



Daily Special B

- Hainanese Chicken Rice
- Thai Chicken Curry with Steamed Rice
- Scallion Oil Vietnamese Sausage Fried Egg and Rice
- Crispy Pork Cutlets with Scrambled Egg and Rice
- Wok-fried Thick Rice Noodle with Prawns (Pad Thai)
- Vietnamese Beef Noodles "Pho"

*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

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

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

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

特選餐 B

- 海南雞飯 \$108
- 泰式咖喱雞飯   \$88
- 葱油越南扎肉煎蛋飯 \$78
- 吉烈豬扒滑蛋飯 \$98
- 泰式炒金邊粉   \$88
- 越南生熟牛肉金邊粉 \$128


單點

- | | Price 單價 | Top up 追加 |
|-----------------|---------------|------------|
| 無骨海南雞 (全隻 / 半隻) | \$288 / \$188 | |
| 香烤香茅豬扒 | \$58 | |
| 脆炸香茅雞翼 | \$68 (4 件) | \$38 (2 件) |
| 泰式脆炸蝦餅 | \$88 (4 件) | \$48 (2 件) |
| 香苗白飯 / 油飯 | \$20 / \$25 | |
| 雪糕 | \$32 | |

素食

- | | Price 單價 | Top up 追加 |
|--|------------|------------|
| 九層塔炒"新豬肉"配煎蛋  | \$128 | |
| 脆炸素菜咖喱角  | \$78 (8 件) | \$43 (4 件) |
| 脆炸素春卷 | \$78 (8 件) | \$43 (4 件) |
| 蒜蓉炒時蔬 | \$88 | |

下午茶時段 (2:30pm – 8:00pm)

- | | Price 單價 | Top up 追加 |
|---|----------|-----------|
| 港式豬扒包 | \$68 | |
| 扒火腿芝士三文治 | \$78 | |
| 雜錦沙嗲串 (雞、豬、牛) 2 款 - 6 件  | \$98 | |
| 素牛肉漢堡扒番茄汁配豬仔包 | \$108 | |
| 香蕉煎餅配煉奶 | \$68 | |
| 香蕉煎餅配朱古力汁 | \$68 | |
| 法式咖央斑蘭多士 (製作需時 20 分鐘) | \$68 | |
| 法式軟班戟配雪糕 (製作需時 20 分鐘) | \$88 | |
| 涼粉雪糕 | \$68 | |

Spicy =  Contain Peanut = 