

International Cuisine

環球風味

	BREAKFAST 早餐	LUNCH 午餐	DINNER 晚餐
Monday 星期一	Indian Style Breakfast Channa Masala, Aloo Jeera, Khichadi, Prantha + Yoghurt Granola* 雞心豆馬沙拉、印式薯粒、蘭度豆米糊、印度薄餅 + 酸奶麥片*	Lamb Korma with Beans and Saffron Basmati Rice Korma Lamb, Beans Green, Basmati Saffron Rice + Prawn and Lemon Skewer + Fresh Fruit Bowl* 印度烤瑪羊肉配印度紅花飯 + 檸檬蝦串 + 新鮮生果碗*	Pan-fried Pork Chop in Morel Cream Sauce with Roasted Potato Pork Chop, Morel Cream Sauce, Roast Potato, Garden Vegetables + Quiche Lorraine + Cherry Cheese Cake* 香煎豬排羊肚菌忌廉汁配烤馬鈴薯 + 煙肉芝士批 + 車厘子芝士餅*
Tuesday 星期二	American Style Breakfast Chicken Franks, Pork Patties, Scrambled Eggs, Herbs Mushroom, Cherry Tomato, English Muffin + Fresh Fruit Bowl* 雞肉腸、豬柳漢堡扒、炒蛋、香草蘑菇、車厘茄、英式鬆餅 + 新鮮生果碗*	Seafood Penne in Tomato Sauce Mixed Seafood with Mushrooms and Tomato Sauce, Penne + Herb Butter Fish Skewer + Daily Salad* 海鮮長通粉配蕃茄汁 + 香草牛油魚柳串 + 是日沙律*	"Bombay Style" Chicken Curry with Kidney Beans and Basmati Saffron Rice Bombay Creamy Curry Chicken, Basmati Saffron Rice, Rajmah + Potato, Mixed Vegetables + Pineapple Chocolate Cake* 孟買咖哩雞配印度紅花飯 + 素菜咖哩角 + 菠蘿朱古力餅*
Wednesday 星期三	Favorite Continental Chicken Breakfast Grilled Chicken Steak, Pork Sausage, Grilled Tomato, Mixed Vegetables, Baked Beans, Daily Bakery (Bread Roll) + Cornflakes with Milk* 燒雞扒、豬肉腸、烤蕃茄、炒雜菜、茄汁焗豆、是日餐包 + 粟米片 + 牛奶*	Chicken Mahanwala with Vegetable Jalfrezi and Basmati Rice Makhanwala Chicken, Jalfrezi, Basmati Saffron Rice + Red Pepper Tenderloin Skewer + Fresh Fruit Bowl* 蕃茄奶油雞配紅花飯 + 紅椒牛柳串 + 新鮮生果碗*	Pan-fried Chicken Thigh in Chimichurri Sauce with Roasted Potato and Vegetable Chicken Thigh, Chimichurri Sauce, Roasted Potato, Garden Vegetables + Mixed Vegetables Mini Pie + Apple Butter Cake* 阿根廷青醬煎雞扒配烤薯仔 + 迷你雜菜批 + 蘋果牛油餅*
