

FLEXIBLE DINING

Available From 00:00 – 24.00

Tasty, versatile & nutritionally balanced dishes,
available all day, everyday.

ANY TIME PLATE

Poached Egg on Sour Dough Toast 138
Mushrooms, Avocado, Broccoli, Kale,
Quinoa, and Yuzu Vinaigrette



NOURISH BOWL

Cold Beef Rice Noodle Salad 158
Beef Striploin, Rice Noodles, Bean Sprouts,
Cucumber, Pickled Carrots, Lettuce,
Peanuts with Sweet and Sour Fish Sauce



-
-  Contains gluten  Contains nuts  Contains milk
 Contains soya  Contains egg  Contains fish
 Contains sulphites

Please dial 2600 to place your order with In-Room Dining.

BREAKFAST

Available From 06:00 – 11:00

B1. GRAND STANFORD BREAKFAST 320

Juice of Your Choice

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

Seasonal Fresh Fruit Platter

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, Cheese, Mushrooms, Tomatoes

Onion or Bell Peppers, 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 280

Juice of Your Choice

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

Seasonal Fresh Fruit Platter, 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 290

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 Platter

Chinese Tea of Your Choice

Pu-Erh, Tieguanyin or Jasmine

JUICE AND SMOOTHIES

Fresh Fruit Juice	88
– Orange, Grapefruit, Pineapple, Watermelon or Apple	
Chilled Juice – Tomato or Cranberry	70
Breakfast Smoothie	88
– Mixed Berries, Banana, Apple Juice	
Green Power Smoothie	88
- Spinach, Honeydew Melon, Banana, Mint	

BREAKFAST A LA CARTE

Available From 06:00 – 11:00

FRESH FRUITS

B4. Fruit Plate of Your Choice	168
Pineapple, Grapefruit, Honeydew, Rockmelon, Watermelon, Orange, Banana or Dragon Fruit	
B5. Mixed Seasonal Berries	168
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	
Plain, Ham, Cheese, Mushrooms, Tomatoes Onion or Bell Peppers, Served with Grilled Tomato, Asparagus and Hash Browns	
B13. Egg White Omelette	148
with Your Choice of Filling	
Plain, Ham, Cheese, Mushrooms, Tomatoes Onion or Bell Peppers, Served with Grilled Tomato, Asparagus and Hash Browns	
B14. Eggs Benedict	168
Toasted English Muffin, Ham, Hollandaise Sauce with Grilled Tomato, Asparagus and Hash Browns	
B15. Pancakes, Waffles or French Toast	148
Served with Maple Syrup and Whipped Cream	

ALL DAY MENU

Available From 11:00 – 22:00

APPETISERS

- C1. Caesar Salad 260
Romaine Lettuce, Parmesan Cheese, Anchovies,
Bacon Lardons, Croutons and Caesar Dressing
with Choice of Grilled Chicken or Smoked
Salmon
- C2. Thai Beef Salad 198
Grilled Beef Sirloin, Tomato, Red Onion,
Lettuce, Cucumber, Mint, Coriander, Lime, Thai
Spicy Dressing
- C3. Tuna Nicoise Salad 238
Seared Fresh Tuna, Tomato, Butter Lettuce,
Black Olives, Red Onion, Boiled Egg and
Vinegar Olive Oil
- C4. Caprese Salad ✓ 220
Vine Ripened Tomatoes, Boconccini Mozzarella,
Rocket Leaves, Olives, Basil and
Extra Virgin Olive Oil
- C5. Spicy Chicken Wings (8 pieces) 180
Fried Chicken Winglets Served with
Buffalo Chilli Sauce
- C6. Vegetarian Spring Rolls ✓ 175
with Sweet Chilli Sauce

SOUP

- C7. Chinese Soup of the day 120
- C8. Minestrone Soup 120
with Borlotti beans and Basil

SANDWICHES AND BURGERS

- C9. Club Sandwich* 250
with Tender Chicken, Lettuce, Tomatoes,
Fried Egg, Bacon and Mayonnaise
- C10. Classic Angus Beef Burger* 270
with Cheddar Cheese, Bacon, Lettuce, Tomato,
Red Onion and Fried Egg on a Brioche bun
- C11. Quesadilla 200
served with Shredded Chicken, Pica de Gallo
Thousand Island Dressing and Guacamole

