


A LA CARTE MENU

單點菜式

Appetisers 前菜


Burrata Cheese with Tomato 水牛奶芝士配蕃茄  \$100


Semi-Dried Tomato, Candy Cherry Tomato, Pesto 半風乾蕃茄、車厘茄、意式青醬

Caesar Salad 凱撒沙律 \$90

Romaine, Parmesan Cheese, Bacon, Croutons, Anchovy

羅馬生菜、巴馬臣芝士、煙肉、脆麵包粒、鯷魚乾

With Grilled Shrimp 加配燒蝦  \$50

With Smoked Salmon 加配煙三文魚  \$30

With Grilled Sliced Chicken 加配燒雞薄片 \$20



Salmon Rillettes 法式三文魚抹醬  \$80

Slow Cooked And Smoked Salmon, Brioche Toast 慢煮煙三文魚、布里歐包多士

Soup 湯

Cauliflower Velouté 椰菜花濃湯  \$40

Toasted Almond, Roasted Cauliflower 烤杏仁、烤椰菜花

French Onion Soup 法式洋蔥湯 \$60

Gruyere Cheese, Crouton 葛瑞爾芝士、脆麵包粒

Sandwich and Burger 三文治及漢堡

Augus Beef Burger (140 gm) 安格斯牛肉漢堡 (140 克) \$178

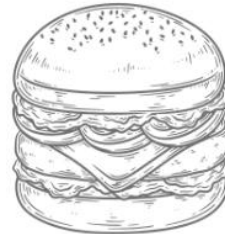
Caramelized Onion, Gherkin, Tomatoes, Romaine, House Fries


焦糖洋蔥、酸青瓜、蕃茄、羅馬生菜、炸薯條

The T Hotel Club Sandwich T Hotel 公司三文治 \$100

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



 =Vegetarian Food 素食



=Farmed Responsibly ASC Certified 可持續海產認證

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少。

Pasta 意式粉麵

Wild Mushroom Penne 野菌長通粉

Wild Mushrooms, Black Truffle Paste, Onion, Garlic, Parmesan 野菌、黑松露醬、洋蔥、蒜頭、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

\$150



International Cuisine 國際美食

Slow Roasted Spanish Pork Collar (160 gm) 慢烤西班牙梅頭肉 (160 克)

Caramelized Onion, Apple Compote, Sauteed Wild Mushroom, Pomegranate Pork Jus

焦糖洋蔥、蘋果醬、炒野菌、石榴風味豬肉汁

\$180

Grilled Veal Loin (140 gm) 燒牛仔柳 (140 克)

Fork-Crushed Potato, Grilled Asparagus, Green Peppercorn Sauce

碎薯蓉、烤蘆筍、青胡椒醬汁



\$200

Roasted Black Cod 燒黑鱈魚

Kale, Parmesan Crumb, Onion Cream 羽衣甘藍、巴馬臣麵包脆、洋蔥忌廉

\$180

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

Coffee Ice Cream, Brioche Crumbs, Mascarpone Cream, Coffee Jelly,

咖啡雪糕、布莉歐碎、軟忌廉芝士、咖啡啫喱



\$50

Sago Mango Coco's 芒果椰汁西米

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

\$50

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