

FLEXIBLE DINING

Available From 00:00 – 24.00

Tasty, versatile & nutritionally balanced dishes,
available all day, everyday.

ANY TIME PLATE

Poached Egg on Sour Dough Toast 138
Mushrooms, Avocado, Broccoli, Kale,
Quinoa, and Yuzu Vinaigrette



NOURISH BOWL

Beef Rice Noodle Salad 158
Beef Striploin, Rice Noodles, Bean Sprouts,
Cucumber, Pickled Carrots, Lettuce,
Peanuts with Sweet and Sour Fish Sauce



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-  Contains gluten  Contains nuts  Contains milk
 Contains soya  Contains egg  Contains fish
 Contains sulphites

Please dial 2600 to place your order with In-Room Dining.

BREAKFAST Available From 06:00 – 11.00

B1. GRAND STANFORD BREAKFAST 320

Juice of Your Choice

Orange, Grapefruit, Pineapple, Water Melon,
Apple or Tomato

Seasonal Fresh Fruit Platter

Or

Cereals of Your Choice

Corn Flakes, All-Bran, Frosties, Alpen Muesli
or Granola with Whole, Skimmed or Soy Milk
or Homemade Bircher Style Muesli

Two Eggs, Prepared to Your Liking

Or

Omelette of Your Choice

Plain, Ham, Tomato, Cheese, Bell Peppers
or Mushrooms Served with Crispy Bacon,
Pork Sausage, Grilled Tomato, Mushrooms,
Baked Beans and Hash Browns

Your Selection of

Three Pieces of Pastry or Bread

Croissants, Pain Au Chocolat, Danish Pastries,
Bread Rolls, Daily Muffin, White or Whole
Wheat Toasts or Multigrain Bread

Freshly Brewed Coffee, Decaffeinated Coffee,
English Breakfast Tea, Jasmine Tea, Hot
Chocolate or Fresh Milk (Served Hot or Cold)

B2. CONTINENTAL BREAKFAST 280

Juice of Your Choice

Orange, Grapefruit, Pineapple, Water Melon,
Apple or Tomato

Seasonal Fresh Fruit Platter, Sliced Cheeses,
Sliced Cold Cuts

Plain or Fruit Yoghurt

Cereals of Your Choice

Corn flakes, All-Bran, Frosties, Alpen Muesli
or Granola with Whole, Skimmed or Soy Milk
or Homemade Bircher Style Muesli

Your Selection of

Three Pieces of Pastry or Bread

Croissants, Pain Au Chocolat, Danish Pastries,
Bread Rolls, Daily Muffin, White or Whole
Wheat Toasts or Multigrain Bread

Freshly Brewed Coffee, Decaffeinated Coffee,
English Breakfast Tea, Jasmine Tea, Hot
Chocolate or Fresh Milk (Served Hot or Cold)

B3. HONG KONG BREAKFAST 290

Steamed Chinese Dim Sum

Stir-Fried Egg Noodles with Bean Sprouts
in Soy Sauce

Choice of Congee with Condiments
Shredded Chicken, Sliced Beef or
Assorted Seafood

Seasonal Fresh Fruit Platter

Chinese Tea of Your Choice

Pu-Erh, Tieguanyin or Jasmine

B4. HALAL BREAKFAST 290

Orange Juice or Apple Juice

Feta Cheese with Olives and Cucumber

Hummus –Mashed Chickpeas with Garlic and Sesame Paste

Labneh – Middle East Soft Yoghurt

Egg Lahsa – Scrambled Eggs with Chili Tomato Sauce, Onion and Bell Pepper

Pita Bread

Seasonal Fresh Fruit Platter

Freshly Brewed Coffee, Decaffeinated Coffee, English Breakfast Tea, Jasmine Tea, Hot Chocolate or Fresh Milk (Served Hot or Cold)

JUICE AND SMOOTHIES

Fresh Fruit Juice 88

– Orange, Grapefruit, Pineapple, Watermelon or Apple

Chilled Juice – Tomato or Cranberry 70

Breakfast Smoothie 88

– Mixed Berries, Banana, Apple Juice

Green Power Smoothie 88

- Spinach, Honeydew Melon, Banana, Mint

BREAKFAST A LA CARTE

Available From 06:00 – 11:00

FRESH FRUITS

B5. Fruit Plate of Your Choice 168

Pineapple, Grapefruit, Honeydew, Rockmelon, Watermelon, Orange, Banana or Dragon Fruit

