番茄、露筍及薯餅

B12. 自選餡料三隻鮮蛋奄列 148

火腿、煙三文魚、芝士、蘑菇、番茄或甜椒
配烤番茄、露筍及薯餅

B13. 自選餡料蛋白奄列 148

火腿、煙三文魚、芝士、蘑菇、番茄、
甜椒或香草配烤番茄、露筍及薯餅

B14. 煙三文魚炒蛋 178

配烤番茄、露筍及薯餅

B15. 班尼迪蛋 158

烤英式鬆餅、火腿、荷蘭醬配烤番茄、露筍
及薯餅

B16. 精選芝士及和凍肉 178

醃菜、酸青瓜配雜穀麵包或硬麵包及牛油

B17. 班戟、牛油窩夫或法式多士 148

配楓糖漿及鮮忌廉

B18. 豉油皇銀芽炒麵 118

港式早餐炒麵配辣椒醬

B19. 中式點心 (四件) 138

精選蒸點心配辣椒醬

B18. 自選生滾粥 158

雞肉、牛肉、海鮮
配青蔥、花生、薄脆、油條及鹹蛋



全天候餐譜 供應時間: 11.00 – 22.00

頭盤及沙律

- C01. 凱撒沙律 238
羅馬生菜、巴馬臣芝士、煙肉、銀魚柳、脆麵包粒及凱撒汁
配自選烤雞、煙三文魚或焗蝦
- C02. 泰式牛肉沙律 198
烤西冷牛肉、番茄、紅洋蔥、生菜、青瓜、薄荷、芫荽、青檸及泰式辣醬
- C03. 吞拿魚利華士沙律 238
烤吞拿魚、薯仔、番茄、青豆角、牛油生菜、橄欖及油醋
- C04. 意式巴馬火腿 198
配蜜瓜、火箭葉、意大利醋及橄欖油
- C05. 意式番茄芝士沙律 ✓ 198
番茄、水牛芝士、火箭菜、橄欖、香草及初榨橄欖油
- C06. 香辣雞翼 (八隻) 158
炸雞翼配水牛辣醬
- C07. 素菜春卷配甜辣醬 ✓ 158

各式餐湯

- C08. 是日中式餐湯 128
- C09. 意大利雜菜湯 ✓ 128
博羅特豆及羅勒

三文治及漢堡包

- C10. 烤火腿芝士三文治 198
配法國火腿、埃文達芝士及黑松露沙律醬
- C11. 公司三文治 218
配雞柳、生菜、番茄、煎蛋、煙肉及沙律醬
- C12. 傳統安格斯牛肉漢堡 248
配瑞士芝士、煙肉、生菜、番茄、紅洋蔥及煎蛋
- C13. 墨西哥薄餅 188
配番茄茺茜沙沙、千島醬及牛油梨醬
自選配料 – 雞絲、車打芝士及墨西哥辣椒

所有三文治及漢堡包均配炸薯條及沙律

薄餅 供應時間: 12:00 – 14:30 及 18:30 – 21:30

Theo Mistral by Theo Randall 手工製薄餅

- TM01. 番茄醬、水牛芝士、羅勒薄餅 ✓ 238
- TM02. 番茄醬、水牛芝士、羅勒、莎樂美腸、烤甜椒薄餅 268



各式扒類

- C14. 澳洲安格斯牛柳 (280 克/10 安士) 438
- C15. 澳洲安格斯肉眼扒 (280 克/10 安士) 438
- C16. 有機粟飼雞胸扒 (225 克/ 8 安士) 318
- C17. 澳洲羊扒 (225 克/8 安士) 438
- C18. 挪威三文魚柳 (225 克/8 士) 338

所有扒類均可選配其中兩款薯菜 —
焗西蘭花、露筍、青豆、雜菜、焗薯、焗薯、炸薯條、
白飯或田園沙律
及自選醬汁 — 黑椒汁或蘑菇汁

主食

西餐精選

- C19. 意大利粉、寬條麵或通粉 218
自選醬汁: 傳統肉醬、羅勒番茄醬√、
香辣茄醬√或蒜香松子仁香草醬√
- C20. 炸魚薯條 248
脆炸鱈魚柳配薯條、麥醋及他他汁
- C21. 香腸拼盤 228
蜜味烤英式腸、德國豬肉腸、紐倫堡芝士腸
配薯蓉及洋蔥汁