*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 The Mistral

- TM1. Margherita ✓ 250
Tomato Sauce, Mozzarella Cheese and
Fresh Basil
- TM2. Culatello 340
San Marzano Tomato & Mozzarella Base,
D.O.P Culatello Parma Ham, 24-month D.O.P.
Parmiggiano Reggiano Cheese, Datterini
Tomatoes

FROM THE GRILL

C12. Australian Angus Beef Tenderloin* (280 grams/10oz)	438
C13. Australian Angus Rib Eye* (280grams/10oz)	438
C14. Organic Corn Fed Chicken Breast* (225 grams/8oz)	318
C15. Norwegian Salmon Fillet* (225 grams/8oz)	350

*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, Mushroom Sauce or Garlic Herbs Butter Sauce

MAINS

WESTERN

C16. Spaghetti, Tagliatelle or Penne Sauce of Your Choice – Traditional Bolognese, Tomato and Basil ✓, Spicy Arrabbiata ✓ or Pesto Cream ✓	230
C17. Fish ‘n’ Chips Atlantic Cod Fish Fillet Fried in Crispy Batter, Served with Home Fries, Malt Vinegar and Tartare Sauce	248

ASIAN

C18. Wonton Noodles Aromatic Broth with Shrimp Dumplings and Fresh Egg Noodles	210
C19. Hainanese Chicken Rice Traditional Poached Chicken, Fragrant Rice and Soup	260
C20. Satay (6 pieces) Chicken Satays with Peanut Sauce	138
C21. Crispy Sweet and Sour Pork with Capsicums, Pineapple and Steamed Rice	235
C22. Yeung Chow Fried Rice Cantonese Fried Rice with Barbecued Pork, Shrimps and Egg	220
C23. Nasi Goreng Indonesian Fried Rice with Shrimps, Fried Chicken Drumstick, Satay, Peanut Sauce and Pickled Vegetables	250

INDIAN

C24. Vegetable Samosa ✓ Hand Made Samosas Filled with Curry Potatoes, Green Peas, Mint and Tamarind	158
C25. Butter Chicken Masala Served with Steamed Basmati Rice, Raita, Roti, Papadums and Chutney	228
C26. Assorted Vegetable Curry ✓ Served with Steamed Basmati Rice, Raita, Roti, Papadums and Chutney	198
C27. Saffron Basmati Rice	68
C28. Roti (2 pieces)	48
C29. Pappadums with Pickles, Raita and Mango Chutney	48

DESSERT

C30. Bitter Chocolate Brownie with Chocolate Ice Cream	118
C31. Strawberry New York Cheese Cake with Seasonal Berries	140
C32. Classic Tiramisu Mascarpone Cream, Coffee, Masala Wine, Savoirdi Biscuits	118
C33. Seasonal Fruit Plate	168
C34. Premium Individual Ice Cream (per Cup)	78

OVERNIGHT MENU

Available From 22.00 to 06.00

N1. Minestrone Soup	180
N2. Fish 'n' Chips	268
N3. Classic Angus Beef Burger	280
N4. Club Sandwich	280
N5. Tagliatelle with Traditional Bolognese	250
N6. Penne Spicy Arrabbia ✓	250
N7. Vegetable Spring Roll ✓	195
N8. Assorted Vegetable Curry ✓	218
N9. Wonton Noodles	230
N10. Yeung Chow Fried Rice	240
N11. Strawberry New York Cheese Cake	160
N12. Seasonal Fruit Plate	188

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.



INTERCONTINENTAL®
GRAND STANFORD HONG KONG
海景嘉福酒店

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	78
Chocolate, Vanilla or Strawberry	

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

JUICE	
Juice of Your Choice – Orange, Grapefruit, Pineapple, Apple or Watermelon	88
Chilled Juice of Your Choice – Tomato	70

MINERAL WATER	
STILL	
Surgiva (250ml)	45
Surgiva (750ml)	88
SPARKLING	
Surgiva (250ml)	45
Surgiva (750ml)	88

BEER	
Tsing Tao	68
Corona, Peroni	78

NON-ALCOHOLIC BEER	
YM Pale Ale <0.5%	88

APERITIF & BITTERS	
Campari, Martini Bianco, Martini Rosso, Martini Extra Dry, Pernod or Jaegermeister	80

