

T H E F O O D GALLERY

TAKEAWAY MENU 外賣自取餐單

AVAILABLE TIME 供應時間
11:00AM – 9:00PM

PLEASE CALL AT 2132 7898 ONE HOUR IN ADVANCE
請於一小時前致電2132 7898下單

GRILLED TORTILLA WRAP, FILLED WITH CHAR-GRILLED CHICKEN, JALAPEÑO, TOMATO AND GUACAMOLE, SERVED WITH FRENCH FRIES 烤墨西哥薄餅卷 炭燒雞肉、墨西哥辣椒、蕃茄、牛油果醬配薯條	\$158
KADAI CHICKEN WITH MIXED PICKLES, MANGO CHUTNEY, MINT YOGHURT AND CUCUMBER ONION TOMATO SALAD 雞肉印度香飯 配雜錦醃菜、特色芒果醬、薄荷乳酪及青瓜洋蔥蕃茄沙律	\$168
STIR-FRIED TOFU, LEMONGRASS, BOK CHOY, STRAW MUSHROOM AND SNOW PEAS SERVED WITH JASMINE RICE 素炒豆腐 香茅、白菜、草菇、豌豆及絲苗白飯	\$188
SWEET AND SOUR CHICKEN OR PRAWN WITH PINEAPPLE, ORGANIC CAPSICUM, JASMINE RICE 咕嚕雞或咕嚕蝦 配菠蘿、有機燈籠椒、絲苗白飯	\$188
CLASSIC CAESAR SALAD, ROMAINE LETTUCE, OVEN-ROASTED ORGANIC CHICKEN BREAST, CRISPY PORK BACON, CAESAR DRESSING, ANCHOVIES AND PARMESAN SHAVINGS 傳統凱撒沙律 羅馬生菜、烤雞肉、煙肉、香蒜麵包粒、銀魚及巴馬臣芝士	\$168
HOME SMOKED SALMON WITH RUCOLA SALAD AND AVOCADO 煙三文魚牛油果芝麻菜沙律	\$148
SALAD NICOISE, SEARED TUNA LOIN, ROMAINE LETTUCE, GREEN BEAN, CHERRY TOMATO, ROASTED BELL PEPPER, POACHED QUAIL EGG AND BLACK OLIVE WITH LEMON DRESSING 尼斯沙律 日本金槍魚、羅馬生菜、青豆、有機番茄、有機番茄、燈籠椒、鵪鶉蛋、橄欖配檸檬汁	\$168
BAKED FRENCH ONION SOUP 法式洋蔥湯	\$88

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.
為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡。

THE FOOD GALLERY

TAKEAWAY MENU 外賣自取餐單

AVAILABLE TIME 供應時間
11:00AM – 9:00PM

PLEASE CALL AT 2132 7898 ONE HOUR IN ADVANCE
請於一小時前致電2132 7898下單

SINGAPORE CHAR KWAY TEOW, FISH CAKE, SHRIMP, SLICED CHICKEN, BEAN SPROUT, ONION, SCALLION AND DARK SOY SAUCE 星洲炒貴刁 配魚餅、蝦、雞絲、豆芽、洋蔥、蔥、黑醬油	\$138
BRAISED AUSTRALIAN WAGYU BEEF CHEEK, GARLIC BEANS, SAUTÉED MUSHROOM AND MASHED POTATO 烤澳洲和牛面頰肉 配香蒜豌豆、炒蘑菇及薯蓉	\$288
BRAISED SEAFOOD PIE, MASHED POTATO AND MIXED MUSHROOMS 海鮮批 配薯蓉及雜菌	\$198
BAKED LOBSTER THERMIDOR, SERVED WITH FRIED RICE WITH EGG WHITE AND CRAB MEAT 原隻釀龍蝦 配蛋白蟹肉炒飯	\$328
SEAFOOD IN THAI GREEN CURRY, WHITE FISH FILLET, SCALLOP, SHRIMP AND BLACK MUSSEL WITH JASMINE RICE 泰式青咖喱海鮮 配魚塊、帶子、蝦、青口及絲苗白飯	\$168
HAINANESE CHICKEN RICE, TRADITIONAL CONDIMENTS AND FRAGRANT BROTH 海南雞飯 配雞湯、醬料及香油飯	\$168
SACHER CHOCOLATE CAKE, APRICOT COULIS AND WHIPPED CREAM 薩赫朱古力蛋糕 配杏桃蓉及鮮忌廉	\$68
FOREST BERRY PANNA COTTA 莓果奶凍 新鮮莓果及薄荷	\$68
MANGO SHORTCAKE WITH MADAGASCAR VANILLA SAUCE 芒果酥餅配芒果蓉及馬達加斯加香草醬	\$68

Please inform your server of any food related allergies as your well-being
and comfort are our greatest concern.
為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡。