

# amazing.

*Start Fresh, Start Bright*

## BREAKFAST SELECTIONS



**日式溏心蛋沙律吐司** **$58**
Japanese Soft-Boiled Egg Salad Toast



**明太子煙三文魚牛油果牛角包** **$68**
Croissant with Smoked Salmon, Avocado & Mentaiko



**三重芝士火腿酸種麵包三文治** ★ **$68**
Triple Cheese & Ham Sourdough Sandwich



**野菌溫泉蛋班尼迪配牛角包** **$78**
Croissant Benedict with Wild Mushroom & Onsen Egg



**照燒豚肉玉子漢堡** **$98**
**配日式椰菜沙律及薯條**
Teriyaki Pork & Fried Egg Burger served with
Japanese Coleslaw & French Fries



**Amazing 全日早餐** ★ **$108**
Amazing All-Day Breakfast
**黑松露炒蛋・黑毛豬腩肉・意大利風乾火腿・**
**煙三文魚・南瓜餅・田園沙律・香炒野菌・酸種麵包**
Black Truffle Scrambled Eggs. Iberico Pork Belly.
Parma Ham. Smoked Salmon. Pumpkin Cake.
Garden Salad. Sautéed Mushroom. Sourdough

**隨餐奉送**
Set Includes



**免費即磨咖啡**
**或精選茶品**
Freshly
Brewed Coffee
or Selected Tea

**升級尊享**
**手作咖啡**
Handcrafted
Coffee
Upgrade
**+$15**



**雙份特濃咖啡/美式黑咖啡/平白咖啡/**
**牛奶咖啡/泡沫咖啡/朱古力咖啡/髒髒咖啡**
Double Espresso / Americano / Flat White /
Latte / Cappuccino / Mocha / Dirty

此餐牌只適用於週六、日及公眾假期 | Applicable on Saturdays, Sundays, and Public Holidays only.

★ **主廚推介 Chef's Pick**

如有食物敏感或飲食要求，請於點餐前告知服務員 | 另收加一服務費 | 圖片只供參考
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# LUNCH SELECTIONS

*Crafted for Your Midday Break*

## 主廚每日精選餐湯 *Chef's Daily Soup*

## 主菜精選 *Main Selections*

1. **南瓜菠菜意粉** (Vegetarian) — $88
   Pumpkin & Spinach Spaghetti
2. **烤大啡菇煙肉田園沙律** — $88
   Roasted Portobello Mushroom & Bacon Garden Salad
3. **紫蘇青醬雞胸卷卷意粉** (Chef's Pick) — $108
   Grilled Chicken Breast Fusilli Lunghi Bucati with Shiso Pesto
4. **白酒忌廉大蜆闊條麵** — $118
   Clam Fettuccine in White Wine Cream Sauce
5. **日式溫泉蛋照燒黑毛豬腩飯** (Chef's Pick) — $128
   Teriyaki Iberico Pork Belly Rice with Onsen Egg
6. **日式滑蛋豬扒飯** — $128
   Katsudon
7. **燒安格斯牛肉忌廉芝士意大利包配薯條** — $128
   Roast Angus Beef & Cream Cheese Ciabatta with French Fries
8. **溫泉蛋赤味噌煮牛舌飯** (Chef's Pick) — $138
   Red Miso Braised Beef Tongue Rice with Onsen Egg
9. **法式油封鴨腿配味噌野菌燉菜** — $138
   Duck Leg Confit with Miso Wild Mushroom Ragout
10. **西京燒三文魚配清酒魚籽忌廉汁** (Chef's Pick) — $148
    Saikyo Miso-Grilled Salmon with Sake Fish Roe Cream Sauce






**隨餐奉送 Set Includes**
免費即磨咖啡或精選茶品
Freshly Brewed Coffee or Selected Tea

**升級尊享手作咖啡 Handcrafted Coffee Upgrade**
+$15
雙份特濃咖啡/美式黑咖啡/平白咖啡/牛奶咖啡/泡沫咖啡/朱古力咖啡/髒髒咖啡
Double Espresso / Americano / Flat White / Latte / Cappuccino / Mocha / Dirty

