

A LA CARTE MENU 單點菜式

Appetisers 前菜



Smoked Salmon 煙三文魚



Cauliflower, Yuzu Kosho, Potato 椰菜花、柚子胡椒、薯仔

\$120

Burrata Cheese with Parma Ham 水牛奶芝士配巴馬火腿

Semi-Dried Tomato, Extra Virgin Olive Oil 半風乾蕃茄、特級初榨橄欖油

\$110

Quinoa Salad 藜麥沙律



Avocado, Nuts, Corn, Pumpkin, Onion, Extra Virgin Oil

牛油果、果仁、粟米、南瓜、洋蔥、特級初榨橄欖油

\$90

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

\$110

Soup 湯

Rich Tomato Soup 蕃茄濃湯

Local Red Mullet 本地紅衫魚

\$70

Leek and Potato Soup 大蒜薯蓉湯



Scallop, Black Garlic 帶子、黑蒜

\$70

Sandwich and Burgers 三文治及漢堡

Croque Monsieur 扒芝士火腿三文治

Comte Cheese, Ham, House Fries 康提芝士、火腿、炸薯條

\$100

Angus Beef Burger 安格斯牛肉漢堡

Caramelized Onion, Gherkin, Tomato, Cheddar Cheese, Lettuce, House fries

焦糖洋蔥、醃小黃瓜、蕃茄、車打芝士、西生菜、炸薯條


\$170


The T Hotel Club Sandwich T Hotel 公司三文治

Sourdough, Bacon, Egg, Sliced Chicken, Tomato, Lettuce, House Fries

酸種麵包、煙肉、雞蛋、雞肉薄片、蕃茄、西生菜、炸薯條

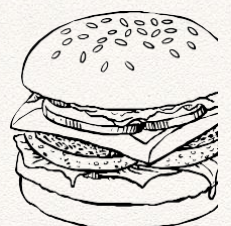
\$100

 = Vegetarian Food 素食

 = Sustainable Seafood 可持續海鮮

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Pasta 意式粉麵

Creamy Mushroom Penne 忌廉雜菌長通粉  \$100
Mushroom, Black Pepper, Parmesan Cheese 雜菌、黑胡椒、巴馬臣芝士

Seafood Risotto 意大利海鮮飯 \$170
Crab Meat, Prawn, Spicy Salami 蟹肉、大蝦、辣肉腸

Asian Delight 亞洲風味

Homemade Beef Cheek Curry in Japanese style 日式牛面頰咖哩 \$120
Pearl Rice, Pickled Turnips 珍珠米、醃蘿蔔

Slow Cooked Beef Ribs Rice Noodle with Beef Consommé 慢煮牛肋清湯河粉 \$130
Braised Beef, Rice Noodle 燴牛肉、河粉

International Cuisine 國際美食

Slow Roasted French Duck Breast 慢烤法式鴨胸 \$170
Caramelized Onion, Beetroot, Braised Duck Leg, Foie Gras, Duck Jus
焦糖洋蔥、紅菜頭、燴鴨腿、鴨肝醬、鴨汁

Grilled Beef Tenderloin 燒牛柳 \$160
Eggplant, Turnip, Onion Miso Paste, Herbs Salad 茄子、蘿蔔、洋蔥味噌醬、香草沙律

Grilled Lamb Saddle 燒羊鞍 \$160
Moroccan Spice, Piperade, Confit Potato 摩洛哥香料、燴甜椒、油浸薯仔

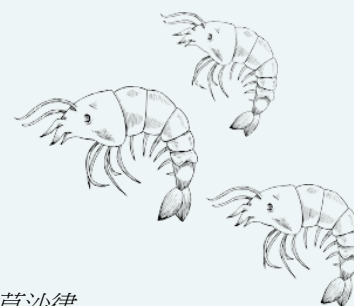
Grilled Smoked Hamachi 燒油甘魚 \$150
Grilled Asparagus, Salicornia, Clam Cream 烤蘆筍、海蘆筍、蜆忌廉

Dessert 甜品

Coupe Glacee 雪糕新地 \$50
Yogurt Ice Cream, Raspberry Ice Cream, Pistachio Ice Cream, Whipped Cream, Mixed Berries, Almond Flakes
乳酪雪糕、紅莓雪糕、開心果雪糕、鮮忌廉、雜莓、杏仁薄片

Serradura 木糠布甸 \$50
Brioche Crumbs, Mascarpone Cream, Coffee Jelly, Coffee Ice Cream
布莉歐碎、軟忌廉芝士、咖啡啫喱、咖啡雪糕

Sago Mango Coco's 芒果椰汁西米 \$50
Coconut Sago, Coconut Water Panna Cotta, Pomelo, Grapefruit, Mango Sauce
椰汁西米、椰青奶凍、柚子、西柚、芒果醬



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