



iCafe ALL DAY MENU

早餐自助菜单 Breakfast Buffet Menu

西式热菜 Western Hot Dish

- 早餐肠 (鸡肉 / 牛肉) Chicken and Beef Sausage
- 焗豆 Baked Bean
- 法式西多士 (配料蕉叶糖浆) French toast
- 烤培根 (软) Soft bacon
- 黄油浸火腿 Butter ham
- 煮鸡蛋 Boiled egg
- 香草土豆 Vanilla potatoes
- 牛油炒时菌 Butter fried mushroom
- 燕麦粥 Oatmeal
- 培根 Bacon
- 扒番茄 Grilled tomato
- 炸薯饼 Deep fried potato cake

中式热菜 Chinese hot dish

- 扬州炒饭 Fried rice Yangzhou style
- 三丝炒面 Fried noodle with three kind of vegetable
- 白油冬瓜 Sautéed winter melon
- 手撕卷心菜 Fried cabbage
- 白灼菜心 Blanched bok choy
- 清炒小唐菜 Fried green vegetable
- 醪糟汤圆 Glutinous Rice Ball
- 葱油饼 Chive pancake
- 中式卷饼 Chinese burrito



鸡蛋档 Egg station

煎蛋(单面/双面) fried egg(sunny side up/over easy)

水波蛋 poached egg

蛋卷 omelets

配料: 红椒碎 青椒碎 蘑菇碎 番茄碎 洋葱碎 芝士粉

Condiments: Red pepper, Green pepper, Mushroom, Tomato, Onion, Cheese

溏心蛋 boiled egg

配料: 红辣椒仔 绿辣椒仔 番茄沙司 美极鲜

Condiments: Tobacco red, tobacco green, tomato ketchup, soy sauce

热牛奶 Hot milk

热豆浆配油条 Hot soya bean milk with deep fried dough

华夫饼 Waffle

6种小料: 杏仁片 葡萄干 核桃碎 芒果酱 巧克力酱 草莓酱

6 kinds of condiments: almond, raisin, walnut, mango sauce, chocolate sauce, strawberry sauce

面档 noodle station

面类: 水面 刀削面 河粉 米线 排粉 云吞

Noodle: noodle, sliced noodle, rice noodle, glass noodle vermicelli, wun tun

蔬菜: 油麦菜 娃娃菜 本地生菜 广东菜心

Vegetable: green vegetable, Chinese endive, local lettuce, Cantonese bok choy

臊子: 番茄炒蛋 红烧牛肉 杂酱

Topping: scramble egg with tomato, braised beef in soy sauce, fried mince pork with bean paste

豆腐脑 Soy bean custard

调料: 鸡粉 盐 酱油 醋 老干妈 香油 花椒油 辣椒油 小米辣 花生酱 香菜香葱 紫菜 炒黄豆 薄脆 大头菜碎 白糖

condiments: chicken powder, salt, soy sauce, chili sauce, sesame seed oil, chili, peanut paste, coriander, chive, seaweed, soy bean chips, pickle cabbage, sugar



五谷杂粮 Healthy food

紫薯 南瓜 山药 花生 玉米

Purple sweet potato, pumpkin, yam, peanut, sweet corn

蒸点 Steam

馒头 花卷 叉烧包 奶黄包

Bun, Chive bun, BBQ pork bun, Egg yolk bun

粥挡 Congee:

白粥 皮蛋瘦肉粥 小米南瓜粥

Plain congee, Preserved duck egg congee, Millet pumpkin congee

咸菜小料: 炸干葱 甜藟头 四川泡菜 萝卜干咸鸭蛋 松花皮蛋 豆腐乳 橄榄菜

油酥花生米 大头菜丝 酱黄瓜 酸豆角

Condiments: deep fried onion, sweet pickle, Sichuan pickle, dry daikon, preserved duck egg, pickled bean curd, Hong Kong pickled vegetable

冷菜 Cold dish

五彩腰豆 Kidney bean

凉拌三丝 Mixed three kind of vegetable

巧拌木耳 Fungus mushroom

冷炆藕丁 Lotus root

华道夫沙拉 Waldorf salad

意面沙拉 Pasta salad



寿司档 Sushi station

大根卷 鳗鱼卷 加州卷 清新小卷
Daikon roll, eel roll, California roll, healthy roll
配: 寿司姜 芥末 酱油
With: Sushi ginger, wasabi, light soy