VODKA	
Absolut, Stolichnaya	118
Belvedere, Grey Goose or Ketel One	128

GIN	
Bombay, Tanqueray	118

	Glass	Bottle
CHAMPAGNE		
Perrier-Jouët, Grand Brut, NV		750ml 988
SPARKLING WINE		
Bottega, DOC, Prosecco Brut, NV	128	550
WHITE WINE		
Sauvignon Blanc	138	528
Villa Maria, Marlborough, New Zealand		
Pinot Grigio	138	528
Bottega, Delle Venezie, Veneto, Italy		
Chardonnay	138	528
Baron Philippe De Rothschild, Languedoc, France		
Riesling	138	528
Robert Weil, Skyblue Tradition, Rheingau, Germany		
RED WINE		
Merlot	138	528
Luis Felipe Edwards, Colchauga Valley, Chile		
Shiraz	138	528
First Drop, Mother's Milk, Barossa Valley, Australia		
Cabernet Sauvignon	138	528
Bottega, Delle Venezie, Veneto, Italy		
Pinot Noir	138	528
Laurent Dufouleur, Burgundy, France		

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靈活的餐飲服務

供應時間: 00:00 – 24:00

美味、多功能且營養均衡的菜餚，每天全天供應。

隨享餐

水波蛋配酸種麵包多士 138
配雜菌、牛油果、西蘭花、羽衣甘藍、
藜麥及柚子沙律汁



滋養餐

牛肉米粉沙律 158
西冷牛肉米粉配芽菜、青瓜、醃甘筍、
生菜絲、花生碎及魚露汁



 含有麩質

 含有堅果

 含有牛奶

 含有大豆

 含有雞蛋

 含有魚類

 含有亞硫酸鹽

請致電內線2600，與客房餐飲服務聯絡。

早餐

供應時間: 06.00 – 11.00

B1. 嘉福早餐 320

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、芝士、蘑菇、
番茄、洋蔥或甜椒

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 280

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 290

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

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 88

冰凍果汁 — 番茄或紅莓 70

早餐冰沙 — 雜莓、香蕉或蘋果汁 88

青怡冰沙 — 菠菜、蜜瓜、香蕉及薄荷 88

早餐精選

供應時間: 06.00 – 11.00

新鮮水果

B4. 自選鮮果拼盤 168

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 168

— 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、炒蛋或烩蛋) 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

原味、火腿、芝士、蘑菇、番茄、洋蔥或甜椒
配烤番茄、露筍及薯餅

B13. 自選餡料蛋白奄列 148

原味、火腿、芝士、蘑菇、番茄、洋蔥或甜椒
配烤番茄、露筍及薯餅

B14. 班尼迪蛋 168

烤英式鬆餅、火腿、荷蘭醬配烤番茄、露筍
及薯餅

B15. 班戟、牛油窩夫或法式多士 148

配楓糖漿及鮮忌廉

全天候餐譜

供應時間: 11.00 – 22.00

頭盤及沙律

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|--|-----|
| C1. 凱撒沙律
羅馬生菜、巴馬臣芝士、煙肉、銀魚柳、
脆麵包粒及凱撒汁
配自選烤雞或煙三文魚 | 260 |
| C2. 泰式牛肉沙律
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 | 198 |
| C3. 吞拿魚利華士沙律
烤吞拿魚, 番茄, 牛油生菜, 橄欖, 紅洋蔥,
蛋及油醋 | 238 |
| C4. 意式番茄芝士沙律 ✓
番茄、水牛芝士、火箭菜、橄欖、香草
及初榨橄欖油 | 220 |
| C5. 香辣雞翼 (八隻)
炸雞翼配水牛辣醬 | 180 |
| C6. 素菜春卷配甜辣醬 ✓ | 175 |

各式餐湯

- | | |
|-------------------------|-----|
| C7. 是日中式餐湯 | 120 |
| C8. 意大利雜菜湯 ✓
博羅特豆及羅勒 | 120 |

三文治及漢堡包

- | | |
|--|-----|
| C9. 公司三文治*
配雞柳、生菜、番茄、煎蛋、煙肉及沙律醬 | 250 |
| C10. 傳統安格斯牛肉漢堡*
配瑞士芝士、煙肉、生菜、番茄、紅洋蔥
及煎蛋 | 270 |
| C11. 墨西哥薄餅
配雞絲、番茄芫茜沙沙、千島醬及牛油梨醬 | 200 |

*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

The Mistral by 手工製薄餅

- | | |
|---|-----|
| TM1. 番茄醬、水牛芝士、羅勒薄餅 ✓ | 250 |
| TM2. 蕃茄水牛芝士、D.O.P. 意大利火腿
24 個月 D.O.P. 巴馬芝士、意大利蕃茄 | 340 |