B6. Mixed Seasonal Berries 168

Strawberries, Blueberries and Raspberries with Natural Yoghurt

CEREALS AND YOGHURTS

B7. Cereals of Your Choice 88

Corn flakes, All-Bran, Frosties, Alpen Muesli or Granola with Whole, Skimmed or Soy Milk

B8. Plain, Low Fat or Fruit Yoghurt 88

Yoghurt Parfait - Natural yoghurt, Mixed Berry compote, Granola

B9. Bircher Style Muesli 108

B10. Hot Oatmeal 98

FRESH FROM THE BAKERY

B11. Your Selection of 108

Three Freshly Baked Pastry or Bread

Plain Croissant, Pain Au Chocolate, Daily

Muffin, Danish Pastries, Banana Cake, Toasted

Bagel, White or Whole Wheat Toast, Multi Grain

Bread, Bread Rolls or Gluten Free Bread

Served with Butter, Marmalade, Jam and Honey

BREAKFAST RECOMMENDATIONS

B12. Two Eggs of Your Choice 148

Fried, Poached, Scrambled or Boiled with

Crispy Bacon, Pork Sausage, Grilled Tomato,

Asparagus and Hash Browns

B13. Three Egg Omelette with Your Choice of Filling Ham, Smoked Salmon, Cheese, Mushrooms, Tomatoes or Bell Peppers, Served with Grilled Tomato, Asparagus and Hash Browns	148
B14. Egg White Omelette with Your Choice of Filling Ham, Smoked Salmon, Cheese, Mushrooms, Tomatoes, Bell Peppers or Herbs, Served with Grilled Tomato and Hash Browns	148
B15. Scrambled Egg with Smoked Salmon Served with Grilled Tomato, Asparagus and Hash Browns	178
B16. Eggs Benedict Toasted English Muffin, Ham, Hollandaise Sauce with Grilled Tomato, Asparagus and Hash Browns	168
B17. Selection of Cheese and Cold Cuts with Vegetable Pickles, Gherkins, Served with Butter and Multi Grain Bread or Hard Roll	188
B18. Pancakes, Waffles or French Toast Served with Maple Syrup and Whipped Cream	148
B19. Stir Fried Noodles with Bean Sprouts in Soy Sauce Served with Chilli Sauce	128
B20. Chinese Dim Sum (Four Pieces) Steamed Dumpling Selection with Chilli Sauce	138
B21. Chinese Congee with Your Choice of Chicken, Beef or Seafood Served with Spring Onion, Peanuts, Crackers, Youtiao Chinese Pastry and Preserved Egg	158

ALL DAY MENU

Available From 11:00 – 22:00

APPETISERS

C01. Caesar Salad Romaine Lettuce, Parmesan Cheese, Anchovies, Bacon Lardons, Croutons and Caesar Dressing with Choice of Grilled Chicken, Smoked Salmon or Poached Prawns	260
C02. Thai Beef Salad Grilled Beef Sirloin, Tomato, Red Onion, Lettuce, Cucumber, Mint, Coriander, Lime, Thai Spicy Dressing	198
C03. Tuna Nicoise Salad Seared Fresh Tuna, Tomato, Butter Lettuce, Black Olives, Red Onion, Boiled Egg and Vinegar Olive Oil	238
C04. Italian Parma Ham with Seasonal Melon, Rocket Leaves, Balsamico and Olive Oil	220
C05. Caprese Salad  Vine Ripened Tomatoes, Boconccini Mozzarella, Rocket Leaves, Olives, Basil and Extra Virgin Olive Oil	220
C06. Spicy Chicken Wings (8 pieces) Fried Chicken Winglets Served with Buffalo Chilli Sauce	180



INTERCONTINENTAL
GRAND STANFORD HONG KONG
海景嘉福酒店

C07. Vegetarian Spring Rolls ✓ 175
with Sweet Chilli Sauce

SOUP

C08. Chinese Soup of the day 120

C09. Minestrone Soup 120
with Borlotti beans and Basil

SANDWICHES AND BURGERS

C10. Toasted Ham and Cheese Sandwich* 198
with French Cooked Ham with Emmenthal
Cheese Served with Black Truffle Mayonnaise