蔬菜沙拉吧 Salad bar

胡萝卜 紫椰菜 本地生菜 苦菊 圣女果 黄瓜 西生菜 洋葱圈 玉米粒
Carrot, red cabbage, lettuce, red chicory, cherry tomato, cucumber, iceberg lettuce, onion, sweet corn
配: 千岛汁 法汁 油醋汁 酸黄瓜 鸡尾酒洋葱 芝士粉 核桃碎 面包丁 培根
with: Thousand island dressing, French dressing, oil vinegar, pickled cucumber, cocktail onion, cheese, walnuts, bread croutons, bacon

水果档 Fruit station

西瓜 柚子 香蕉 桔子
Water melon, Pomelo, Banana, Orange
果汁 3 种: 橙汁 葡萄汁 苹果汁
Three kind of juice: orange juice, grape juice, apple juice

冷切盘 Cold cuts

啤酒肠 蘑菇里肠 萨拉米肠 烟熏鸡肉
Beer sausage, Mushroom sausage, Salami, Smoked chicken

芝士盘 Cheese plate

大孔芝士 金文必芝士 蓝芝士 红波芝士



Semi firm cheese, Camembert cheese, Blue cheese
配: 苏打饼干、坚果 with cookies & nuts

早餐面包 breakfast bread

软包 4 种 (豆沙 椰蓉 芝麻 芝士)

Soft bread (red bean paste, coconut, sesame seed, cheese)

丹麦 Danish pastry

牛角 Croissant

白土司 White toast

全麦土司 Whole wheat toast

香蕉包 Banana bread

黄油包 Butter bread

马芬(原味 绿茶) Muffin (original, green tea)

法棍 French bouquet

杂粮包 Organic bread

原味甜甜圈 Plain donut

糖霜甜甜圈 Sugar donut

咸水包 Bread



零点菜单 A-LA-CART MENU

APPETIZERS -开胃菜

CAESAR SALAD CLASSIC 凯撒色拉

With crispy bacon and scraped parmesan cheese and caesar dressing
凯撒色拉配香脆培根、帕尔玛芝士及凯撒汁

MIXED GREEN SALAD 什锦蔬菜沙拉

With your choice of dressing
mayonnaise, 1000 island, French, or vinaigrette
配自选沙拉酱、千岛汁、法汁或油醋汁

SMOKED SALMON AND ROCKET SALAD 烟熏三文鱼色拉

With goat cheese, walnuts, crouton and balsamic dressing
烟熏三文鱼配山羊芝士、核桃碎、面包丁和意大利醋汁

MIXED SEAFOOD SALAD 混合海鲜沙拉

With seasonal lettuce and basil pesto
混合海鲜配以当季生菜及自制新鲜紫苏酱

SCALLOP SALAD 鲜带子色拉

With marinated endives, lemon dressing and garden salad
新鲜澳洲带子配柠檬汁和生菜色拉

SANDWICHES & BURGERS -三文治和汉堡

GOURMET SANDWICH 自选三文治

**CHOICES OF FILLING: Tuna, roast chicken, ham, smoked salmon, roast beef,
smoked turkey, mushroom lyonner, gruyere cheese,
cheddar cheese, camembert cheese, feta cheese,
goat cheese, emmenthal cheese**

品味三明治任选一种肉类:金枪鱼, 烤鸡, 火腿, 烟熏三文鱼, 烤肉, 烟熏火鸡,
里昂蘑菇肠

品味三明治任选一种芝士:瑞士干奶酪, 切达芝士, 奶油芝士, 羊奶酪, 法国软奶酪,
山羊乳干酪, 瑞士大孔芝士

**CHOICE OF BREAD ITEMS: ciabatta bread, croissant, whole wheat bread, farmer
bread, white toast bread,**

品味三明治任选一种面包:意大利面包, 奶油牛角包, 全麦面包, 农夫面包, 土司片面包



CLUB SANDWICH 公司三文治

With roasted chicken breast, crispy bacon, fried egg, lettuce, tomato, cucumber served with French fried potatoes

