

Adult 成人 港幣 HK\$308 / Child 小童 港幣 HK\$178

Main course with a Western or Chinese soup 單點主菜奉送精選餐湯 港幣 HK\$175

Inclusive of coffee or teg 奉送咖啡或茶

Additional HK\$38 for one glass of selected wine, soft drink, or juice 另加港幣 38 享用精選美酒、果汁或汽水一杯

Additional HK\$40 for a treat from the dessert trolley 另加港幣 40 享用甜品餐車精緻甜點一款

S Additional HK\$68 for a signature tableside service, syphon-style Tom Yum Kung 另加港幣 68 享用「虹吸」泰式大頭蝦冬蔭功一份

# Main Course 主菜

Fried Grouper Fillet with Sweet Corn Sauce, Choy Sum, and Egg Fried Rice 粟米石斑魚塊配菜心及蛋炒飯

Braised Duck Breast with Potato in Mixed Bell Pepper Sauce with Steamed Rice 坟鴨胸薯仔配彩椒汁及白飯

> V Pumpkin Risotto with Parmesan Cheese Crisps 南瓜意大利飯配巴馬臣芝十片

Korean-style Grilled Beef Short Ribs with Steamed Rice 韓式烤牛肋骨配白飯

Carved Roast Beef with Grilled Zucchini, Roasted Potatoes, and Pepper Sauce 即切原條燒牛肉配扒意大利青瓜、燒薯仔及黑椒汁

Japanese-style Pork Tonkatsu 日式炸豬扒定食

+ 港幣 HK\$16

S N Indian Thali Set with Lamb Rogan Josh, Cardamom Yellow Rice, and Baked Naan

+ 港幣 HK\$20

印式秘製咖喱拼盤(羊)配烤餅

We use only cage-free eggs — a responsible and wholesome choice 本餐廳只採用放養雞蛋—更人道且健康之選V Vegetarian 素食 S S/VVY Signature 推介 N Contains Nuts 含花生Please inform us if you have any dietary restrictions or allergies 如有任何喜好或食物敏感,請與我們聯絡Prices are subject to a 10% service charge 價目另收加一服務費



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Braised Beef Ribs and Turnips with Steamed Rice 香葉蘿蔔炆牛肋條配白飯

Braised Pork Knuckles with Fermented Bean Curd and Peanuts with Steamed Rice 南乳花生炆豬手配白飯

V Asparagus Risotto in Spinach Cream Sauce 蘆筍意大利飯配菠菜忌廉汁

Carved Roast Beef with Grilled Zucchini, Roasted Potatoes, and Pepper Sauce 即切原條燒牛肉配扒意大利青瓜、燒薯仔及黑椒汁

Japanese Eel Bento Box 日式鰻魚定食

+ 港幣 HK\$16

S N Indian Thali Set with Goan Fish, Cardamom Yellow Rice, and Baked Naan

+ 港幣 HK\$20

印式秘製咖喱拼盤(魚)配烤餅

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✓ Thai-style Stir-fried Beef with Chilli Paste and Steamed Rice

泰式辣椒膏炒牛肉配白飯

Stir-fried Lamb, Sugar Snap Peas, and Spicy Black Bean Sauce with Steamed Rice 老干媽蜜豆炒羊肉配白飯

> Fried Rice with Conpoy, Shrimp, and Eggs 瑤柱蝦粒雞蛋炒飯

Grilled Pork Loin with Sweet Potato, Baby Asparagus, and Thyme Sauce 燒豬柳配甜薯、蘆筍及百里香草汁

Carved Roast Beef with Grilled Zucchini, Roasted Potatoes, and Pepper Sauce 即切原條燒牛肉配扒意大利青瓜、燒薯仔及黑椒汁

Japanese Seafood Curry Bento Box + 港幣 HK\$16 日式海鮮咖哩飯定食

V S N Indian Thali Set with Saag Paneer, Cardamom + Yellow Rice, Baked Naan 印式菠菜芝士素食拼盤配烤餅

+ 港幣 HK\$20

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Thai-style Grilled Mackerel with Lemongrass and Steamed Rice 泰式香茅燒魚配白飯

Braised Pork Belly with Winter Melon, Tofu, and Steamed Rice 冬瓜豆卜炆火腩配白飯

Braised Mushrooms and Seasonal Vegetables in Oyster Sauce with Steamed Rice 蠔皇時菜松子鮑魚菇配白飯



Carved Roast Beef with Grilled Zucchini, Roasted Potatoes, and Pepper Sauce 即切原條燒牛肉配扒意大利青瓜、燒薯仔及黑椒汁

Japanese Assorted Sushi Bento 日式雜錦壽司定食

+ 港幣 HK\$16

S N Indian Thali Set with Chicken Makhani, Cardamom Yellow Rice, and Baked Naan

+ 港幣 HK\$20

印式秘製咖喱拼盤(雞)配烤餅

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