Thursday 星期四	Scrambled Eggs and Fish Fillet Breakfast Fish Fillet Cutlet, Scrambled Eggs, Mixed Vegetables, Cherry Tomato, Daily Bakery (Danish) + Yoghurt Granola* 吉列魚柳、炒蛋、炒雜菜、車厘茄、是日餐包 + 酸奶麥片*	Seafood in Béchamel Sauce with Steam Rice Sole, Mussels, Prawns, Cream Sauce, Garden Vegetables and Steamed Rice + Red and Yellow Cherry Tomato Ragout + Daily Salad* 白汁海鮮配白飯 + 燴紅黃車厘茄 + 是日沙律*	Penne with Braised Fish Fillet in Herb and Tomato Sauce Fish, Tomato, Herb, Penne, Garden Vegetables + Tandoori Chicken Skewer + Carrot Cinnamon Cake* 香草茄蓉魚柳長通粉 + 天多利雞串 + 甘筍玉桂餅*
Friday 星期五	American Style Breakfast Pork and Cheese Sausages, Pork Patties, Scrambled Eggs, Cherry Tomato, Mixed Vegetables, Muffin + Fresh Fruit Bowl* 芝士腸、豬柳漢堡扒、炒蛋、車厘茄、炒雜菜、鬆餅 + 新鮮生果碗*	Penne with Hungarian Beef Goulash Beef Goulash, Penne Pasta, Zucchini and Peppers + Prawn and Herb Skewer + Fresh Fruit Bowl* 匈牙利燴牛肉長通粉 + 香草蝦串 + 新鮮生果碗*	Russian Braised Pork Tenderloin with Mashed Potato with Parsley Pork Loin, Tomato, Onion, Parsley Mashed Potato, Garden Vegetables + Sautéed Mixed Mushrooms + Chocolate Butter Brownies* 俄羅斯燴豬柳配香草薯蓉 + 炒雜菌 + 朱古力班尼士*
Saturday 星期六	Indian Style Breakfast Kidney Bean Masala, Spinach with Cherry Tomato, Khichadi, Prantha + Cornflakes with Milk* 紅腰豆馬沙拉、炒菠菜及車厘茄、蘭度豆米糊、印度薄餅 + 粟米片 + 牛奶*	Thai Green Curry Chicken with Steamed Rice Thai Green Curry Chicken, Steamed Rice + Herb Butter Fish Skewer + Daily Salad* 泰式青咖哩雞配白飯 + 香草牛油魚柳串 + 是日沙律*	Beef Bourguignon with Potato Beef, Red Wine, Carrot, Butter, Roasted Potato, Garden Vegetables + Prawn and Lemon Skewer + Tiramisu* 法式紅酒燉牛肉配燒薯仔 + 檸檬蝦串 + 意大利芝士餅*
Sunday 星期日	Scrambled Egg, Beans and Chicken Franks Breakfast Cutlet Fish Fillet, Chicken Franks, Scrambled Eggs, Bacon, Seasonal Vegetable, Daily Bakery (Bread Roll) + Yoghurt Granola* 吉列魚、雞肉腸、炒蛋、煙肉、車厘茄、是日餐包 + 酸奶麥片*	Pan-fried Pork Chop in Pommery Mustard Sauce with Roasted Potato Pork Chop, Pommery Mustard Sauce, Roasted Potato, Seasonal Vegetable + Tenderloin Skewer + Fresh Fruit Bowl* 香煎豬扒、芥末汁、燒薯仔、清炒時蔬 + 香草牛柳串 + 新鮮生果碗*	Lamb Curry with Masala Lentils and Basmati Saffron Rice Lamb Curry, Masala Dhal, Basmati Rice + Herb Butter Scallop Skewer + Triple Chocolate Mousse Cake* 印式羊咖哩串粒配印度紅花飯 + 咖哩角 + 三重朱古力蛋糕*