C11. Club Sandwich* 250
with Tender Chicken, Lettuce, Tomatoes,
Fried Egg, Bacon and Mayonnaise

C12. Classic Angus Beef Burger* 270
with Cheddar Cheese, Bacon, Lettuce, Tomato,
Red Onion and Fried Egg on a Brioche bun

C13. Quesadilla 200
served with Pica de Gallo Thousand Island
Dressing and Guacamole
with Your Choice of Shredded Chicken,
Cheddar Cheese and Jalapenos

*All Sandwiches and Burgers are served with
French Fries and Side Salad

PIZZA Available From 12:00 – 14:30 and
18.30 – 21.30

Hand Crafted Pizza from The Mistral

TM01. Margherita ✓ 250
Tomato Sauce, Mozzarella Cheese and
Fresh Basil

TM02. Culatello 340
San Marzano Tomato & Mozzarella Base,
D.O.P Culatello Parma Ham, 24-month D.O.P.
Parmiggiano Reggiano Cheese, Datterini
Tomatoes

FROM THE GRILL

C14. Australian Angus Beef Tenderloin* 438
(225 grams/8oz)

C15. Australian Angus Rib Eye* 438
(280grams/10oz)

C16. Organic Corn Fed Chicken Breast* 318
(225 grams/8oz)

C17. Australian Lamb Cutlets* 438
(225 grams/8oz)

C18. Norwegian Salmon Fillet* 350
(225 grams/8oz)

*All grilled dishes are served with your choice of two sides:
Steamed Broccoli, Green Asparagus, Green Beans, Mixed
Vegetables, Baked Potato, Boiled New Potatoes, French Fries,
Steamed Rice or Garden Salad and a Choice of Sauce – Peppercorn
Sauce and Mushroom Sauce

MAINS

WESTERN

C19. Spaghetti, Tagliatelle or Penne 230
Sauce of Your Choice –
Traditional Bolognese, Tomato and Basil ✓,
Spicy Arrabbiata ✓ or Pesto Cream ✓

C20. Fish 'n' Chips 248

Atlantic Cod Fish Fillet Fried in Crispy Batter,
Served with Home Fries, Malt Vinegar and
Tartare Sauce

C21. Sausage Platter 240
English Banger, Bratwurst, Nurnberger and
Cheese Kielbasa, Served with Creamy Mashed
Potatoes, Onion Gravy

ASIAN

C22. Wonton Noodles 210
Aromatic Broth with Shrimp Dumplings and
Fresh Egg Noodles

C23. Malaysian Laksa Noodle Soup 228
Egg Noodles, Fish Cake, Fish Ball, Prawn,
Shredded Chicken, Boiled Egg
with Spicy Coconut Broth

C24. Hainanese Chicken Rice 260
Traditional Poached Chicken, Fragrant Rice
and Soup

C25. Satay (6 pieces) 138
Chicken Satays with Peanut Sauce

C26. Crispy Sweet and Sour Pork 235
with Capsicums, Pineapple and Steamed Rice

C27. Yeung Chow Fried Rice 220
Cantonese Fried Rice with Barbecued Pork,
Shrimps and Egg

C28. Nasi Goreng 250
Indonesian Fried Rice with Shrimps,
Fried Chicken Drumstick, Satay,
Peanut Sauce and Pickled Vegetables

C29. Pad Thai 240
Thai Style Fried Noodles with Vegetables
and Prawns

INDIAN

C30. Vegetable Samosa ✓ 158
Hand Made Samosas Filled with Curry Potatoes,
Green Peas, Mint and Tamarind

C31. Butter Chicken Masala 228
Served with Steamed Basmati Rice, Raita, Roti,
Papadums and Chutney

C32. Assorted Vegetable Curry ✓ 198
Served with Steamed Basmati Rice, Raita,
Roti, Papadums and Chutney

C33. Saffron Basmati Rice 68

C34. Roti (2 pieces) 48

C35. Pappadums 48
with Pickles, Raita and Mango Chutney

DESSERT

C36. Bitter Chocolate Brownie 118
with Chocolate Ice Cream

C37. Strawberry New York Cheese Cake 140
with Seasonal Berries

C38. Classic Tiramisu 118
Mascarpone Cream, Coffee, Masala Wine,
Savoirdi Biscuits

C39. Seasonal Fruit Plate	168
C40. Premium Individual Ice Cream (per Cup)	78
C41. Cheese Plate	228
Chef's Selection of Cheese with Crackers, Grapes and Honey	

