

# 飲品 Drinks

## Drinks \$22

檸檬水 // 檸檬茶 // 好立克 // 柑桔檸檬 // 柚子蜜 // 咖啡 // 奶茶  
Lemon Water // Lemon Tea // Holick // Kunguat & Lime  
Pomelo Honey // Coffee // Milk Tea

青蘋果 // 荔枝 // 水蜜桃 // 西柚 // 蜂蜜 // 芒果 // 百香果  
Green Apple // Lychee // Peach // Grapefruit // Honey  
Mango // Passion Fruit  
西柚茶 / 綠茶  
with Tea or Green Tea

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

### Special Drinks \$22

檸檬蜜  
Lemon Honey

利賓納  
Ribenne

可樂  
Coke

零度可樂  
Coke Zero

七喜  
7 UP

### Special Drinks \$28

巨峰梳打  
Grape Soda

青檸檬打  
Lime Soda

芒果梳打  
Mango Soda

利賓納打  
Ribenne Soda

澳洲特飲  
Lemon Lime Bitters

### Tea

### \$28

薄荷茶  
Cool Mint

玫瑰普洱  
Rose Puer

伯爵茶  
Earl Grey

英國紅茶  
English Breakfast

洋甘菊  
Chamomile

茉莉花茶  
Jasmine Tea

### Brewed Coffee \$28

牛奶咖啡  
Latte

泡沫咖啡  
Cappuccino

黑啡  
Milk on side

朱古力  
Chocolate



# 甜品 Dessert

\$55 法式焦糖燉蛋  
Crème Brulee

\$50 柚子芝士餅  
Yuzu Cheese Cake

\$48 流心芝士撻 兩件  
Baked Cheese Tart (Two Pieces)

\$38 是日迷你芝士餅  
Daily Mini Cheese Cake

\$38 迷你朱古力磚  
Brownies

\$108 甜品拼盤  
Dessert Platter



# at Bistro

## 小食和薄餅 Snack & Pizza

\$48 扒免治雞肉串  
Grilled Minced Chicken Skewer 4 pcs

\$58 香脆炸魚柳 西沙律醬  
Deep Fried Fish Finger with Tar Tar Sauce

\$58 炸脆香翼雞  
Deep Fried Crispy Chicken Wings 4 pcs

\$88 瑪格麗特薄餅  
Margarita Pizza

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



## 特別套餐 Special Set

\$298 德國腸拼盤  
連2支德國直送手工啤酒  
German Sausage Platter  
With 2 German craft beer



朝日啤酒 \$48 / HH \$38  
Asahi

青島 \$48 / HH \$38  
TsingTao

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

## 啤酒 Beer



Spirits \$58 / HH \$48  
Baileys // Myers's Black Rum // Bacardi Rum  
Smirnoff Vodka // Absolute Vodka  
Jameson Irish Whiskey // Tequila

House Red Happy hour by glass \$52 / By Bottle \$268 by glass \$65  
House White Happy hour by glass \$52 / By Bottle \$268 by glass \$65

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

Cocktails & Mocktails also available, please ask your server

# at Bistro

## 湯米頁 Soup

\$ 48 每日餐湯  
Daily Soup



豈九撒沙律西已煙肉, 芝士, 脆麵包粒  
Caesar Salad with Parmesan Cheese,  
Bacon & Crouton \$85

## 沙律和 前菜 Starter

焗法式蛋批 \$85  
Baked French Quiche

田園沙律西已蜜糖黑醋汁 \$68  
Garden Salad with Honey  
Balsamic Vinegar and Olive Oil

香草牛油焗田螺西已薯茸  
Baked Escargot Meat and Mash  
Potato with Herbs Butter \$98



三文魚他他伴黑松露薯仔沙律  
Smoked Salmon Tartar with  
Black Truffle Potato Salad \$98

## 意大利粉及飯類頁 Pasta and Risotto



南瓜蟹肉燴意大利飯 \$168  
Pumpkin and Crab Meat Risotto

煙肉雞菌卡邦尼粉 \$108  
Carbonara with Mushroom and Bacon

豆豉椒絲香蒜忌廉汁燴蜆肉意粉 \$128  
Baby Clam Spaghetti with Black Bean  
Chili Garlic Cream Sauce

黑松露雞菌燴天使麵 \$138  
Wild Mushroom Angel Hair with Black Truffle Sauce

黑松露雞菌燴意大利飯 \$148  
Black Truffle and Wild Mushroom Risotto



焗香辣杏仁脆蘇格蘭三文魚扒  
西已銀魚柳汁 \$198  
Cajun Almond Crust Baked  
Scottish Salmon Fillet with Anchovies Sauce



焗脆皮法國傳統鹽焗油鴨月比  
伴爽脆沙律菜 \$188  
Confit de Canard with Mesclun Salad  
(25 min. Preparation)



燒蜜糖芥辣法國黃油春雞 \$188  
Roasted Mustard Honey Yellow Spring Chicken

煎焗智利白鱈魚西已香草白酒牛油汁 \$198  
Seared Chilean White Cod Fillet with Herbs Beurre Blanc

扒蒙古香草羊扒西已  
香蒜百里香肉汁 \$268  
Grilled Herb Mongolia Lamb Chop  
with Garlic Thyme Jus

## 澳洲和牛竹炭漢堡 Wagyu Beef Charcoal Burger

\$148 澳洲和牛竹炭漢堡包 西已炒洋蔥, 蘑菇, 芝士,  
足眼脆香炸薯條伴廚師秘製煙燻沙律醬  
Wagyu Beef Charcoal Brioche Burger  
with sauteed onion, mushroom, cheese and French Fries w/DTE Sauce



## 廚師主選 Chef Signature Main Course

加拿大豬扒西已意大利黑醋醬 \$258  
Canadian Pork Chop with Balsamic Jus



扒 9 安士 或 18 安士  
美國荷斯坦  
自然 400 日穀穀飼  
特級肉眼牛扒伴脆炸薯條  
Grilled "U.S. Holstein Natural 400 Days  
Grain Fed" Prime Rib Eye Steak  
9 oz / 250 gm \$320  
18 oz / 500 gm (Serving for two) \$598