

IN ROOM DINING MENU

送餐服務菜式

Appetisers 前菜



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

\$80

Caesar Salad 凱撒沙律

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

\$90

Grilled Cuttlefish 烤墨魚

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

\$100



Soup 湯

Rich Tomato Soup 番茄濃湯

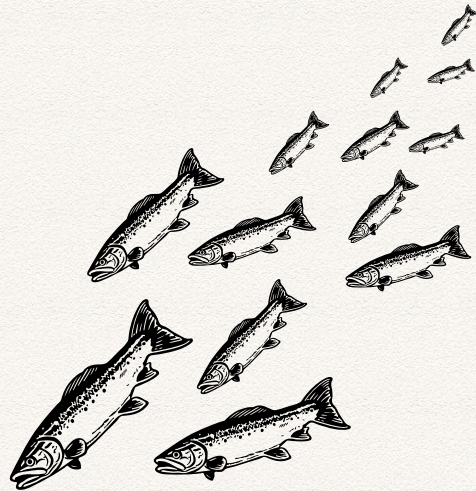
Local red mullet 本地紅衫魚

\$59

Chilled Asparagus Soup 蘆筍凍湯

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

\$78



Sandwich and Burgers 三文治及漢堡

Eggplant and Mushroom Burger 茄子雜菌漢堡

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

\$80

Augus Beef Burger 安格斯牛肉漢堡

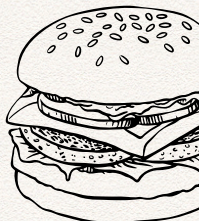
Deep-fried onion rings, portobello, gherkin, tomato, blue cheese, house fries
炸洋蔥圈、大啡菇、酸瓜、番茄、藍芝士、薯條


\$160

Smoked Salmon Sandwich 煙三文魚三文治

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

\$115



 =Vegetarian Food 素食

 = Sustainable Seafood 可持續海鮮

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

Pasta 意大利麵

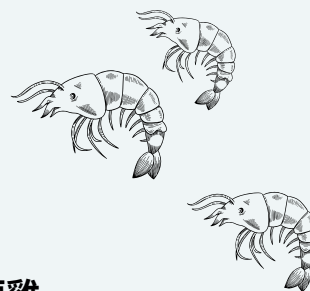
Orzo Pasta with Wild Mushroom 野菌意大利米型粉

\$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

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

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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