





Daily Special A

Hainanese Chicken Rice
Curry Beef Brisket with Steamed Rice
Scallion Oil Pork Chop with Fried Egg and Steamed Rice
Fish Fillet Cutlet with Scrambled Egg Rice
Nasi Goreng
Vietnamese Beef Noodles "Pho"

特選餐 A

海南雞飯
咖喱牛腩飯  
葱油豬扒煎蛋飯
吉列魚柳滑蛋飯
印尼炒飯
越南生熟牛肉金邊粉

HKD 港幣

\$108
\$88
\$78
\$98
\$88
\$128

*Daily special top up drink available *特選餐可追加飲品

A La Carte Menu

Boneless Hainanese Chicken (Whole / Half)
Grilled Pork Chop with Lemongrass
Deep-fried Chicken Wings with Lemongrass
"Thai Style" Deep-fried Shrimp Cakes
Steamed Rice / Chicken Oil Rice
Ice Cream

單點

無骨海南雞 (全隻 / 半隻)
香烤香茅豬扒
脆炸香茅雞翼
泰式脆炸蝦餅
香苗白飯 / 油飯
雪糕

Price 單價

\$288 / \$188
\$58
\$68 (4 件)
\$88 (4 件)
\$20 / \$25
\$32

Top up 追加

\$38 (2 件)
\$48 (2 件)

Vegetarian Menu

Wok-fried "OmniPork" with Basil, Chili and Fried Egg
Deep-fried Vegetarian Samosa
Deep-fried Vegetarian Spring Roll
Stir-fried Seasonal Vegetable with Garlic

素食

九層塔炒"新豬肉"配煎蛋
脆炸素菜咖喱角
脆炸素春卷
蒜蓉炒時蔬

Price 單價

\$128
\$78 (8 件)
\$78 (8 件)
\$88

Top up 追加

\$43 (4 件)
\$43 (4 件)

Afternoon Tea (2:30pm – 8:00pm)

"Hong Kong Style" Pork Chop Bun
Grilled Ham and Cheese Sandwich
Satay Skewer (Chicken, Pork, Beef) 2 Kinds - 6pcs
Impossible™ Hamburg Steak with Tomato Sauce & Bun
Roti with Banana and Condensed Milk
Roti with Banana and Chocolate Sauce
Pandan French Toast with Kaya (20 mins cooking time)
Souffle Pan Cake with Ice Cream (20 mins cooking time)
Grass Jelly with Ice Cream

下午茶時段 (2:30pm – 8:00pm)

港式豬扒包
扒火腿芝士三文治
雜錦沙嗲串 (雞、豬、牛) 2 款 - 6 件
素牛肉漢堡扒番茄汁配豬仔包
香蕉煎餅配煉奶
香蕉煎餅配朱古力汁
法式咖央斑蘭多士 (製作需時 20 分鐘)
法式軟班戟配雪糕 (製作需時 20 分鐘)
涼粉雪糕

HKD 港幣

\$68
\$78
\$98
\$108
\$68
\$68
\$68
\$88
\$68

*Afternoon tea top up drink available *下午茶可追加飲品

Spicy =



Contain Peanut =