**甜蜜升級 Sweet Treat Upgrade**
+$25
配搭精選甜品一份
Complete your set with a signature dessert

(Chef's Pick) 主廚推介 Chef's Pick　辣味 Spicy　(Vegetarian) 素食 Vegetarian　*Menu C*

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# LUNCH SELECTIONS

*Crafted for Your Midday Break*

## 主廚每日精選餐湯 *Chef's Daily Soup*

## 主菜精選 *Main Selections*

1. **紅菜頭醬意粉** Beetroot Pesto Spaghetti — $88
2. **烤雞胸凱撒沙律** Roasted Chicken Breast Caesar Salad — $88
3. **明太子野菌魷魚卷卷意粉** Fusilli Lunghi Bucati with Mentaiko, Wild Mushroom & Squid — $108
4. **香辣半乾番茄虎蝦闊條麵** Tiger Prawn Fettuccine with Spicy Sun-Dried Tomato Sauce — $118
5. **日式豚角煮配飯** Japanese Braised Pork Belly Rice — $128
6. **炙烤封門柳溫泉蛋飯** Grilled Hanger Steak Rice Bowl with Onsen Egg — $128
7. **煙三文魚芝士牛油果意大利包配薯條** Smoked Salmon, Cheese & Avocado Ciabatta with French Fries — $128
8. **蒲燒白鱔便當** Kabayaki Eel Bento — $138
9. **霹靂霹靂烤春雞配薯菜** Peri-Peri Roasted Spring Chicken with Potatoes & Seasonal Vegetables — $138
10. **赤紅酒燉煮牛面頰配馬鈴薯泡沫及季節蔬菜** Braised Beef Cheek in Red Wine with Potato Foam & Seasonal Vegetables — $138





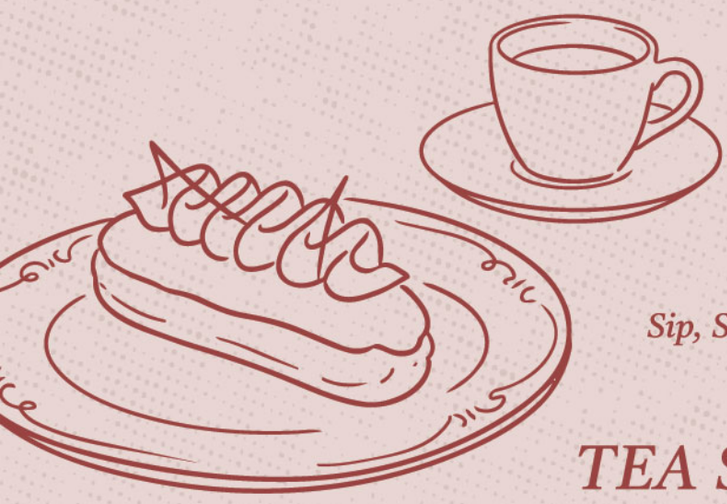

**隨餐奉送** Set Includes
免費即磨咖啡或精選茶品
Freshly Brewed Coffee or Selected Tea

**升級尊享手作咖啡** Handcrafted Coffee Upgrade
**+$15**
雙份特濃咖啡/美式黑咖啡/平白咖啡/牛奶咖啡/泡沫咖啡/朱古力咖啡/髒髒咖啡
Double Espresso / Americano / Flat White / Latte / Cappuccino / Mocha / Dirty

**甜蜜升級** Sweet Treat Upgrade
**+$25**
配搭精選甜品一份
Complete your set with a signature dessert

主廚推介 Chef's Pick　辣味 Spicy　素食 Vegetarian　*Menu D*

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amazing.

*Sip, Savour and Slow Down*

# TEA SELECTIONS







## SAVOURY BITES

**芝士火腿牛角包** $48
Ham & Cheese Croissant

**西班牙蛋餅（以洋蔥及薯仔香煎而成）** ★ $68
Spanish Omelette (Omelette with Onion & Potatoes)

**三重芝士火腿酸種麵包三文治** ★ $68
Triple Cheese & Ham Sourdough Sandwich

**明太子煙三文魚牛油果牛角包** $68
Croissant with Smoked Salmon, Avocado & Mentaiko

**日式天婦羅粟米餅** ★ $68
**伴番茄莎莎及水波蛋**
Japanese Sweet Corn Tempura Fritters
with Tomato Salsa & Poached Egg

**明太子蝦多士** $78
Mentaiko Shrimp Toast

**照燒黑毛豬五花腩厚法式多士** ★ $88
Teriyaki Pork Belly French Toast

## SWEET TREATS

**香草雪糕泡芙配熱朱古力醬** $58
Vanilla Ice Cream Puff with Warm Chocolate Sauce

**清涼南國風茶碗蒸** ★ $68
**香蕉、鳳梨及鮮芒果醬配搭蒸布丁**
Refreshing Southern-style Chawanmushi
Steamed Custard Pudding with Banana,
Pineapple and Fresh Mango Sauce