Chinese Cuisine

中式風味

	BREAKFAST 早餐	LUNCH 午餐	DINNER 晚餐
Monday 星期一	<p>Signature "Hong Kong Style" Breakfast</p> <p>Hong Kong Sampan Congee, Fried Noodles with Squid and Soy Sauce, Daily Steamed Dumplings, Preserved Vegetables + Steamed Mushroom Bun*</p> <p>荔灣艇仔粥、豉油皇吊片絲炒麵、是日蒸餃、麻香炸菜片 + 野菌包*</p>	<p>Fried Pork Belly with Green Beans and Olive Cabbage</p> <p>Served with Sole Fillet in Corn Sauce, Stir-fried Vegetables, Steamed Rice + Smoked Duck Breast with Pineapple + Fresh Fruit Bowl*</p> <p>欄菜四季豆炒五花腩、粟米龍利魚柳、清炒時蔬、白飯 + 菠蘿煙鴨胸 + 新鮮生果碗*</p>	<p>Braised Pork with Preserved Vegetables</p> <p>Served with Braised Fillet with Tofu, Stir-fried Vegetables, Steamed Rice + Wenchang Chicken with Ginger & Spring Onion + Cherry Cheese Cake*</p> <p>梅菜扣肉、豆腐燴魚柳、清炒時蔬、白飯 + 薑蔥茸文昌雞 + 車厘子芝士餅*</p>
Tuesday 星期二	<p>"Hong Kong Style" Dim Sum Combination</p> <p>Stir-fried Rice Flour Roll with Soy Sauce, Glutinous Rice Dimpling, Daily Steamed Dumplings, Bean Curd Skin Roll + Chives Dumpling*</p> <p>豉油皇炒腸粉、珍珠雞、是日蒸餃、鮮竹卷 + 韭菜角*</p>	<p>Sweet and Sour Pork</p> <p>Served with Kung Pao Chicken, Stir-fried Vegetables, Steamed Rice + Fried Shrimp Balls + Daily Salad*</p> <p>菠蘿咕嚕肉、宮保雞丁、清炒時蔬、白飯 + 炸蝦丸 + 是日沙律*</p>	<p>Braised Chicken Slices with Wild Mushrooms in Oyster Sauce</p> <p>Served with Steamed Pork Ribs with Pickled Plums, Stir-fried Vegetables, Steamed Rice + Honey-glazed Barbecue Pork + Pineapple Chocolate Cake*</p> <p>蠔皇什菌雞肉片、梅子蒸排骨、清炒時蔬、白飯 + 蜜汁叉燒 + 菠蘿朱古力餅*</p>
Wednesday 星期三	<p>Chicken Congee with Chinese Mushrooms</p> <p>Served with Fried Rice Noodles with BBQ Pork, Daily Steamed Dumpling, Chinese Fried Fritter + Spring Roll*</p> <p>北菇滑雞粥、叉燒絲炒米、是日蒸餃、油條 + 春卷*</p>	<p>Steamed Chicken with Cloud Mushrooms</p> <p>Served with Meatloaf with Salted Egg in Hairy Ground Rings, Stir-fried Vegetables, Steamed Rice + Spiced Salty Bean Curd Cubes + Fresh Fruit Bowl*</p> <p>金針雲耳蒸雞、咸蛋肉餅節瓜脯、清炒時蔬、白飯 + 椒鹽豆腐粒 + 新鮮生果碗*</p>	<p>Pork Chop in Peking Sauce</p> <p>Served with Chicken Dice in Corn Sauce, Stir-fried Vegetables, Steamed Rice + Shrimp Toast + Apple Butter Cake*</p> <p>京都汁豬扒、粟米燴雞粒、清炒時蔬、白飯 + 蝦多士 + 蘋果牛油餅*</p>
