

# SIGNATURE SET MENU

## 精選套餐

### STARTER 前菜或湯

#### Daily Starter or Daily Soup

(Add HK\$38 upgrade to Burrata Caprese or Lobster Bisque with Puff Pastry)

#### 是日前菜或餐湯

(另加HK\$38 升級至意大利布拉塔沙律或焗酥皮龍蝦湯)



### MAIN COURSE 主菜

#### U.S. Beef Rib Eye Steak (8oz) \$288

[Add HK\$88 upgrade to Australia M4 Wagyu Beef Steak (8oz)]\*

#### 美國肉眼扒 (8安士)

[加HK\$88 升級至澳洲M4和牛(8安士)]\*

#### Fresh Boston Lobster Tagliatelle (Half Piece) \$288

新鮮波士頓龍蝦配意大利寬麵 (半隻)

#### Signature Hainanese Chicken Rice \$268

招牌海南雞飯

#### Pan-fried Snapper Fillet \$228

香煎鯛魚柳

#### Pork Saltimbocca \$228

意式巴馬火腿豬肉眼卷

#### Japanese Ramen with Homemade Chashu \$208

日式拉麵配自家製叉燒

#### Slow Cooked Beef Ragu Rigatoni \$188

慢煮牛肉醬大通粉

#### Tortilla Chicken Wraps \$178

墨西哥香辣雞卷

### ADD-ON 加配\*

Fresh Boston Lobster (Half Piece) \$98

新鮮波士頓龍蝦 (半隻)

Buffalo Wings (4pcs) \$58

水牛城雞翼 (4隻)

Mussels with White Wine Sauce \$58

白酒煮青口

Roasted Crispy Sausage \$48

脆皮烤腸

Deep-fried Mushroom (6 pcs) \$38

炸蘑菇 (6件)

French Fries with Salty Egg Yolk \$38

咸蛋黃薯條

Fried Rice / Spaghetti \$38

炒飯 / 意粉

French Fries \$28

薯條

Daily Soup / Salad / Dessert \$28

餐湯 / 前菜 / 甜品



### DESSERT 甜品

Swiss Movenpick Ice-cream

Daily Dessert

Seasonal Fruit Plate

Movenpick 雪糕

是日甜品

時令水果碟

### COFFEE OR TEA 咖啡或茶

\*Dish upgrades and add-on food items are not eligible for any discount offers 菜式升級及加配食物不適用於任何折扣優惠

10% service charge based on original price 加一服務費以原價計算

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern

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新鮮波士頓龍蝦配意大利寬麵 (半隻)

#### Slow Cooked Spanish Octopus with Squid Ink Pasta \$268

慢煮西班牙八爪魚配墨魚汁意大利麵

#### Pan-fried Norwegian Salmon Fillet \$228

香煎挪威三文魚柳

#### New Zealand Lamb Rack \$228

香煎紐西蘭羊架

#### Japanese Beef Rice Bowl \$208

日式牛肉丼飯

#### Thai Style Grilled Pork Neck with \$188

Depp-fried Fish Cake

泰式烤豬頸肉配炸魚餅

#### Avocado and Portobello Veggie Wraps \$178

牛油果大啡菇蔬菜卷

### ADD-ON 加配\*

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新鮮波士頓龍蝦 (半隻)

Buffalo Wings (4pcs) \$58

水牛城雞翼 (4隻)

Mussels with White Wine Sauce \$58

白酒煮青口

Roasted Crispy Sausage \$48

脆皮烤腸

Deep-fried Mushroom (6 pcs) \$38

炸蘑菇 (6件)

French Fries with Salty Egg Yolk \$38

咸蛋黃薯條

Fried Rice / Spaghetti \$38

炒飯 / 意粉

French Fries \$28

薯條

Daily Soup / Salad / Dessert \$28

餐湯 / 前菜 / 甜品



### DESSERT 甜品

Swiss Movenpick Ice-cream

Daily Dessert

Seasonal Fruit Plate

Movenpick 雪糕

是日甜品

時令水果碟

### COFFEE OR TEA 咖啡或茶

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新鮮波士頓龍蝦配意大利寬麵 (半隻)

#### Signature Hainanese Chicken Rice \$268

招牌海南雞飯

#### Pan-fried Greenland Halibut Fillet \$228

香煎格陵蘭比目魚柳

#### Italian Chicken Cacciatore \$228

意式香草燴雞

#### Singapore Seafood Laksa \$208

新加坡海鮮叻沙

#### Japanese Curry and Pork Cutlet with Rice \$188

日式咖喱吉列豬扒配白飯

#### Tortilla Prawn Wraps \$178

墨西哥香辣蝦肉卷

### ADD-ON 加配\*

Fresh Boston Lobster (Half Piece) \$98

新鮮波士頓龍蝦 (半隻)