特制三文治配鸡胸肉，腌肉，煎蛋，生菜，番茄和黄瓜及薯条

TOASTED HAM AND CHEESE SANDWICH 火腿芝士三文治

With cooked ham, melted cheese, coleslaw and garden salad

火腿三文治配新鲜生菜色拉，新鲜火腿和芝士

BEEF BURGER 传统牛肉汉堡

Grilled pure beef patty with cheese served in a sesame bun with French fries

传统扒牛肉汉堡配蔬菜及薯条

PIZZAS-披萨精选

PIZZA MARGARETA 玛格丽特披萨

With tomato, basil, mozzarella cheese

配有新鲜蕃茄片，紫苏，和马苏里拉芝士

PEPPERONI PIZZA 意大利香肠披萨

With pepperoni, onion, oregano, tomato, basil leaf, mozzarella cheese

意式披萨肠、阿里根奴、新鲜番茄，紫苏叶，马苏里拉芝士

SEAFOOD PIZZA 海鲜披萨

Sole fish, mussels, shrimp, squid, crab stick, mozzarella cheese.

海鲜披萨配有：龙利鱼、青口贝、大虾、鲜鱿、蟹柳及马苏里拉芝士

SOUP-汤类

SOUP OF THE DAY 每日例汤

Please ask our waiter or waitress for the soup today

厨师长每日提供例汤，请询问服务生

TOM YAM KUNG 泰式冬荫功

Succulent prawns and mushroom simmered in a spicy Thai broth

泰式酸辣海鲜汤配新鲜草菇

ITALIAN MINISTRONE 意大利蔬菜汤

Tomato and vegetable broth with pasta

意大利蔬菜汤配芝士和香草面包



SEAFOOD TOMATO SOUP 海鲜番茄浓汤

With shrimp, cuttlefish, sea scallop, fish cubs, clam and tomato coulis, fish stock, spicy herbs, tomato sauce and garlic bread garnish
海鲜汤配澳洲带子，鱼块，番茄汁和蒜泥面包

WARM ASIA FOOD –温馨亚洲美食

BAK KUT TEH 肉骨茶

With light herbal soup scented with angelica and served with fragrant rice, pork ribs and belly
东南亚肉骨茶配猪肋排和白米饭

INDIAN CHICKEN CURRY 咖喱鸡

With chicken cubs, vegetable, potatoes, bell peppers, wild mushroom and steamed rice
印度咖喱鸡块配时蔬和白米饭

NASI GORENG 印尼炒饭

With fried rice with chili paste and pork, topped with fried egg and accompanied with prawn chips, marinated vegetable pickles & chicken sate
印尼炒饭配鸡翅，蔬菜和龙虾片

FRIED BEEF WITH MUSHROOM AND RICE 鲜菇牛肉饭

Fried beef and fresh mushroom, onion, chili, green pepper with soy sauce, oyster sauce and vegetable, steamed rice.
炒牛肉配草菇、洋葱、青红椒、蔬菜和白米饭

HAINANESE CHICKEN RICE 海南鸡饭

With blanched chicken in broth stock served with chicken oil steamed rice, chicken broth and preserved with chili and ginger dips
海南鸡饭配鸡肉，鸡汤和鸡饭

CHAR GRILL ENTREES-碳烤美食

GRILLED RACK OF LAMB 香烤羊排

With polenta cake, bailing mushroom, asparagus, cherry tomato, anchovy fish, and served with herbs bread, cottage and parmesan cheese and wasabi brown sauce
进口羊排配时蔬，意式煎饼和浓酱汁



GRILLED BEEF TENDERLOIN 香煎牛柳

With mushroom ragout, polenta cake, seasoning vegetable and goose liver brown sauce, béarnaise sauce
进口牛柳配时蔬，意式煎饼和鹅肝浓酱汁

PAN-SEARED COD FILLET 煎灼鳕鱼柳

With oven dried spicy tomato, grilled asparagus vegetable, mash potato and bell pepper and salmon carver butter sauce
银鳕鱼配土豆泥，时蔬和鱼籽黄油汁

GRILLED AUSTRALIAN KOBE SIRLOIN 煎澳洲神户牛排

With okra, asparagus, tea mushroom, bailing mushroom, and mushroom sauce, pumpkin mash potato beside
澳洲神户西冷牛排配菌菇，土豆泥和美味蘑菇汁