Thursday 星期四	<p>Shanghaiese Stir-fried Noodles with Shredded Pork</p> <p>Lean Meat Congee with Preserved Egg, Silver Pin Noodles, Daily Steamed Dumplings, Chinese Fried Fritter + Steamed Pork Dumplings*</p> <p>上海肉絲粗炒、蒸蘿蔔糕、蠔油雲吞、麻香炸菜片 + 燒賣*</p>	<p>Onion Pork Chop</p> <p>Served with Braised Egg Plant with Shredded Pork, Stir-fried Vegetables, Steamed Rice + Fried Wonton in Sweet & Sour Sauce + Daily Salad*</p> <p>洋蔥豬扒、魚香茄子魚松、清炒時蔬、白飯 + 糖醋炸雲吞 + 是日沙律*</p>	<p>Scrambled Eggs with BBQ Pork and Chives</p> <p>Served with Spiced Salty Chicken Wings, Stir-fried Vegetables, Steamed Rice + Roasted Goose + Carrot Cinnamon Cake*</p> <p>韭黃叉燒炒蛋、椒鹽雞翼、清炒時蔬、白飯 + 潮蓮鮑燒鵝 + 甘筍玉桂餅*</p>
Friday 星期五	<p>Lean Meat Congee</p> <p>Served with Preserved Egg, Silver Pin Noodles, Daily Steamed Dumplings, Chinese Fried Fritter + Lotus Seed Bun*</p> <p>皮蛋瘦肉粥、家鄉銀針粉、是日蒸餃、油條 + 蓮蓉包*</p>	<p>Scrambled Eggs with Shrimp and Chives</p> <p>Served with Sweet & Sour Sole Fillet, Stir-fried Vegetables, Steamed Rice + Spiced Salty Noodle Fish + Fresh Fruit Bowl*</p> <p>韭黃蝦仁炒蛋、菠蘿咕嚕龍利柳、清炒時蔬、白飯 + 椒鹽白飯魚 + 新鮮生果碗*</p>	<p>Steamed Minced Pork with Preserved Vegetables</p> <p>Served with Stir-fried Chicken Slice with Celery, Stir-fried Vegetables, Steamed Rice + Baby Pigeon (Half) in Soy Sauce + Chocolate Butter Brownies*</p> <p>梅菜蒸肉餅、西芹炒雞柳、清炒時蔬、白飯 + 豉油皇BB鴿半隻 + 朱古力班尼士*</p>
Saturday 星期六	<p>Braised Rice Noodles with Shredded Pork</p> <p>Served with Steamed Rice Flour Roll in XO Sauce, Black Pepper Pork Pastry, Steamed Corn + Barbecued Pork Bun*</p> <p>雪菜肉絲炒米、XO醬蒸腸粉、胡椒鮮肉酥餅、蒸粟米 + 叉燒包*</p>	<p>Steamed Squid with Glass Noodle and Garlic</p> <p>Served with Fried Pork Meat and Lotus Root in Red Fermented Bean Curd Sauce, Stir-fried Vegetables, Steamed Rice + Deep Fried Baby Oyster + Daily Salad*</p> <p>蒜茸粉絲蒸鮮魷、南乳蓮藕炒肉片、清炒時蔬、白飯 + 脆炸蠔仔 + 是日沙律*</p>	<p>Stewed Beef Brisket and Tendon in Chu Hou Sauce</p> <p>Served with Braised Pork Belly with Lotus Root, Stir-fried Vegetables, Steamed Rice + Crispy Skin Fried Chicken + Tiramisu*</p> <p>柱侯牛根腩、蓮藕炒腩仔、清炒時蔬、白飯 + 脆皮炸子雞 + 意大利芝士餅*</p>
Sunday 星期日	<p>Dry Scallop Congee in Cantonese Style</p> <p>Served with Stir-fried Noodles, Daily Steamed Dumpling, Preserved Vegetables + Twisted Scallion Bun*</p> <p>瑤柱白粥、三絲炒油麵、是日蒸餃、麻香炸菜片 + 蔥花卷*</p>	<p>Braised Chicken with Chestnut</p> <p>Served with Fried Pork Jowl Meat with Zucchini, Stir-fried Vegetables, Steamed Rice + Deep Fried Bean Curd Roll + Fresh Fruit Bowl*</p> <p>栗子爇雞、翠肉瓜炒豬頸肉、清炒時蔬、白飯 + 素鴨 + 新鮮生果碗*</p>	<p>Braised Eggplant with Minced Pork</p> <p>Served with Steamed Pork with Preserved Vegetables, Stir-fried Vegetables, Steamed Rice + Roasted Duck + Triple Chocolate Mousse Cake*</p> <p>魚香肉碎茄子、炸菜蒸肉片、清炒時蔬、白飯 + 明爐燒米鴨 + 三重朱古力蛋糕*</p>