OVERNIGHT MENU

Available From 22.00 to 06.00

N1. Minestrone Soup	180
N2. Classic Angus Beef Burger	280
N3. Club Sandwich	280
N4. Tagliatelle with Traditional Bolognaise	250
N5. Wonton Noodles	230
N6. Yeung Chow Fried Rice	240
N7. Strawberry New York Cheese Cake	160
N8. Seasonal Fruit Plate	188

BEVERAGE MENU

Available From 00.00 to 24.00

COFFEE

Freshly Brewed Coffee	60
Decaffeinated Coffee	60
Single Espresso	60
Double Espresso	65
Cappuccino	70
Café Latte	70

TEA

Earl Grey, Mint, Jasmine, Chamomile, English Breakfast or Green Tea	60
Pu-Erh, Jasmine or Tieguanyin	60

SPECIALITY BEVERAGES

Ice Tea with Milk	60
Ice Tea with Lemon	60
Fresh Lemonade	88
Hot Chocolate	60
Fresh Milk or Skimmed Milk	60

MILKSHAKE

Chocolate, Vanilla or Strawberry	78
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SOFT DRINKS

Coca-Cola, Coca-Cola Zero, Sprite, Ginger Ale, Ginger Beer, Soda Water or Tonic Water	50
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JUICE

Juice of Your Choice – Orange, Grapefruit, Pineapple, Apple or Watermelon	88
Chilled Juice of Your Choice – Tomato	70

MINERAL WATER

STILL

Surgiva (250ml)	45
Surgiva (750ml)	88

SPARKLING		
Surgiva (250ml)		45
Surgiva (750ml)		88

BEER

Tsing Tao		68
Corona, Peroni		78

NON-ALCOHOLIC BEER

YM Pale Ale <0.5%		88
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APERITIF & BITTERS

Campari, Martini Bianco, Martini Rosso, Martini Extra Dry, Pernod or Jaegermeister		80
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VODKA

Absolut, Stolichnaya		118
Belvedere, Grey Goose or Ketel One		128

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Bombay, Tanqueray		118
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	Glass	Bottle
		750ml
CHAMPAGNE		
Moët & Chandon, Brut Impérial, NV		988

SPARKLING WINE

Bottega, DOC, Prosecco Brut, NV	128	550
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WHITE WINE

Sauvignon Blanc	138	528
Grove Mill, Marlborough, New Zealand		

Pinot Grigio	138	528
Bottega, Delle Venezie, Veneto, Italy		

Chardonnay	138	528
Little Yering, Yarra Valley, Australia		

Riesling	138	528
Dr Loosen, Germany		

Chardonnay,	108	428
Santa Carolina, Estelar 57, Chile		

RED WINE

Malbec	138	528
Terrazas, Argentina		

Shiraz	138	528
Mount Langi, Billi Billi Grampians, Australia		

Cabernet Sauvignon	138	528
Bottega, Delle Venezie, Veneto, Italy		

Cabernet Sauvignon	108	428
Santa Carolina, Estelar 57, Chile		

Simply dial 2600  and our team of chefs will be delighted to serve you with a dining experience that is truly memorable. Should you be unable to find that specific item you want on the menus, we are more than pleased to prepare something special or suitable and healthy for your dietary requirements.

靈活的餐飲服務 供應時間: 00:00 – 24:00

美味、多功能且營養均衡的菜餚，每天全天供應。

隨享餐

水波蛋配酸種麵包多士 138
配雜菌、牛油果、西蘭花、羽衣甘藍、
藜麥及柚子沙律汁



滋養餐

牛肉米粉沙律 158
西冷牛肉米粉配芽菜、青瓜、醃甘筍、
生菜絲、花生碎及魚露汁



 含有麩質

 含有堅果

 含有牛奶

 含有大豆

 含有雞蛋

 含有魚類

 含有亞硫酸鹽

請致電內線2600，與客房餐飲服務聯絡。

早餐精選 供應時間: 06.00 – 11.00

B1. 嘉福早餐 320

自選果汁

鮮橙、西柚、菠蘿、西瓜、蘋果或番茄

鮮果拼盤

或

自選穀類早餐

粟米片、全麥維、香甜粟米片、歐寶麥片、

燕麥乾果片配全脂奶、脫脂奶或豆奶

或自家制瑞士鮮奶麥片

鮮蛋兩隻，自選烹調方式

或

自選餡料鮮蛋奄列 — 原味、火腿、番茄、

芝士、甜椒或蘑菇

配香脆煙肉、豬肉腸、烤番茄、蘑菇、

焗豆、薯餅

自選三件酥餅及麵包

牛角包、朱古力酥、丹麥酥、傳統麵包、

鬆餅、原味多士或全麥多士

香濃咖啡、無咖啡因咖啡、英式紅茶、香片、

熱朱古力或鮮奶 (熱飲或冷飲)