GRILLED AUSTRALIAN KOBE RIB EYE STEAK 煎澳洲神户肉眼牛排

With asparagus, mushroom ragout and spinach flat, pumpkin mash potato béarnaise sauce and brown sauce
澳洲神户肉眼牛排配时蔬，南瓜泥和菠菜蛋饼

GRILLED SPRING CHICKEN WITH BELL PEPPER 香烤春鸡配时蔬

With bell pepper, cottage cheese, asparagus, herbs tomato, mixed lettuce and chicken gravy sauce & sun dried tomato
香烤春鸡配时蔬和鸡肉原汁

EAST TO WEST NOODLES AND RICE-中式, 西式面条和米饭

SPAGHETTI CARBONARA 意式奶油面条

With cream sauce with crispy bacon, parmesan cheese, egg and crushed black pepper
意大利奶油面条配鸡蛋意大利火腿片和芝士

ANGEL HAIR WITH SEAFOODS 意式海鲜面条

With freshly seafood, abalone, garlic, tomato concusses and sweet basil, black olive,
意大利海鲜面条配番茄粒，黑橄榄和香草汁

LINGUINE WITH BOLOGNESE SAUCE 扁宽面条配肉酱

With meat sauce, parmesan cheese, pesto sauce,
意大利宽面条配肉酱和奶酪



SPICES BEEF NOODLE SOUP 麻辣牛肉汤面

With beef flank, half boiled egg, beef broth
and spring onion chips, condiments
牛肉面配牛腩，鸡蛋和牛肉浓汤

NOODLES WITH FRIED BEAN AND MEAT SAUCE 川式炸酱面

With soy sauce, pork meat, spice hot oil, vegetable, sesame sauce
川式炸酱面配酱油、猪肉末、香辣油，时蔬及芝麻酱

HONGKONG WONTON NOODLE SOUP 香港云吞汤面

With shrimp and meat wonton, char sinew pork, mushrooms
and bok-choy vegetable
香港云吞汤配虾肉馄饨，猪骨汤和时蔬

CHAR KWAY TEOW 炒粿条

With fried flat noodle with chili paste, shrimp, crab cake, pork, chives
and bean-sprouts, juliennes bell pepper
河粉配猪肉，虾仁鸡蛋和时蔬

SWEET TEMPTATION -甜的诱惑

MANGO GREEN TEA MOUSSE CAKE 芒果绿茶慕斯蛋糕

With strawberry juice
芒果绿茶慕斯蛋糕配草莓汁

MABLE CHEESE CAKE 大理石芝士蛋糕

With chocolate stick, strawberry stick
大理石芝士蛋糕配巧克力酱和草莓酱

HAZELNUT CHOCOLATE MOUSSE CAKE 榛子巧克力慕斯蛋糕

With chocolate stick and almond biscotti
榛子巧克力蛋糕配巧克力酱和杏仁饼干

TIRAMISU 意大利提拉米苏

With fruit compote, chocolate stick
意大利芝士蛋糕配水果和巧克力酱

SEASONAL FRUIT PLATER 时鲜水果盆

5 kinds of seasonal fruit



5 种季节性新鲜水果

OUR FLAVOUR ICE CREAM-味觉冰淇淋

HOME MADE ICE CREAM ITEMS 自制冰欺凌

1 scoop/

一个球

2 scoops/

两个球

CODIMENT FOR ICE CREAM 配料

Vanilla beans, strawberry compote, chocolate chunks,
配香草豆，草莓酱，巧克力酱

MILK SMOOTHIES 奶昔

Choice of Ice Cream: vanilla / chocolate / green tea

自选冰激凌: 香草/ 巧克力/ 绿茶

With vanilla and passion fruit

配香草汁和新鲜水果



晚餐自助菜单 Dinner Buffet Menu

Cold appetizer 中西式冷菜

Chicken and Sweet Corn Kernel Salad

鸡肉甜玉米沙拉

Stuffed mushroom salad

蘑菇沙拉

Mango and rice noodle salad

芒果米粉沙拉

German potato

德式土豆色拉

Smoked Chicken with Apple salad

腌鸡胸苹果沙拉

Marinated Dried Bean Curd with Chilli

香辣豆干

Organic salad bar 有机田园沙拉吧

Lollo rosso green、lollo rosso red、Ice berg lettuce、romaine lettuce、radicchio、cucumber、onion、bell pepper、carrot、cherry tomato、sweet corn

