

The T Hotel Lounge A la carte Menu

Appetiser/Salad

HK\$

Duo of Home Smoked and Marinated Salmon

88

Petit green salad, onsen egg, honey dill dressing

Classic Niçoise Salad

90

French bean, egg, tomatoes, olive, sardine, potato, romaine



Burrata Salad

128

Tomato potpourri, basil oil, pine nuts, basil

Caesar Salad

70

Romaine, Parmesan, bacon, crouton, anchovy



Summer Salad

78

Tomato, pomegranate, chickpea mousse, radish, mint, arugula
Capers, toasted rye bread

Sandwiches and Burgers

Angus Beef Burger (160 gm)

158

Sautéed onion, cheddar cheese, pickles, lettuce, house fries



Plant-based Mushroom Burger

112

Portobello, gherkin, tomatoes, avocado, Napa kimchi, garden salad

The T Hotel Club Sandwich on Farmer Bread

88

Smoked turkey, bacon, egg, avocado, tomato, house fries



Grilled Vegetable and Halloumi Sandwich

80

Ciabatta, eggplant, zucchini, pesto, capsicum, house fries

Soup



Wild Mushroom Consommé

59

Mushroom tortellini, vegetable julienne

Chilled Garden Pea and Mint Soup

54

Pasta



Spaghetti Pomodoro

75

Parmesan, tomato, basil

Beef Lasagna

79

Parmesan, tomatoes

Asian Delight

Salmon Tikka Masala

Pulao rice, naan bread, pickles, cucumber raita

Nasi Goreng

Chicken and shrimps fried rice, beef satay, prawn cracker

Fried egg, peanut sauce

HK\$

108

82

International Cuisines

Roasted Lamb Crepinettes

Lamb jus, root vegetables, roasted new potatoes

Grilled US Beef Flat Iron Steak (200 gm)

Beef jus, vegetables medley, French fries

Pan-Seared Halibut

Butter sauce, seasonal vegetables, crispy egg noodles

Roasted Chicken Roulade

Mushroom sauce, sautéed kale, mashed potatoes

115

175

118

108

Desserts

Matcha Roulade

Mango gel, black sesame cream, passion fruit ice cream

Mont Blanc

Vanilla tart, sour cherry jelly, chestnut paste, vanilla cream

Sour cherry sauce, meringue

Trio of Chocolate

White chocolate parfait with crepes, milk chocolate crunchy

Dark chocolate, tonka bean cream

55

50

50



= Vegetarian