

## 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

## 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

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

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

TM01. Margherita  228  
Tomato Sauce, Mozzarella Cheese and Fresh Basil

TM02. Piccante 258  
Tomato Sauce, Mozzarella Cheese, Basil, Venticina Salami, Roasted Peppers




### FROM THE GRILL

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

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

#### ASIAN

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

#### INDIAN

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

### DESSERT

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

### 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 00:00 – 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

#### BEER

Tsing Tao, Heineken	68
Corona, Sapporo	78

#### NON-ALCHOLIC 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

#### GIN

Bombay, Tanqueray	118
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#### CHAMPAGNE

Moët & Chandon, Brut Impérial, NV	988
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#### SPARKLING WINE


Bottega, DOC, Prosecco Brut, NV	110	550
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#### WHITE WINE

Sauvignon Blanc	138	528
Grove Mill, Marlborough, NZ		
Pinot Grigio	138	528
Bottega, Delle Venezie, Veneto, Italy		
Chardonnay	138	528
Little Yering, Yarra Valley, Australia		
Riesling	138	528
Dr Loosen, Germany		
Chadonnay	88	360
Viña Maipo, Chile		

#### RED WINE

Malbec, Terrazas, Argentina	138	528
Shiraz	138	528
Mount Langi, Billi Billi Grampians, Australia		
Cabernet Sauvignon	138	528
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

<b>B1. 嘉福早餐</b>	<b>278</b>
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)	
<b>B2. 歐陸早餐</b>	<b>248</b>
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)	
<b>B3. 港式早餐</b>	<b>248</b>
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	
<b>B4. 自選鮮果拼盤</b>	<b>158</b>
菠蘿、西柚、蜜瓜、哈密瓜、西瓜、橙、香蕉 或火龍果	
<b>B5. 時令雜莓配原味乳酪</b>	<b>158</b>
— 士多啤梨、藍莓及覆盆子	
穀類早餐及乳酪	
<b>B6. 自選穀類早餐</b>	<b>88</b>
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	
<b>B7. 原味乳酪、低脂乳酪或鮮果乳酪</b>	<b>88</b>
乳酪芭菲 — 原味乳酪、雜莓果醬、燕麥乾果片	
<b>B8. 鮮制瑞士鮮奶麥片</b>	<b>108</b>
<b>B9. 熱麥片粥</b>	<b>98</b>
新鮮出爐麵包	
<b>B10. 自選三件酥餅及麵包</b>	<b>108</b>
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	
<b>B11. 鮮蛋兩隻 (香煎、水煮、炒蛋或焗蛋)</b>	<b>148</b>
香脆煙肉、豬肉腸配烤番茄、露筍及薯餅	
<b>B12. 自選餡料三隻鮮蛋奄列</b>	<b>148</b>
火腿、煙三文魚、芝士、蘑菇、番茄或甜椒 配烤番茄、露筍及薯餅	
<b>B13. 自選餡料蛋白奄列</b>	<b>148</b>
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	
<b>B14. 煙三文魚炒蛋</b>	<b>178</b>
配烤番茄、露筍及薯餅	
<b>B15. 班尼迪蛋</b>	<b>158</b>
烤英式鬆餅、火腿、荷蘭醬配烤番茄、 露筍及薯餅	
<b>B16. 精選芝士及和凍肉</b>	<b>178</b>
醃菜、酸青瓜配雜穀麵包或硬麵包及牛油	
<b>B17. 班戟、牛油窩夫或法式多士</b>	<b>148</b>
配楓糖漿及鮮忌廉	
<b>B18. 豉油皇銀芽炒麵</b>	<b>118</b>
港式早餐炒麵配辣椒醬	
<b>B19. 中式點心 (四件)</b>	<b>138</b>
精選蒸點心配辣椒醬	
<b>B18. 自選生滾粥</b>	<b>158</b>
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	
<b>C01. 凱撒沙律</b>	<b>238</b>
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	
<b>C02. 泰式牛肉沙律</b>	<b>198</b>
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	
<b>C03. 吞拿魚利華士沙律</b>	<b>238</b>
烤吞拿魚、薯仔、番茄、青豆角、牛油生菜、 橄欖及油醋	
<b>C04. 意式巴馬火腿</b>	<b>198</b>
配蜜瓜、火箭葉、意大利醋及橄欖油	
<b>C05. 意式番茄芝士沙律</b> <span style="color: green;">✔</span>	<b>198</b>
番茄、水牛芝士、火箭菜、橄欖、香草 及初榨橄欖油	
<b>C06. 香辣雞翼 (八隻)</b>	<b>158</b>
炸雞翼配水牛辣醬	
<b>C07. 素菜春卷配甜辣醬</b> <span style="color: green;">✔</span>	<b>158</b>
各式餐湯	
<b>C08. 是日中式餐湯</b>	<b>128</b>
<b>C09. 意大利雜菜湯</b> <span style="color: green;">✔</span>	<b>128</b>
博羅特豆及羅勒	
三文治及漢堡包	
<b>C10. 烤火腿芝士三文治</b>	<b>198</b>
配法國火腿、埃文達芝士及黑松露沙律醬	
<b>C11. 公司三文治</b>	<b>218</b>
配雞柳、生菜、番茄、煎蛋、煙肉及沙律醬	
<b>C12. 傳統安格斯牛肉漢堡</b>	<b>248</b>
配瑞士芝士、煙肉、生菜、番茄、紅洋蔥 及煎蛋	
<b>C13. 墨西哥薄餅</b>	<b>188</b>
配番茄芫茜沙沙、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 <small>供應時間: 12:00 – 14:30 及 18:30 – 21:30</small>	
Theo Mistral by Theo Randall 手工製薄餅	
<b>TM01. 番茄醬、水牛芝士、羅勒薄餅</b> <span style="color: green;">✔</span>	<b>228</b>
<b>TM02. 番茄醬、水牛芝士、羅勒、 莎樂美腸、烤甜椒薄餅</b>	<b>258</b>

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 自選醬汁: 傳統肉醬、羅勒番茄醬、 香煎茄醬或蒜香松子仁香草醬	218
C20. 炸魚薯條 脆炸鱈魚柳配薯條、麥醋及他他汁	248
C21. 香腸拼盤 蜜味烤英式腸、德國豬肉腸、紐倫堡芝士腸 配薯蓉及洋蔥汁	228

亞洲精選

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

印度風味

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

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、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

氹酒

龐貝藍鑽、添加6利	118
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	每杯	每瓶
		750ml
香檳		
Moët & Chandon, Brut Impérial, NV	988	

氣酒

Bottega, DOC, Prosecco Brut, NV	110	550
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白酒

Sauvignon Blanc Grove Mill, Marlborough, NZ	138	528
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Pinot Grigio Bottega, Delle Venezie, Veneto, Italy	138	528
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Chardonnay Little Yering, Yarra Valley, Australia	138	528
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Riesling Dr Loosen, Germany	138	528
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Chadonnay Viña Maipo, Chile	88	360
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紅酒

Malbec, Terrazas, Argentina	138	528
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Shiraz Mount Langi, Billi Billi Grampians, Australia	138	528
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Cabernet Sauvignon Bottega, Delle Venezie, Veneto, Italy	138	528
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Cabernet Sauvignon Viña Maipo, Chile	88	360
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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。