

Starters 頭盤

	HK\$
Garden Salad with White Balsamic Dressing (Tomato, Cucumber, Avocado, Grilled Bell Pepper, Pine Nut & Mixed Lettuce) 田園沙律配意大利白醋 (蕃茄、青瓜、牛油果、烤燈籠椒、松子仁、雜錦生菜)	\$158
"Yan Nuea" Thai Beef Salad with Chilli and Lime 泰式酸辣牛肉沙律	\$168
Classic Caesar Salad 凱撒沙律 With your choice of 選擇以下一款： Roasted Chicken Breast 燒雞胸 \$208 Smoked Salmon 煙三文魚 \$208 Cajun Prawn 香辣蝦 \$208	\$168
Tomato & Mozzarella Cheese with Balsamic Vinegar 蕃茄水牛芝士配意大利黑醋汁	\$178
Seafood Cocktail (Lobster, Shrimp and Mussel) 海鮮沙律 (龍蝦、鮮蝦、青口)	\$188
Chef's Seafood Salad with Homemade Dressing 廚師海鮮沙律	\$198
Crab Meat & Caviar with Citrus & Balsamic Reduction 蟹肉魚子醬伴柑橘配意大利黑醋	\$198
Fritto Misto (Crispy Fried Shrimp, Fish and Squid served with Tomato Chilli Sauce) 炸海鮮籃 (炸蝦、炸魚件及炸魷魚配辣椒蕃茄醬)	\$208
Smoked Platter (Smoked Salmon, Smoked Chicken, Smoked Ham & Smoked Bacon, Mixed Lettuce, Capers, Pickled Onion & Sherry Vinaigrette) 煙燻凍肉沙律 (煙三文魚、煙雞、煙火腿、煙肉配雜錦生菜、水瓜柳、洋蔥及些利醋汁)	\$208

Soups 湯

Gratin French Onion Soup with Gruyere Cheese Crouton 法式焗洋葱湯	\$ 98
Cream of Wild Mushrooms 野菌忌廉湯	\$ 98
Sweet Corn Cream Soup with Seafood 粟米海鮮忌廉湯	\$ 98
Minestrone 意大利雜菜湯	\$ 98
Bamboo Pith with Bean Curd Soup 竹笙豆腐羹	\$ 98

Sandwiches and Snacks 三文治及小食

Italian Focaccia Sandwich with Grilled Vegetables, Semi-dried Tomato & Avocado 意式香草扒雜菜三文治	\$165
Khatti Roll with Tandoori Chicken, Onion, Lettuce In Wheat Flour Bread and Mint Sauce 印度烤雞卷配薄荷汁	\$165
Greenery Sandwich with Fried Egg, Crispy Bacon, Tomato, Chicken Breast, Romaine Lettuce, Greenery Dressing & French Fries 雅苑座三文治	\$185
Beef & Cheese Burger with Fried Egg & Bacon, French Fries & Pickled Cucumber 芝士煙肉煎蛋漢堡包	\$185
Jumbo Hot Dog & Bolognese with Cheese, French Fries, Tomato & Cucumber 珍寶芝士肉醬熱狗	\$185
Fish and Chips with Tartar Sauce 炸魚薯條	\$185

Pasta 意粉

	HK\$
Spaghetti Bolognese "Bistro Style" 肉醬意大利粉	\$155
Shell Pasta with Ham, Seared Scallops and Black Truffle 黑松露火腿帶子貝殼粉	\$198
Fettuccine with Seafood, Fresh Garlic, Cherry Tomato and Chilli 蒜香海鮮闊條麵	\$198

Asian Specialties 亞洲特色

Wonton Noodle in Soup 上湯鮮蝦雲吞湯麵	\$145
Beef Brisket with Rice Noodle in Soup 柱侯牛腩湯河	\$145
Beef Inaniwa Udon in Soup 牛肉稻庭湯烏冬	\$165
Stir-fried Rice Noodles with Sliced Beef, Onion, Chilli & Soy Sauce 乾炒牛河	\$165
Fried Noodles with Shredded Pork and Bean Sprouts 銀芽肉絲炒麵	\$165
Jasmine Rice with Luncheon Meat and Fried Eggs & Soy Sauce in "Hong Kong" Style "港式" 豉油皇午餐肉煎雙蛋飯	\$165
Indian Vegetables Curry with Basmati Rice & Roti 印度咖喱雜菜配印度飯及薄餅	\$170
Indian Chicken Curry with Basmati Rice & Roti 印度咖喱雞配印度飯及薄餅	\$170
Thai Beef Curry with Steamed Jasmine Rice 泰式咖喱牛肉飯	\$170
Indonesian "Nasi Goreng" 印尼炒飯	\$185
Fried Rice Vermicelli with Barbecued Pork & Shrimp in "Singaporean" Style 星洲炒米	\$198
Hainanese Chicken Rice 海南雞飯	\$208

From the Grill 烤扒類

French Free Range Spring Chicken 扒法國春雞	\$268
Atlantic King Salmon 大西洋三文魚扒	\$270
Hake Cod 鱈魚扒	\$290
Australian Lamb Chops 澳洲羊扒	\$340
U.S. Striploin Steak (10 ounces) 美國西冷牛扒 (10安士)	\$370
U.S. Rib Eye Steak (12 ounces) 美國肉眼扒 (12安士)	\$370
Tiger Prawns 老虎蝦	\$388
All served with French Fries & Seasonal Vegetables Sauces: Beef Jus, Black Pepper Sauce, Garlic Butter Sauce, Béarnaise Sauce or Pommery Mustard Cream Sauce 所有烤扒類包括炸薯條及炒時蔬，及可選擇配以原味燒汁、黑椒汁、蒜香牛油汁、 賓利士汁或芥末忌廉汁	

Desserts 甜品

Baked Apple Crumble with a Scoop of Vanilla Ice Cream 焗蘋果金寶伴香草雪糕	\$108
Classic Tiramisu 意大利咖啡芝士布甸	\$108
American Cheese Cake with Ice Cream 美式芝士蛋糕伴雪糕	\$108
Greenery Dessert Sampler (Chocolate Truffle Cake, Crème Brûlée, Napoleon) 雅苑座精選甜品 (香濃朱古力蛋糕、法式焦糖嫩蛋、拿破崙餅)	\$108
Banana Split 香蕉船	\$118
International Fine Cheese Platter with Crackers and Grapes 芝士拼盤	\$180