

# SPECIAL takeaway menu

## Appetisers 頭盤 & Salads 沙律

- Prawn Cocktail** \$98  
with Avocado and Lemon Wedge  
雞尾酒蝦伴牛油果
- Smoked Scottish Salmon** \$98  
served with Mesclun Salad, Red Onions, Capers and Sour Cream accompanied by Toasted Focaccia  
煙三文魚沙律
- Mixed Garden Salad** \$77  
with Cucumber, Cherry Tomatoes, Radish, Red Onions in Lemon Olive Oil  
田園雜菜沙律
- Cobb Salad** \$97  
Romaine Lettuce, Roasted Chicken Breast, Cherry Tomatoes, Avocado, Red Onions, Boiled Egg, Bacon with Red Wine Vinaigrette  
美式雞肉牛油果雜菜沙律
- Nicoise Salad** \$86  
with Tuna, French Beans, Boiled Egg, Potatoes, Black Olives and Anchovies  
尼哥斯沙律
- Caesar Salad** \$91  
with Romaine Lettuce, Bacon Bits, Croutons & Parmesan Chip  
凱薩沙律
- add Seared Prawns, Smoked Salmon, Roasted Chicken Breast or Parma Ham  
另加:炒蝦、煙三文魚、燒雞胸或巴馬火腿 \$35 each

## Soups 湯

- Lobster Bisque** \$78  
served with Garlic Baguette  
龍蝦湯伴香蒜法包
- French Onion Soup Gratinée** \$58  
法式洋蔥湯
- Creamy Wild Mushroom Soup** \$58  
忌廉野菌湯

## Snacks 小食

- Thai Style Prawn Cakes** \$87  
with Sweet Chili Sauce (5pcs)  
泰式炸蝦餅(5件)
- Chicken or Pork Satays** ½ Dozen \$82  
served with Peanut Sauce & Marinated Vegetables  
1 Dozen \$148  
雞肉或豬肉沙爹
- Crispy Fried Chicken Wings (6pcs)** \$80  
with Cajun Spices  
香辣雞中翼(6件)
- Fish & Chips** \$125  
Breaded N.Z. Ling Fillet served with Steak House Fries and Tartar Sauce  
炸魚薯條
- Garlic Bread (5pcs)** \$55  
蒜香法國麵包(5件)
- Breaded Mozzarella Cheese Sticks (6pcs)** \$75  
served with Marinara Sauce  
炸芝士條配蕃茄醬(6件)
- French Fries or Steak House Fries** \$42  
炸薯條或粗薯條



## Pastas & risotto 意粉及意大利飯

- Spaghetti Bolognese** \$98  
with Shaved Parmesan Cheese  
芝士肉醬意大利粉
- Classic Linguini Carbonara** \$100  
with Pancetta and Canadian Bacon  
加拿大煙肉卡邦尼扁意粉
- Grilled Chicken Steak Penne** \$98  
with Cherry Tomatoes and Gravy accompanied by Fried Spring Onions  
烤雞扒伴焗蕃茄配燒汁長通粉
- Peruvian Hot Spaghetti** \$98  
with Pork Sausages and Cherry Tomatoes in Rocoto Pepper Pomodoro Sauce  
豬肉腸秘魯辣椒蕃茄醬意粉
- Chicken and Mushroom Linguine** \$100  
with Chicken Breast, Mixed Mushrooms and Arugula accompanied by Roasted Garlic  
香蒜雜菌雞肉扁意粉

## Asian selections 亞洲風味

- Japanese Pork Belly Rice** \$100  
with Onions, Enoki Mushrooms and Teriyaki Sauce accompanied by Hot Spring Egg  
照燒洋蔥汁炒金菇黑豚五花腩片伴溫泉蛋配珍珠飯
- Malaysian Laksa** \$94  
with Yellow Noodles, Vermicelli, Shrimps, Fish Cake, Bean Sprouts, Bean Puff and Boiled Egg  
馬來喇沙
- Beef Pho (Vietnamese Rice Noodle Soup with Beef)** \$90  
with Sliced US Beef, Bean Sprouts and Onion Rings in Beef Broth  
越式牛肉湯河
- Hainanese Chicken** \$116  
served with Fragrant Rice, Traditional Condiments, Chinese Greens & Daily Chinese Soup  
海南雞飯
- Hong Kong Style Baked Pork Cutlet Rice** \$102  
with Duo Cheese Tomato Sauce  
港式焗吉列豬扒飯
- Thai Boneless Chicken Green Curry** \$98  
with Thai Eggplant and Green Beans on Steamed Rice  
泰式青咖喱雞球配白飯
- Japanese Curry Pork Cutlet** \$102  
served with Steamed Japanese Rice and a Fried Egg  
日式吉列豬扒咖喱伴煎蛋及珍珠飯

