



Drinks \$22

未寧ホ蒙ット // ★寧ホ蒙茶 // 女チ☆ 克 // ★甘ホ 吉ُ╁寧ホ蒙 // ★由子 蜜 // ゥゥュロff // ฐスト茶 Lemon Water // Lemon Tea // Holick // Kunguat & Lime

Pomelo Honey // Coffee // Milk Tea

青蘋果 // 荔枝 // 水蜜桃 // 西#曲// 蜂蜜 // 芒果 // 百香果

Green Apple // Lychee // Peach // Grapefruit // Honey

Mango // Passion Fruit

西路工茶 / 綠茶 with Tea or Green Tea

Topping for the above drinks 以上飲品可配 \$8 找读 Bubble // +\$8 椰果 Coconut Jelly // +\$5 胚芽 Wheat Germ

Special	Drinks	\$22
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檸檬蜜 Lemon Honey

利富納 Ribenne

可维 Coke

零度可樂 Coke Zero

Special Drinks \$28

巨峰糕 Grape Soda

青は空は荒ます Lime Soda

芸 果 ホ売ます Mango Soda

手り 客糸内は荒ます Ribenne Soda

澳洲特育食力 Lemon Lime Bitters

薄荷菜 Cool Mint

主女毛 普洱 Rose Puer

伯爵茶 Earl Grey

英國紅茶 English Breakfast

洋甘菊 Chamomile

Tea \$28

末新花茶 Jasmine Tea



Brewed Coffee \$28

牛奶咖啡

泡沫咖啡

Milk on side

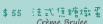
先まカ

Chocolate

Cappucino

Latte

里啡



Yuzu Cheese Cake

\$48 流心芝士撻 雨件

\$38 是日迷你芝士餅

\$38 迷你朱古为磚

Dessert Platter



\$ 48 扒 免 治 雞 肉 串 Grilled Minced Chicken Skewer 4 pcs

\$ 58 香脆炸鱼柳 西部介津醬 Deep Fried Fish Finger with Tar Tar Sauce

\$ 58 火作脆香蜜佳翼 Deep Fried Crispy Chicken Wings 4 pcs

\$88 瑪格麗特薄餅 Margarita Pizza

\$ 108 火箭菜巴馬屬乾腿薄餅 Parma Ham and Rocket Leaf Pizza



Snack & Pizza

\$298 (意國) 易并無盤 連2支德國直送手工啤酒

> German Sausage Platter With 2 German craft beer

直日啤酒 \$48 / HH \$38 Asahi

青島 \$48 / HH \$38 TsingTao

德國手工啤酒 \$58 / HH \$48 German Craft Beer

Spirits \$58 / HH \$48

Baileys // Myers's Black Rum // Bacardi Rum Smirnoff Vodka // Absolute Vodka

Jameson Irish Whiskey // Tequila

Happy hour by glass \$ 52 / By Bottle \$ 268 House Red

Happy hour by glass \$ 52 / By Bottle \$ 268

Cabernet Sauvignon by glass \$ 68 Happy Hour \$ 55 / By Bottle \$ 288



House White

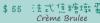
Cocktails & Mocktails also available, please ask your server

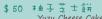


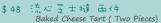
by glass \$ 65

by glass \$ 65









Daily Mini Cheese Cake

Brownies

\$108 計品排發











\$ 48 每日餐湯 Daily Soup

Starter



焗法式蛋批 Baked French Quiche

\$85

田園沙律西書客糖黑醋計\$68 Garden Salad with Honey Balsamic Vinegar and Olive Oil

> 春草牛:由火局田螺酉 豆葉茸 Baked Escargot Meat and Mash Potato with Herbs Butter \$98



豈n. 撒沙律面改更肉,芝士,腌麵包米立 Caesar Salad with Parmesan Cheese, Bacon & Crouton



三文盒1世1世1半黑松露薯1子沙律 Smoked Salmon Tartar with Black Truffle Potato Salad

\$148



火局香车本有二脆蘇格蘭三文盒扒 西全食鱼和印计

Cajun Almond Crust Baked Scottish Salmon Fillet with Anchovies Sauce



火局脆皮法國中無統職面衛門由門用比 伴爽脆沙律菜

Confit de Canard with Mesclun Salad (25 min. Preparation)



Chef Signature Main Course

\$188

力。拿大豬扒酉己意大利黑醋醬 \$258 Canadian Pork Chop with Balsamic Jus



扒 9安士 或 18安士 美國滿斯坦 自然 400 日 製 飼

牛寺糸及内眼牛ナハイ半脆火作業イ Grilled " U.S. Holstein Natural 400 Day:

Grain Fed " Prime Rib Eye Steak 9 oz / 250 gm 18 oz / 500 gm (Serving for two) \$598

> 燒蜜糖茶辣法國黃油春雞 Roasted Mustard Honey Yellow Spring Chicken

煎烟都利白鳕鱼面改香草白酒牛油汁 \$198 Seared Chilean White Cod Fillet with Herbs Beurre Blanc

、蒙古香草羊扒面 香蒜 T 里 香 肉 汁 Grilled Herb Mongolia Lamb Chop with Garlic Thyme Jus

意大手性分类真及食品类真 Pasta and Risotto



南瓜蟹肉煸意大利飯\$168 Pumpkin and Crab Meat Risotto

煙肉雜菌卡邦尼粉 \$108 Carbonara with Mushroom and Bacon

豆豆枝椒絲香蒜忌廉汁煸蜆肉意粉 \$128 Baby Clam Spaghetti with Black Bean Chili Garlic Cream Sauce

黑松露雜菌增天使麵 Wild Mushroom Angel Hair with Black Truffle Sauce

黑松露雜菌烷意大利飯 Black Truffle and Wild Mushroom Risotto 奥洲作中生生炭蓮堡 Wagyu Beef Charcoal Burger



\$148 澳洲和牛竹炭漠堡包 面纱洋葱,蘑菇,芝士,

足見1危 香火作 薯ィ条ィ半病 信市火空火重シウィ津 謄

Wagyu Beef Charcoal Brioche Burger with sauteed onion, mushroom, cheese and French Fries W/DTE Sauce