Buffalo Wings (4pcs) \$58

水牛城雞翼 (4隻)

Mussels with White Wine Sauce \$58

白酒煮青口

Roasted Crispy Sausage \$48

脆皮烤腸

Deep-fried Mushroom (6 pcs) \$38

炸蘑菇 (6件)

French Fries with Salty Egg Yolk \$38

咸蛋黃薯條

Fried Rice / Spaghetti \$38

炒飯 / 意粉

French Fries \$28

薯條

Daily Soup / Salad / Dessert \$28

餐湯 / 前菜 / 甜品



### DESSERT 甜品

Swiss Movenpick Ice-cream

Daily Dessert

Seasonal Fruit Plate

Movenpick 雪糕

是日甜品

時令水果碟

### COFFEE OR TEA 咖啡或茶

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新鮮波士頓龍蝦配意大利寬麵 (半隻)

#### Slow Cooked Spanish Octopus with Squid Ink Pasta \$268

慢煮西班牙八爪魚配墨魚汁意大利麵

#### Pan-fried Barramundi Fillet in Mediterranean Style \$228

地中海式香煎盲曹魚柳

#### Pan-fried Canadian Pork Rib Eye Steak \$228

香煎加拿大豬肉眼扒

#### French Duck Leg Confit \$208

法式油封鴨脾

#### Seafood Fried Rice with XO Sauce \$188

XO醬海鮮炒飯

#### Tortilla Chicken Wraps \$178

墨西哥香辣雞卷

### ADD-ON 加配\*

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新鮮波士頓龍蝦 (半隻)

Buffalo Wings (4pcs) \$58

水牛城雞翼 (4隻)

Mussels with White Wine Sauce \$58

白酒煮青口

Roasted Crispy Sausage \$48

脆皮烤腸

Deep-fried Mushroom (6 pcs) \$38

炸蘑菇 (6件)

French Fries with Salty Egg Yolk \$38

咸蛋黃薯條

Fried Rice / Spaghetti \$38

炒飯 / 意粉

French Fries \$28

薯條

Daily Soup / Salad / Dessert \$28

餐湯 / 前菜 / 甜品



### DESSERT 甜品

Swiss Movenpick Ice-cream

Daily Dessert

Seasonal Fruit Plate

Movenpick 雪糕

是日甜品

時令水果碟

### COFFEE OR TEA 咖啡或茶

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#### Signature Hainanese Chicken Rice \$268

#### 招牌海南雞飯

#### Pan-fried Italian Seabass Fillet \$228

#### 香煎意大利海鱸魚柳

#### New Zealand Lamb Rack \$228

#### 香煎紐西蘭羊架

#### Wonton Noodles and \$208

#### Homemade Iberico BBQ Pork

#### 雲吞麵配自家製烤伊比利亞叉燒

#### Malaysia Curry Beef Rib with Rice \$188

#### 馬來咖哩牛肋肉

#### Avocado and Portobello Veggie Wraps \$178

#### 牛油果大啡菇蔬菜卷

### ADD-ON 加配\*

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Mussels with White Wine Sauce \$58

白酒煮青口

Roasted Crispy Sausage \$48

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炒飯 / 意粉

French Fries \$28

薯條

Daily Soup / Salad / Dessert \$28

餐湯 / 前菜 / 甜品



### DESSERT 甜品

Swiss Movenpick Ice-cream

Daily Dessert

Seasonal Fruit Plate

Movenpick 雪糕

是日甜品

時令水果碟

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新鮮波士頓龍蝦配意大利寬麵 (半隻)

#### Slow Cooked Spanish Octopus with \$268

Squid Ink Pasta

慢煮西班牙八爪魚配墨魚汁意大利麵

#### Pan-fried Greenland Halibut Fillet \$228

香煎格陵蘭比目魚柳

#### Roasted Spring Chicken (Half Piece) \$228

香草焗春雞 (半隻)

#### Japanese Eel Rice \$208

日式鰻魚飯

#### Braised Beef Noodle in Taiwan Style \$188

台式紅燒牛肉麵

#### Tortilla Prawn Wraps \$178

墨西哥香辣蝦肉卷

### ADD-ON 加配\*

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炒飯 / 意粉

French Fries \$28

薯條

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餐湯 / 前菜 / 甜品



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Daily Dessert

Seasonal Fruit Plate

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是日甜品

時令水果碟

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