亞洲精選

- C22. 鮮蝦雲吞麵 178
鮮蝦雲吞配全蛋麵
- C23. 五香牛腩麵 178
五香牛腩湯及全蛋麵
- C24. 海南雞飯 228
配雞油飯及湯
- C25. 雞肉沙嗲 (六串) 138
- C26. 香脆咕嚕肉 218
配雜椒、菠蘿及白飯
- C27. 揚州炒飯 178
叉燒、蝦仁、蛋炒飯
- C28. 印式炒飯 228
配炸雞腿、沙嗲醬及醃菜
- C29. 泰式炒麵 218
蝦、蔬菜及雞蛋炒金邊粉

印度風味

- C30. 印式素菜咖喱角√ 158
配咖喱薯仔、青豆、薄荷及甜酸醬
- C31. 印式馬沙拉牛油雞 228
配印式香飯、油酥餅、印式脆餅、乳酪醬
及甜酸醬
- C32. 印式咖喱雜菜√ 198
配印式香飯、油酥餅、印式脆餅、乳酪醬
及甜酸醬
- C33. 印式紅花香飯 68
- C34. 印式燒薄餅 (兩件) 48
- C35. 印式香辣脆餅 48
配醃菜、乳酪醬及甜酸醬

以上價目均以港元計算，需另收加一服務費。

√素菜



甜點

C36. 合桃朱古力蛋糕配朱克力雪糕	118
C37. 士多啤梨紐約芝士蛋糕配雜莓	118
C38. 意式芝士咖啡蛋糕 忌廉芝士、咖啡、咖啡酒、手指餅	118
C39. 時令鮮果拼盤	158
C40. 優品雪糕球 (每杯)	78
C41. 芝士盤 廚師精選芝士配餅乾、葡萄及蜜糖	228

宵夜之選 供應時間 22.00 to 06.00

N1. 意大利雜菜湯	138
N2. 傳統安格斯牛肉漢堡	258
N3. 公司三文治	228
N4. 傳統牛肉醬寬條麵	228
N5. 鮮蝦雲吞麵	188
N6. 揚州炒飯	188
N7. 士多啤梨紐約芝士蛋糕配雜莓	128
N8. 時令鮮果拼盤	168

精選飲品 供應時間: 00.00 – 24.00

咖啡

香濃咖啡	60
無咖啡因咖啡	60
特濃咖啡	60
雙份特濃咖啡	65
意大利泡沫咖啡	70
意大利鮮奶咖啡	70

茶類

伯爵茶、薄荷茶、香片、洋甘菊茶、 英國式早餐茶或綠茶	60
普洱茶、香片或鐵觀音	60

特色飲品

冰凍奶茶	60
冰凍檸檬茶	60
檸檬特飲	88
熱朱古力	60
鮮奶或脫脂奶	60

奶昔

朱古力、雲呢拿或士多啤梨	65
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汽水

可口可樂、無糖可樂、雪碧、薑啤、 梳打水或湯力水	50
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果汁

新鮮果汁 — 鮮橙、西柚、菠蘿、蘋果 或西瓜	65
冰凍果汁 — 番茄	60



礦泉水

天然礦泉水

依雲礦泉水 (500ml)	50
Surgiva 礦泉水 (750ml)	88

有氣礦泉水

法國巴黎礦泉水 (330ml)	50
Surgiva 礦泉水 (750ml)	88

啤酒

青島、喜力	68
哥龍拿、札幌啤酒	78

無酒精啤酒

Warsteiner 啤酒	78
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餐前酒

金巴利、馬天尼白威末酒、 馬天尼紅威末酒、潘諾或德國香草力嬌	80
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伏特加

絕對、蘇連紅	118
雪樹、格蘭高士、荷蘭肯特1號	110

氈酒

龐貝藍鑽、添加6利	118
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香檳

Moët & Chandon, Brut Impérial, NV	每杯 每瓶 750ml 988
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氣酒


Bottega, DOC, Prosecco Brut, NV	90 450
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白酒

Sauvignon Blanc	128 550
Grove Mill, Marlborough, New Zealand	
Pinot Grigio	128 520
Bottega, Delle Venezie, Veneto, Italy	
Chardonnay	128 520
Little Yering, Yarra Valley, Australia	
Riesling	128 520
Dr Loosen, Germany	
Chadonnay	88 360
Viña Maipo, Chile	

紅酒

Malbec	128 520
Terrazas, Argentina	
Shiraz	118 520
Mount Langi, Billi Billi Grampians, Australia	
Cabernet Sauvignon	128 520
Bottega, Delle Venezie Veneto, Italy	
Cabernet Sauvignon	88 360
Viña Maipo, Chile	

請致電內線2600 ，我們的廚師團隊樂意為您準備各式美味菜餚，帶來回味無窮的餐飲體驗。假如您需要餐譜以外的菜式，歡迎與客房餐飲服務聯絡，我們很高興為您效勞。