**精選蛋糕** $42
Daily Cake Selection
請向服務員查詢每日供應款式
Please Ask Our Staff for Today's Selection





**隨餐奉送**
Set Includes



免費即磨咖啡
或精選茶品
Freshly
Brewed Coffee
or Selected Tea

**升級尊享手作咖啡**
Handcrafted
Coffee
Upgrade
**+$15**



雙份特濃咖啡/美式黑咖啡/平白咖啡/
牛奶咖啡/泡沫咖啡/朱古力咖啡/髒髒咖啡
Double Espresso / Americano / Flat White /
Latte / Cappuccino / Mocha / Dirty

★ 主廚推介 Chef's Pick

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# SMALL BITES

**紫蘇牛油蒜香多士** $28
Shiso Garlic Butter Toast

**香脆海苔玉米條** $40
Crispy Nori & Cajun Corn Ribs

**柚子七味唐揚雞** $48
Yuzu Shichimi Karaage

**黑松露海苔薯條** $48
Truffle Nori Fries

**酥炸八爪魚配芥末他他醬** $65
Japanese Fried Octopus served with
Wasabi Tartar Sauce



主廚推介 Chef's Pick　辣味 Spicy　素食 Vegetarian

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# LIGHT & BRUNCH

**明太子煙三文魚脆多士** ★ $58
Mentaiko Smoked Salmon Toast

**三重芝士火腿酸種麵包三文治** ★ $68
Triple Cheese & Ham Sourdough Sandwich

**番茄牛油果蟹肉他他** 健康之選 $78
Tomato, Avocado & Crab Meat Tartare

**烤椰菜凱撒沙律** $78
Roast Cabbage Caesar Salad

可選慢煮雞胸 或 煙三文魚
Choice of Slow-cooked Chicken Breast or Smoked Salmon

**Amazing 全日早餐** ★ $108
Amazing All-Day Breakfast

黑松露炒蛋・黑毛豬腩肉・意大利風乾火腿
煙三文魚・南瓜餅・田園沙律・香炒野菌・酸種麵包
Black Truffle Scrambled Eggs. Iberico Pork Belly.
Parma Ham. Smoked Salmon. Pumpkin Cake.
Garden Salad. Sautéed Mushroom. Sourdough




★ 主廚推介 Chef's Pick　辣味 Spicy　素食 Vegetarian

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# SIGNATURE MAINS

**慢煮八爪魚伴香橙茴香沙律** ★ — $128
Slow-cooked Octopus with Orange & Fennel Salad

**日式照燒豬肋排伴馬鈴薯沙律** 人氣熱選 — $128
Japanese Teriyaki Pork Ribs with Potato Salad

**赤紅酒燴牛面頰配薯蓉及季節蔬菜** ★ — $138
Braised Beef Cheek in Red Wine with
Mashed Potatoes & Seasonal Vegetables

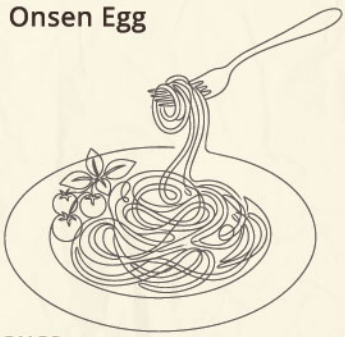
**西京燒比目魚配清酒魚籽忌廉汁** — $138
Saikyo Miso-Grilled Halibut with Sake Roe Cream Sauce

# PASTA & RISOTTO

**紅菜頭醬意粉** — $88
Velvety Beetroot Pesto Spaghetti

**黑松露野菌忌廉意粉配溫泉蛋** — $98
Truffle Mushroom Cream Spaghetti with Onsen Egg

**明太子蟹肉意大利飯** 人氣熱選 — $108
Mentaiko Crab Meat Risotto



**帶子龍蝦汁闊條麵** — $128
Scallop Fettuccine with Lobster Bisque Sauce

★ 主廚推介 Chef's Pick　辣味 Spicy　素食 Vegetarian

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# SWEET TREATS

**夏橘玉羹（錦玉羹、柚子雪糕及橘子）** $52
Citrus-infused Summer Kingyokukan
(Crystal Kingyokukan Jelly served with Yuzu Ice Cream & Mandarin Orange Segments)