绿珊瑚生菜、红珊瑚生菜、西生菜、罗马生菜、九芽生菜、青瓜、洋葱、彩椒、胡萝卜、樱桃番茄、玉米粒

Condiments & dressing

Black olive、cocktail onion、caper、cheese powder、anchovy、gurken、crouton、crispy bacon、thousand island、balsamico dressing、caesar dressing、vinaigrette dressing

配料和汁酱

黑橄榄、鸡尾洋葱、水瓜柳、芝士粉、银鱼柳、酸黄瓜、面包丁、腌肉碎、千岛汁、意大利黑醋汁、凯撒汁、油醋汁

Cold show station (Japanese corner) 日本新鲜海鲜档

Japanese show food:

Sushi show: 5 kinds of colorful sushi rolls

Sashimi show: 3 kinds of freshly fish cut sliced

Service with Japanese Soya sauce, Wasabi, apple teriyaki sauce, lime wedge,

Chinese Soya sauce with Ginger flavor, tomato gazpacho sauce, Herb vinaigrette dressing

日本寿司档和生鱼片档配置各式佐料和日式酱料

【三文鱼、金枪鱼、八爪鱼等】



【5种日式美味寿司包括海鲜、蔬菜、蛋类、鱼籽等】

Soup station 汤

Western Daily soup
西式例汤

Chinese daily soup
中式例汤

Main course 主菜

Steamed Fish with Black Bean Sauce
豉汁蒸鱼

Pork Schnitzels with vegetable
烤小猪排配烤时蔬

Thai curry Pork
泰式红咖喱猪肉

Oliver, Tomato, Nuts Pasta
番茄橄榄意大利面

Beef Stewed
红酒烩牛肉

Braised Beef Short with vegetable
时蔬烩牛仔骨

Roasted Potato with Thyme
百里香烤土豆

Fried Vegetable with Butter
黄油时蔬

Double cooking pork
回锅肉

Stewed fish with pepper sauce
重庆火锅鱼

Braised Seasonal Vegetables with Mushroom
蘑菇扒时蔬

Yangzhou Fried rice
扬州炒饭



Specially Chong-Qing Spicy Soup Station 重庆特色麻辣烫档

Assorted of food items to choice with spicy soup
自选各类食品配重庆特色汤底

Served with condiments and spicy dressing
配各式小料和辣酱

菌菇类自选种类【金针菇、萍菇、香菇、鸡腿菇、】

丸类自选种类【鱼丸、牛肉丸、虾丸、墨鱼丸、蟹柳棒】

蔬菜自选种类【土豆片、海带结、油麦菜、黑木耳、冬瓜、黄豆芽】

海鲜自选种类【基围虾、小鱿鱼】

肉制品自选种类【毛肚、黄喉、牛肉】

粉条自选种类【红苕粉、土豆粉、粉丝、】

豆制品自选种类【豆腐皮、豆干】

Flavor dessert 甜点档

Mini French Pastries

各式法式甜点

Fruit cream puff

水果奶油泡芙

Caramel orange mousse cake

焦糖橙味慕斯蛋糕

Mango green tea mousse cake

芒果绿茶慕斯蛋糕

Mini fruit tart

新鲜迷你水果塔

Red wine pudding

红酒布丁

Bake cheese cake

烘烤芝士蛋糕

Assorted of mousse cup

各式莫斯杯



Seasonal fresh fruit platter

Sliced separate put Watermelon, honey melon, freshly grape, kiwi fruit, etc
新鲜水果盆

Assorted Ice Cream 冰欺凌档

4 kinds of ice cream

Server with dry grapefruit, sliced almond, chocolate sauce chocolate nuts

4 种各式冰激凌

配葡萄干、杏仁片、巧克力酱、巧克力坚果

Bread station 面包档

Hard roll: Sesame hard roll, rye hard roll
(Kept bread is freshly, quality is good)

硬面包类 3 种

Soft roll: caraway soft roll, plain soft roll
(Kept bread is freshly, quality is good)

软面包类 2 种

Rye bread, French baguette, farmer, bagel,
(Made in cut bread station 3 kinds each other deli)

现场切面包类 3 种

Beverage and drinks 饮料及酒水

Coca Cola 可乐

Sprite 雪碧

Orange juice 橙汁