

# A LA CARTE MENU


## 單點菜式

### Appetisers 前菜



**Cauliflower Mousse with Smoked Hamachi 椰菜花慕絲配煙燻油甘魚** **\$100**  
 Green apple, curry aioli 青蘋果、咖喱蛋黃醬

**Heirloom Cherry Tomato with Oyster Cream 原種番茄沙律伴蠔奶油** **\$100**  
 Oyster leaf, leek 香蠔葉、大蒜

**Asian Salad 亞洲沙律**   
 Carrot, bean sprouts, lime and coriander dressing  
 胡蘿蔔、豆芽、青檸芫荽沙律醬



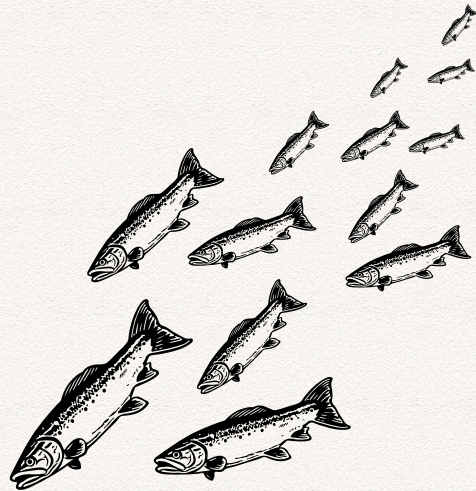
**Caesar Salad 凱撒沙律** **\$90**  
 Romaine, parmesan cheese, crispy bacon, croutons, anchovy  
 羅馬生菜、巴馬臣芝士、脆煙肉、脆麵包粒、鰵魚乾

**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


### 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



### 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

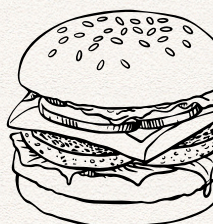
**Smoked Salmon Sandwich 煙三文魚三文治** **\$115**  
 Sourdough, smoked salmon, egg, avocado, tomato, cream cheese, house fries  
 酸種麵包、煙燻三文魚、雞蛋、牛油果、番茄、忌廉芝士、薯條



=Vegetarian Food 素食



= Sustainable Seafood 可持續海鮮



## Pasta 意大利麵

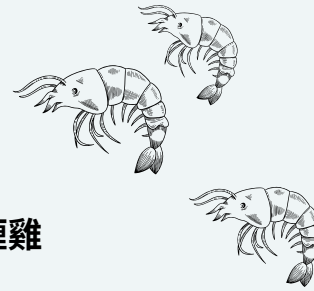
**Orzo Pasta with Wild Mushroom 野菌意大利米型粉**

\$75

**Fettucelle Sugo di Crostacei 海鮮意大利寬條麵**

Crab meat, prawn, mussel 蟹肉、大蝦、青口

\$110



## Asian Delight 亞洲風味

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

Jasmine rice 茉莉香米

\$110

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

Brisket slices, rice noodles, bean sprouts, lime

燴牛腩片、河粉、豆芽、青檸

\$110

## International Cuisine 西式風味

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

Grilled gem lettuce, chorizo, miso, yuzu kosho sauce

烤生菜、西班牙辣肉腸、味噌、柚子胡椒醬

\$125

**Beef Rib Eye in Two Ways 肉眼扒兩食伴紅酒汁**

Braised cap, grilled rib, polenta, red wine sauce

燴肉眼頂蓋、烤肉眼、玉米糊、紅酒汁

\$139

**Grilled Lamb Saddle 烤羊鞍**

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

\$139

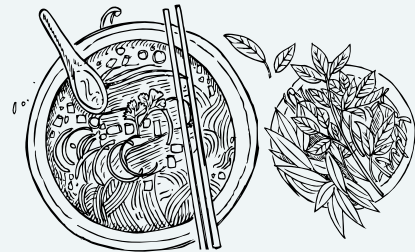


**Baccalà Alla Romana 風味燴鱈魚**

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

\$139



## Dessert 甜品

**Banana Split 香蕉船**

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

\$50

**The T Hotel Peach Melba 白桃香草梅爾芭**

Vanilla parfait, almond sponge, coulis raspberry, tulip

香草芭菲、山莓醬、薄脆片

\$50

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

Black soybean cooks in brown syrup, coconut milk, tulip

燴甜黑豆、椰奶、薄脆片

\$50



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Should you have a particular food allergy, please inform our instructor.

如您對特定食物過敏，請告知我們的導師