B2. 歐陸早餐 280

自選果汁

鮮橙、西柚、菠蘿、西瓜、蘋果或番茄

鮮果拼盤、芝士片及肉腸

原味或鮮果乳酪

自選穀類早餐

粟米片、全麥維、香甜粟米片、歐寶麥片、

燕麥乾果片配全脂奶、脫脂奶或豆奶

或自家制瑞士鮮奶麥片

自選三件酥餅及麵包

牛角包、朱古力酥、丹麥酥、傳統麵包、

鬆餅、原味多士或全麥多士

香濃咖啡、無咖啡因咖啡、英式紅茶、香片、

熱朱古力或鮮奶 (熱飲或冷飲)

B3. 港式早餐 290

中式點心

豉油皇銀芽炒麵配辣椒醬

自選粥品及配料

雞絲、牛肉片或海鮮

鮮果拼盤

自選中國茶

普洱、鐵觀音或香片

B4. 清真早餐 290
橙汁或蘋果汁

菲達芝士配橄欖及青瓜

芝麻蒜蓉鷹嘴豆泥

拉布尼中東軟乳酪

阿拉伯洋蔥雜椒香辣蕃茄炒蛋

中東口袋餅

鮮果拼盤

香濃咖啡、無咖啡因咖啡、英式紅茶、香片、
熱朱古力或鮮奶 (熱飲或冷飲)

果汁及冰沙

新鮮果汁 — 鮮橙、西柚、菠蘿、西瓜或蘋果 88

冰凍果汁 — 番茄或紅莓 70

早餐冰沙 — 雜莓、香蕉或蘋果汁 88

青怡冰沙 — 菠菜、蜜瓜、香蕉及薄荷 88

早餐精選 供應時間: 06.00 – 11.00

新鮮水果

B5. 自選鮮果拼盤 168
菠蘿、西柚、蜜瓜、哈密瓜、西瓜、橙、香蕉
或火龍果

B6. 時令雜莓配原味乳酪 168
— 士多啤梨、藍莓及覆盆子

穀類早餐及乳酪

B7. 自選穀類早餐 88
粟米片、全麥維、香甜粟米片、歐寶麥片、
燕麥乾果片配全脂奶、脫脂奶或豆奶
或自家制瑞士鮮奶麥片

B8. 原味乳酪、低脂乳酪或鮮果乳酪 88
乳酪芭菲 – 原味乳酪、雜莓果醬、燕麥乾果片

B9. 鮮制瑞士鮮奶麥片 108

B10. 熱麥片粥 98

新鮮出爐麵包

B11. 自選三件酥餅及麵包 108
牛角包、朱古力酥、鬆餅、丹麥酥、香蕉蛋糕、
烤百吉圈、原味多士、全麥多士、雜穀麵包、
傳統麵包或無麩質麵包
配牛油、各式果醬及蜜糖

早餐推介

B12. 鮮蛋兩隻 (香煎、水煮、炒蛋或烩蛋) 148
香脆煙肉、豬肉腸配烤番茄、露筍及薯餅

B13. 自選餡料三隻鮮蛋奄列 148
火腿、煙三文魚、芝士、蘑菇、番茄或甜椒
配烤番茄、露筍及薯餅

B14. 自選餡料蛋白奄列 148
火腿、煙三文魚、芝士、蘑菇、番茄、
甜椒或香草配烤番茄、露筍及薯餅

以上價目均以港元計算，需另收加一服務費。

🌱 素菜

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B15. 煙三文魚炒蛋 配烤番茄、露筍及薯餅	178
B16. 班尼迪蛋 烤英式鬆餅、火腿、荷蘭醬配烤番茄、露筍 及薯餅	168
B17. 精選芝士及和凍肉 醃菜、酸青瓜配雜穀麵包或硬麵包及牛油	188
B18. 班戟、牛油窩夫或法式多士 配楓糖漿及鮮忌廉	148
B19. 豉油皇銀芽炒麵 港式早餐炒麵配辣椒醬	128
B20. 中式點心 (四件) 精選蒸點心配辣椒醬	138
B21. 自選生滾粥 雞肉、牛肉、海鮮 配青蔥、花生、薄脆、油條及鹹蛋	158