**瀑布提拉米蘇** $58
Waterfall Tiramisu

**香草雪糕泡芙配熱朱古力醬** $58
Vanilla Ice Cream Puff with Warm Chocolate Sauce

**清涼南國風茶碗蒸（香蕉、鳳梨及鮮芒果醬配搭蒸布丁）** ★ $68
Refreshing Southern-style Chawanmushi
(Steamed Custard Pudding with Banana, Pineapple and Fresh Mango Sauce)

**水蜜桃芭菲杯** $68
Peach Parfait

**雲朵班戟** ★ $88
Souffle Pancake

| 口味選擇 Choice of Flavour | 椰香芒果 Coconut Mango | 黑芝麻豆花 Black Sesame Tofu ★ |
|---|---|---|
| | 焦糖燉蛋 Crème Brulee ★ | 朱古力開心果 Pistachio Chocolate |

**精選蛋糕** $38
Daily Cake Selection
請向服務員查詢每日供應款式
Please Ask Our Staff for Today's Selection


雲朵班戟 ★
Souffle Pancake

★ 主廚推介 Chef's Pick　辣味 Spicy　素食 Vegetarian

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# BRUNCH SELECTIONS

*Where Great Days Begin*

主廚精選餐湯 CHEF'S DAILY SOUP | 主菜精選 MAIN SELECTIONS | 甜品精選 DESSERT SELECTIONS | 手作飲品 DRINK

## 主廚每日精選餐湯 *CHEF'S DAILY SOUP*

## 主菜精選 *MAIN SELECTIONS*



**烤慢煮雞胸粟米田園沙律** $138
Grilled Slow-cooked Chicken Breast & Corn Garden Salad

**紫蘇青醬意粉** $138
Spaghetti with Shiso Pesto

**法式三重芝士火腿大啡菇酸種三文治配薯條** $148
Triple Cheese, Ham & Portobello Sourdough Sandwich with French Fries



**溫泉蛋明太子菠菜蟹肉大通粉** $158
Rigatoni with Mentaiko, Spinach & Crab Meat with Onsen Egg

**全日早餐** $158
All-Day Breakfast

**西京燒比目魚配烤明太子便當** $178
Saikyo Miso Halibut Bento with Grilled Mentaiko



**溫泉蛋汁燒一口和牛飯** $178
Wagyu Cubes Donburi with Onsen Egg

**赤紅酒燉牛面頰配薯仔丸子** $198
Red Wine-Braised Beef Cheek with Gnocchi

## 甜品精選 *DESSERT SELECTIONS*

**黑芝麻巴斯克蛋糕**
Black Sesame Basque Cake

**主廚精選甜品**
Chef's Dessert Selection

**隨餐奉送手作咖啡、精選茶品或餐酒一杯**
*Set includes Handcrafted Coffee, Selected Tea, or a glass of House Wine*

主廚推介 Chef's Pick | 辣味 Spicy | 素食 Vegetarian | *Brunch A*

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# BRUNCH SELECTIONS

*Where Great Days Begin*

主廚精選餐湯 CHEF'S DAILY SOUP | 主菜精選 MAIN SELECTIONS | 甜品精選 DESSERT SELECTIONS | 手作飲品 DRINK

## 主廚每日精選餐湯 *CHEF'S DAILY SOUP*

## 主菜精選 *MAIN SELECTIONS*

**水牛芝士番茄沙律** $138
Mozzarella & Tomato Salad

**黑松露野菌忌廉汁意粉** $138
Spaghetti with Black Truffle & Wild Mushroom Cream Sauce

**全日早餐** $158
All-Day Breakfast

**羅勒青醬青口闊條麵** $168
Mussels Fettuccine with Basil Pesto

**日式滑蛋蒲燒鰻魚飯** $178
Unatama Don

**溫泉蛋赤味噌燴牛舌飯** $178
Red Miso Braised Beef Tongue Rice with Onsen Egg

**澳洲和牛煙肉芝士玉子漢堡配薯條** $178
Australian Wagyu Burger with Bacon, Cheese, Fried Egg & French Fries

**慢煮羊架配烤新薯及季節蔬菜** $208
Slow-cooked Lamb Rack with Roasted Baby Potatoes & Seasonal Vegetables







## 甜品精選 *DESSERT SELECTIONS*

**黑芝麻巴斯克蛋糕**
Black Sesame Basque Cake

**主廚精選甜品**
Chef's Dessert Selection

**隨餐奉送手作咖啡、精選茶品或餐酒一杯**
*Set includes Handcrafted Coffee, Selected Tea, or a glass of House Wine*

主廚推介 Chef's Pick | 辣味 Spicy | 素食 Vegetarian *Brunch B*

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