# Burgers & 漢堡包及 sandwiches 三文治

<b>Whole Beef Burger</b> with Angus Beef Patty (200gm), Iceberg Lettuce, Tomatoes, Red Onions and Pickles in a toasted Sesame Bun 牛肉漢堡包	<b>\$108</b>
<b>B.L.T. Angus Beef Onion Burger</b> with Angus Beef Patty (200gm), English Cheddar Cheese, Iceberg Lettuce, Tomato, Red Onions and Pickles 安格斯牛肉煙肉芝士洋蔥漢堡包	<b>\$118</b>
<b>Fish Cutlet Burger</b> with Breaded N.Z. Ling Fillet, Iceberg Lettuce, Tomato, Red Onions, Pickles and Tartare Sauce 吉列魚柳漢堡包	<b>\$94</b>

# Chef's 12" pizzas 大廚特色12吋薄餅

<b>Margherita</b> Tomato Sauce, Mozzarella Cheese and Basil 蕃茄蓉芝士香草薄餅	<b>\$138</b>
<b>Hawaiian</b> Gammon Ham, Pineapple, Tomato Sauce, Mozzarella Cheese and Basil 夏威夷薄餅	<b>\$138</b>
<b>Parma Ham &amp; Mushroom</b> Parma Ham, Tomato Sauce, Mozzarella Cheese, Basil, Button Mushrooms and Arugula Salad 巴馬火腿白菌火箭菜薄餅	<b>\$148</b>
<b>Garlic &amp; Duo Cheese</b> Minced Garlic, Olive Oil, Emmental Cheese, Mozzarella Cheese and Basil 蒜香雙重芝士薄餅	<b>\$148</b>
<b>Meat Lover</b> Roasted Chicken Breast, Pepperoni, Spicy Italian Salami, Gammon Ham, Tomato Sauce, Mozzarella Cheese and Basil 意式風情薄餅	<b>\$152</b>
<b>Hot Mexican</b> Pepperoni, Tapatio Hot Sauce, Sliced Jalapeno Peppers, Tomato Sauce, Mozzarella Cheese 墨西哥特辣茄醬辣肉腸薄餅	<b>\$152</b>

# Main courses 主菜

<b>Cajun Salmon Fillet</b> served with Mediterranean Vegetables and Roasted Baby Yam Potatoes 香辣三文魚柳伴地中海雜菜及燒蕃薯仔	<b>\$190</b>	<b>Sous Vide Iberico Pork Rack</b> served with Mediterranean Vegetables and Roasted Potatoes on Roasted Garlic Gravy 慢煮西班牙黑毛豬扒伴地中海雜菜及燒新薯配燒蒜汁	<b>\$275</b>
<b>Oven Roasted Chicken (half)</b> with Lemon and Herbs on Spicy Potato Wedges and Mixed Garden Salad 檸香烤雞(半隻)伴香辣薯角及田園沙律	<b>\$185</b>	<b>Seared US Prime Rib Eye Steak (12oz)</b> served with Mediterranean Vegetables and Roasted Potatoes on Black Pepper Sauce 香煎美國頂級肉眼扒(12安士)伴地中海雜菜及燒新薯配黑椒汁	<b>\$335</b>
<b>Roasted NZ Rack of Lamb</b> served with Mediterranean Vegetables, Roasted Potatoes and Rosemary Sauce 紐西蘭羊架伴地中海雜菜及燒新薯配香草汁	<b>\$212</b>	<b>Oven Roasted Chilean Seabass Fillet</b> with Portobello Mushrooms, Roasted Potatoes, Cherry Tomatoes, Arugula and Garlic 焗智利鱸魚柳配意式蘑菇及燒新薯	<b>\$222</b>

# Sides dishes 配菜

<b>Steamed Rice</b> 絲苗白飯	<b>\$15</b>
<b>Sautéed Mixed Vegetables with Butter</b> 牛油炒雜菜	<b>\$39</b>
<b>Sautéed Broccoli with Garlic</b> 蒜蓉炒西蘭花	<b>\$39</b>
<b>Buttered Corn Kernels</b> 牛油粟米粒	<b>\$39</b>