

A LA CARTE MENU 單點菜式

Appetisers 前菜



Smoked Salmon with Green Asparagus 煙三文魚配青蘆筍

Egg, Cream Fraiche, Parmesan Cheese, Sesame 雞蛋、酸忌廉、巴馬臣芝士、芝麻

\$140

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、鰵魚乾

\$90

Crab Salad 蟹肉沙律

Cucumber, Celery, Shrimp Mayo, Fennel, Tomato 青瓜、西芹、蝦味蛋黃醬、茴香、蕃茄

\$120

Soup 湯

Corn Cream Soup 玉米濃湯

Chorizo, Grilled Corn 西班牙香腸、燒粟米

\$60

Leek and Potato Soup 大蒜薯蓉湯

Scallop, Black Garlic 帶子、黑蒜

\$80

Sandwich 三文治

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

Smoked Beef Sandwich 煙牛肉三文治

Caramelized Onion, Gherkin, Cheese, BBQ Sauce, Lettuce, House fries

焦糖洋蔥、醃小黃瓜、芝士、燒烤醬、西生菜、炸薯條

\$150

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

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

Please help us reduce food waste. Don't hesitate to ask for smaller portions

請幫助我們減少浪費食物，食物份量可因應要求減

Pasta 意式粉麵

Carbonara 卡邦尼意粉

Penne, Pancetta, Parmesan Cheese 意大利直通粉、意式煙肉、巴馬臣芝士

\$100

Cauliflower Risotto 椰菜花意大利燴飯

Grilled Wild Mushroom, Parmesan Cheese 扒野菌、巴馬臣芝士



\$100

Asian Delight 亞洲風味

Hainan Chicken 海南雞飯

Oil Rice, Chicken Soup 油飯、雞湯

\$140

Slow Cooked Beef Ribs Rice Noodle with Beef Consommé 慢煮牛肋清湯河粉

Braised Beef, Rice Noodle 燴牛肉、河粉

\$130

International Cuisine 國際美食

Slow Cooked Chicken Breast 慢烤雞胸

Liver, Chestnut, Potato Puree, Chicken Jus 肝、栗子、薯蓉、雞汁

\$140

Grilled Beef Tenderloin (150g) 燒牛柳 (150 克)

Seasonal Vegetable, Jalapeno Chimichurri 時令蔬菜、墨西哥青辣椒醬

\$170

Roasted Black Cod 燒黑鱈魚

Kale, Shrimp Roe Crust, Onion Cream 羽衣甘藍、蝦籽、洋蔥忌廉

\$150

Pan Seared Scottish Salmon 香煎蘇格蘭三文魚

Lentils, Smoked Eel, Cuttlefish 蘭度豆、煙鱈魚、魷魚

\$160

Dessert 甜品

Coupe Glacee 雪糕新地

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

\$50

Serradura 木糠布甸

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

\$50

Sago Mango Coco's 芒果椰汁西米

Coconut Sago, Coconut Water Panna Cotta, Grapefruit, Mango Sauce

椰汁西米、椰青奶凍、柚子、西柚、芒果醬

\$50



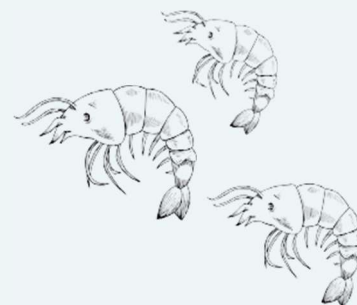
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The T Hotel
Training Professionals