全天候餐譜 供應時間: 11.00 – 22.00

頭盤及沙律

C01. 凱撒沙律 260

羅馬生菜、巴馬臣芝士、煙肉、銀魚柳、
脆麵包粒及凱撒汁
配自選烤雞、煙三文魚或烩蝦

C02. 泰式牛肉沙律 198

烤西冷牛肉、番茄、紅洋蔥、生菜、青瓜、
薄荷、芫荽、青檸及泰式辣醬

C03. 吞拿魚利華士沙律 238

烤吞拿魚, 番茄, 牛油生菜, 橄欖, 紅洋蔥,
蛋及油醋

C04. 意式巴馬火腿 220

配蜜瓜、火箭葉、意大利醋及橄欖油

C05. 意式番茄芝士沙律✔ 220

番茄、水牛芝士、火箭菜、橄欖、香草
及初榨橄欖油

C06. 香辣雞翼 (八隻) 180

炸雞翼配水牛辣醬

C07. 素菜春卷配甜辣醬✔ 175

各式餐湯

C08. 是日中式餐湯 120

C09. 意大利雜菜湯✔ 120

博羅特豆及羅勒

三文治及漢堡包

C10. 烤火腿芝士三文治 198

配法國火腿、埃文達芝士及黑松露沙律醬

C11. 公司三文治 250

配雞柳、生菜、番茄、煎蛋、煙肉及沙律醬

C12. 傳統安格斯牛肉漢堡 270

配瑞士芝士、煙肉、生菜、番茄、紅洋蔥
及煎蛋

C13. 墨西哥薄餅 200

配番茄茼蒿沙沙、千島醬及牛油梨醬
自選配料 – 雞絲、車打芝士及墨西哥辣椒

所有三文治及漢堡包均配炸薯條及沙律

薄餅 供應時間: 12:00 – 14:30 及 18:30 – 21:30

The Mistral by 手工製薄餅

TM01. 番茄醬、水牛芝士、羅勒薄餅✔ 250

TM02. 蕃茄水牛芝士、D.O.P. 意大利火腿 340

24 個月 D.O.P. 巴馬芝士、意大利蕃茄

各式扒類

C14. 澳洲安格斯牛柳 (280 克/10 安士)	438
C15. 澳洲安格斯肉眼扒 (280 克/10 安士)	438
C16. 有機粟飼雞胸扒 (225 克/ 8 安士)	318
C17. 澳洲羊扒 (225 克/8 安士)	438
C18. 挪威三文魚柳 (225 克/8 士)	350

所有扒類均可選配其中兩款薯菜 —
烩西蘭花、露筍、青豆、雜菜、焗薯、烩薯、炸薯條、
白飯或田園沙津
及自選醬汁 — 黑椒汁或蘑菇汁

主食

西餐精選

C19. 意大利粉、寬條麵或通粉 自選醬汁: 傳統肉醬、羅勒番茄醬✓、 香辣茄醬✓或蒜香松子仁香草醬✓	230
C20. 炸魚薯條 脆炸鱈魚柳配薯條、麥醋及他他汁	248
C21. 香腸拼盤 蜜味烤英式腸、德國豬肉腸、紐倫堡芝士腸 配薯蓉及洋蔥汁	240

亞洲精選

C22. 鮮蝦雲吞麵 鮮蝦雲吞配全蛋麵	210
C23. 馬來西亞叻沙湯麵 油麵、炸魚片、魚蛋、熟蝦、雞絲、烩蛋 配椰香辣湯	228
C24. 海南雞飯 配雞油飯及湯	260
C25. 雞肉沙嗲 (六串)	138
C26. 香脆咕嚕肉 配雜椒、菠蘿及白飯	235
C27. 揚州炒飯 叉燒、蝦仁、蛋炒飯	220
C28. 印式炒飯 配炸蝦仁、雞腿、沙嗲、沙嗲醬及醃菜	250
C29. 泰式炒麵 蝦、蔬菜及雞蛋炒金邊粉	240
C30. 印式素菜咖喱角✓ 配咖喱薯仔、青豆、薄荷及甜酸醬	158
C31. 印式馬沙拉牛油雞 配印式香飯、油酥餅、印式脆餅、乳酪醬 及甜酸醬	228
C32. 印式咖喱雜菜✓ 配印式香飯、油酥餅、印式脆餅、乳酪醬 及甜酸醬	198
C33. 印式紅花香飯	68
C34. 印式燒薄餅 (兩件)	48
C35. 印式香辣脆餅 配醃菜、乳酪醬及甜酸醬	48