各式扒類

- | | |
|--------------------------------|-----|
| C12. 澳洲安格斯牛柳
(280 克/10 安士) | 438 |
| C13. 澳洲安格斯肉眼扒
(280 克/10 安士) | 438 |
| C14. 有機粟飼雞胸扒
(225 克/ 8 安士) | 318 |
| C15. 挪威三文魚柳
(225 克/8 士) | 350 |

所有扒類均可選配其中兩款薯菜 —

烩西蘭花、露筍、青豆、雜菜、焗薯、烩薯、炸薯條、
白飯或田園沙律
及自選醬汁 — 黑椒汁、蘑菇汁或香草蒜香牛油汁

以上價目均以港元計算，需另收加一服務費。

✓ 素菜

20251014

主食

西餐精選

C16. 意大利粉、寬條麵或通粉 230
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✓

C17. 炸魚薯條 248
脆炸鱈魚柳配薯條、麥醋及他他汁

亞洲精選

C18. 鮮蝦雲吞麵 210
鮮蝦雲吞配全蛋麵

C19. 海南雞飯 260
配雞油飯及湯

C20. 雞肉沙嗲 (六串) 138

C21. 香脆咕嚕肉 235
配雜椒、菠蘿及白飯

C22. 揚州炒飯 220
叉燒、蝦仁、蛋炒飯

C23. 印式炒飯 250
配炸蝦仁、雞腿、沙嗲、沙嗲醬及醃菜

印度風味

C24. 印式素菜咖喱角✓ 158
配咖喱薯仔、青豆、薄荷及甜酸醬

C25. 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

C26. 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

C27. 印式紅花香飯 68

C28. 印式燒薄餅 (兩件) 48

C29. 印式香辣脆餅 48
配醃菜、乳酪醬及甜酸醬

甜點

C30. 合桃朱古力蛋糕配朱克力雪糕 118

C31. 士多啤梨紐約芝士蛋糕配雜莓 140

C32. 意式芝士咖啡蛋糕 118
忌廉芝士、咖啡、咖啡酒、手指餅

C33. 時令鮮果拼盤 168

C34. 優品雪糕球 (每杯) 78

宵夜之選

供應時間 22.00 to 06.00

N1. 意大利雜菜湯	180
N2. 炸魚薯條	268
N3. 傳統安格斯牛肉漢堡	280
N4. 公司三文治	280
N5. 傳統牛肉醬寬條麵	250
N6. 香辣茄醬通粉 	250
M7. 素菜春卷 	195
N8. 印式咖喱雜菜 	218
N9. 鮮蝦雲吞麵	230
N10. 揚州炒飯	240
N11. 士多啤梨紐約芝士蛋糕配雜莓	160
N12. 時令鮮果拼盤	188

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。

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	78
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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	88
冰凍果汁 — 番茄	70

礦泉水

天然礦泉水	
Surgiva 礦泉水 (250ml)	45
Surgiva 礦泉水 (750ml)	88

有氣礦泉水

Surgiva 礦泉水 (250ml)	45
Surgiva 礦泉水 (750ml)	88

啤酒

青島	68
哥龍拿、Peroni 意大利啤酒	78

無酒精啤酒

淡愛爾 少爺啤酒	88
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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	128

氈酒

龐貝藍鑽、添加利	118
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以上價目均以港元計算，需另收加一服務費。

√ 素菜

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	每杯	每瓶
香檳		750ml
Perrier-Jouët, Grand Brut, NV		988

氣酒		
Bottega, DOC, Prosecco Brut, NV	128	550

白酒		
Sauvignon Blanc	138	528
Villa Maria, Marlborough, New Zealand		

Pinot Grigio	138	528
Bottega, Delle Venezie, Veneto, Italy		

Chardonnay	138	528
Baron Philippe De Rothschild, Languedoc, France		

Riesling	138	528
Robert Weil, Skyblue Tradition, Rheingau, Germany		

紅酒		
Merlot	138	528
Luis Felipe Edwards, Colchauga Valley, Chile		

Shiraz	138	528
First Drop, Mother's Milk, Barossa Valley, Australia		

Cabernet Sauvignon	138	528
Bottega, Delle Venezie Veneto, Italy		

Pinot Noir	138	528
Laurent Dufouleur, Burgundy, France		

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