

A la carte Menu 單點菜式

港幣
HKD

Appetisers 前菜

Cauliflower Mousse with Smoked Hamachi 椰菜花慕絲配煙燻油甘魚
Green apple, curry aioli 青蘋果、咖喱蛋黃醬

100

Heirloom Cherry Tomato with Oyster Cream 原種番茄沙律伴蠔奶油
Oyster leaf, leek 香蠔葉、大蒜

100



Asian Salad 亞洲沙律

80

Carrot, bean sprouts, lime and coriander dressing
胡蘿蔔、豆芽、青檸芫荽沙律醬

Caesar Salad 凱撒沙律

90

Romaine, parmesan cheese, crispy bacon, croutons, anchovy
羅馬生菜、巴馬臣芝士、脆煙肉、脆麵包粒、鯷魚乾

Grilled Cuttlefish 烤墨魚

100

Pecorino cheese, grilled kale, jalapeno chimichurri
意大利羊奶芝士、烤羽衣甘藍、墨西哥青辣椒醬

Sandwich and Burgers 三文治及漢堡



Eggplant and Mushroom Burger 茄子雜菌漢堡

80

Deep-fried chickpea, pickled eggplant, saffron aioli
炸鷹嘴豆、醃製茄子、藏紅花蛋黃醬

Augus Beef Burger 安格斯牛肉漢堡

160

Deep-fried onion rings, portobello, gherkin, tomato, blue cheese, house fries
炸洋蔥圈、大啡菇、酸瓜、番茄、藍芝士、薯條

Smoked Salmon Sandwich 煙三文魚三文治

115

Sourdough, smoked salmon, egg, avocado, tomato, cream cheese, house fries
酸種麵包、煙燻三文魚、雞蛋、牛油果、番茄、忌廉芝士、薯條

Soup 湯

Rich Tomato Soup 番茄濃湯

59

Local red mullet 本地紅衫魚



Chilled Asparagus Soup 蘆筍凍湯

78

Yogurt, extra virgin olive oil 乳酪、特級初榨橄欖油

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Pasta 意大利麵

Orzo Pasta with Wild Mushroom 野菌意大利米型粉

75

Fettucelle Sugo di Crostacei 海鮮意大利寬條麵

110

Crab meat, prawn, mussel 蟹肉、大蝦、青口

Asian Delight 亞洲風味

Homemade Thai Red Curry Chicken 自家製泰式紅咖喱雞

110

Jasmine rice 茉莉香米

Beef Brisket Noodle in 'Vietnamese Style' 越式風味牛腩河粉

110

Brisket slices, rice noodles, bean sprouts, lime 燴牛腩片、河粉、豆芽、青檸

International Cuisine 西式風味

Slow Cooked Local Pork Collar 慢煮本地新鮮豬梅頭

125

Grilled gem lettuce, chorizo, miso, yuzu kosho sauce

烤生菜、西班牙辣肉腸、味噌、柚子胡椒醬

Beef Rib Eye in Two Ways 肉眼扒兩食伴紅酒汁

139

Braised cap, grilled rib, polenta, red wine sauce

燴肉眼頂蓋、烤肉眼、玉米糊、紅酒汁

Grilled Lamb Saddle 烤羊鞍

139

Moroccan spice, piperade, chickpea 摩洛哥香料、燴甜椒、鷹嘴豆



Baccalà Alla Romana 風味燴鱈魚

139

Salted black cod, cherry tomato, onion, raisin, potato, fish broth

鹽漬鱈魚、車厘番茄、洋蔥、葡萄乾、馬鈴薯、魚湯

Dessert 甜品

Banana Split 香蕉船

50

Ice cream vanilla, strawberry, chocolate, fresh banana, sauce chocolate 64%

Vanilla whipped cream 香草、草莓及朱古力雪糕、香蕉、64%朱古力汁、忌廉

The T Hotel Peach Melba 白桃香草梅爾芭

50

Vanilla parfait, almond sponge, coulis raspberry, tulip 香草芭菲、山莓醬、薄脆片

Kuromame with Pandan Ice Cream 甜黑豆配班蘭雪糕

50

Black soybean cooks in brown syrup, coconut milk, tulip

燴甜黑豆、椰奶、薄脆片



= Vegetarian Food 素食



= Sustainable Seafood 可持續海鮮

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