以上價目均以港元計算，需另收加一服務費。

✓素菜

甜點

C36. 合桃朱古力蛋糕配朱克力雪糕	118
C37. 士多啤梨紐約芝士蛋糕配雜莓	140
C38. 意式芝士咖啡蛋糕 忌廉芝士、咖啡、咖啡酒、手指餅	118
C39. 時令鮮果拼盤	168
C40. 優品雪糕球 (每杯)	78
C41. 芝士盤 廚師精選芝士配餅乾、葡萄及蜜糖	228

宵夜之選 供應時間 22.00 to 06.00

N1. 意大利雜菜湯	180
N2. 傳統安格斯牛肉漢堡	280
N3. 公司三文治	280
N4. 傳統牛肉醬寬條麵	250
N5. 鮮蝦雲吞麵	230
N6. 揚州炒飯	240
N7. 士多啤梨紐約芝士蛋糕配雜莓	160
N8. 時令鮮果拼盤	188

精選飲品 供應時間: 00.00 – 24.00

咖啡

香濃咖啡	60
無咖啡因咖啡	60
特濃咖啡	60
雙份特濃咖啡	65
意大利泡沫咖啡	70
意大利鮮奶咖啡	70

茶類

伯爵茶、薄荷茶、香片、洋甘菊茶、 英國式早餐茶或綠茶	60
普洱茶、香片或鐵觀音	60

特色飲品

冰凍奶茶	60
冰凍檸檬茶	60
檸檬特飲	88
熱朱古力	60
鮮奶或脫脂奶	60

奶昔

朱古力、雲呢拿或士多啤梨	78
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汽水

可口可樂、無糖可樂、雪碧、薑啤、 梳打水或湯力水	50
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果汁

新鮮果汁 — 鮮橙、西柚、菠蘿、蘋果 或西瓜	88
冰凍果汁 — 番茄	70

礦泉水

天然礦泉水

Surgiva 礦泉水 (250ml) 45

Surgiva 礦泉水 (750ml) 88

有氣礦泉水

Surgiva 礦泉水 (250ml) 45

Surgiva 礦泉水 (750ml) 88

啤酒

青島 68

哥龍拿、Peroni 意大利啤酒 78

無酒精啤酒

淡愛爾 少爺啤酒 88

餐前酒

金巴利、馬天尼白威末酒、
馬天尼紅威末酒、潘諾或德國香草力嬌 80

伏特加

絕對、蘇連紅 118

雪樹、格蘭高士、荷蘭肯特1號 128

氈酒

龐貝藍鑽、添加6利 118

	每杯 每瓶
香檳	750ml
Moët & Chandon, Brut Impérial, NV	988

氣酒

Bottega, DOC, Prosecco Brut, NV	128	550
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白酒

Sauvignon Blanc	138	528
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Grove Mill, Marlborough, New Zealand

Pinot Grigio	138	528
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Bottega, Delle Venezie, Veneto, Italy

Chardonnay	138	528
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Little Yering, Yarra Valley, Australia

Riesling	138	528
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Dr Loosen, Germany

Chardonnay	108	428
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Santa Carolina, Estelar 57, Chile

紅酒

Malbec	138	528
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Terrazas, Argentina

Shiraz	138	528
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Mount Langi, Billi Billi Grampians, Australia

Cabernet Sauvignon	138	528
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Bottega, Delle Venezie Veneto, Italy

Cabernet Sauvignon	108	428
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Santa Carolina, Estelar 57, Chile

請致電內線2600 ，我們的廚師團隊樂意為您準備各式美味菜餚，帶來回味無窮的餐飲體驗。假如您需要餐譜以外的菜式，歡迎與客房餐飲服務聯絡，我們很高興為您效勞。