Vegetarian Menu

素食之選

	BREAKFAST 早餐	LUNCH 午餐	DINNER 晚餐
Monday 星期一	<p>Corn Congee in Cantonese Style</p> <p>Served with Stir-fried Noodles with Soy Sauce, Steamed Vegetarian Dumplings, Salted Vegetables + Wild Mushrooms Bun*</p> <p>粟米粥、豉油皇炒麵、素餃、麻香炸菜片 + 野菌飽*</p>	<p>Penne with Vegetable in Coconut Curry Sauce</p> <p>Mixed Vegetables in Portuguese Sauce, Penne + Mushroom Quiche + Fresh Fruit Bowl*</p> <p>葡汁雜菜長通粉 + 磨菇批 + 新鮮生果碗*</p>	<p>Fried Vegetarian Beef with Green Pepper</p> <p>Served with Scrambled Eggs and Tomatoes, Stir-fried Vegetables, Steamed Rice + Vegetarian Fillet in Sweet Corn Sauce + Cherry Cheese Cake*</p> <p>青椒炒素牛肉、番茄煮蛋、清炒時蔬、白飯 + 粟米汁素魚塊 + 車厘子芝士餅*</p>
Tuesday 星期二	<p>Old Fashioned Vegetarian Cheese Sandwich and Muffin Breakfast</p> <p>Tomato, Cheese Sandwich, Mixed Greens Salad, Vegetable Stick Muffin, Cherry Tomato + Fresh Fruit Bowl*</p> <p>蕃茄芝士三文治、雜菜沙律、蔬菜條、鬆餅及車厘茄 + 新鮮生果碗*</p>	<p>Stir-fried Vegetarian Chicken with Assorted Mushrooms</p> <p>Served with Vegetarian Meat Balls with Chinese Cabbage, Stir-fried Vegetables, Steamed Rice + Sautéed White Fungus and Cordyceps Flower + Daily Salad*</p> <p>椰菜炒什菌齋雞、素肉丸津膽、清炒時蔬、白飯 + 芹香白木耳蟲草花 + 是日沙律*</p>	<p>Vegetarian Shredded Pork with Green Beans and Olive Cabbage</p> <p>Served with Stewed Mixed Vegetables with Bean Curd, Stir-fried Vegetables, Steamed Rice + Pan-fried Vegetarian Pork Patty + Pineapple Chocolate Cake*</p> <p>攪菜素肉絲四季豆、羅漢齋豆腐飯、清炒時蔬、白飯 + 香煎素肉餅 + 菠蘿朱古力餅*</p>
Wednesday 星期三	<p>Classic English Vegetarian Breakfast</p> <p>Scrambled Eggs, Baked Beans, Baked Potato Diced, Cherry Tomato and Vegetable, Daily Bakery (Bread Roll) + Yoghurt Granola*</p> <p>炒蛋、茄汁焗豆、焗薯粒、車厘茄及時蔬、是日餐包 + 酸奶麥片*</p>	<p>Fusilli with Mixed Mushrooms in Tomato Sauce and Seasonal Vegetable</p> <p>Italian Tomato Sauce, Mixed Mushrooms, Fusilli, Seasonal Vegetable + Spinach Pie + Fresh Fruit Bowl*</p> <p>意式茄汁雜螺絲粉 + 菠菜批 + 新鮮生果碗*</p>	<p>Thai Vegetable Green Curry</p> <p>Fried Vegetables, Steamed Rice + Braised Cherry Tomato + Apple Butter Cake*</p> <p>青咖喱雜菜、清炒時蔬、白飯 + 燴車厘茄 + 蘋果牛油餅*</p>
Thursday 星期四	<p>The Vegetarian Western Breakfast Combo</p> <p>Vegetable Patties, Grilled Tomato, Baked Potato Diced, Spinach Frittata, Daily Bakery (Danish) + Yoghurt Granola*</p> <p>素漢堡扒、烤蕃茄、焗薯粒、菠菜蛋批、是日餐包 + 酸奶麥片*</p>	<p>Stir-fried Bean Curd with Vegetables</p> <p>Served with Stuffed Egg Plant in Black Bean Sauce, Stir-fried Vegetables, Steamed Rice + Plant Meat with Corn + Daily Salad*</p> <p>素炒粟米豆角菜莆豆乾、豉汁釀素肉茄子、清炒時蔬、白飯 + 素餐肉粟米粒 + 是日沙律*</p>	<p>Egg Plant with Vegetarian Pork Floss</p> <p>Served with Mushrooms in Vegetarian Oyster Sauce, Stir-fried Vegetables, Steamed Rice + Stuffed Peppers in Black Bean Sauce + Carrot Cinnamon Cake*</p> <p>怡香素肉茄茄子、素蠔皇雙菇、清炒時蔬、白飯 + 豉汁素肉釀尖椒 + 甘荀玉桂餅*</p>
Friday 星期五	<p>Pumpkin Congee</p> <p>Served with Fried Rice Noodles with Assorted Vegetables, Vegetarian Dumplings, Chinese Fried Fritter + Lotus Seed Bun*</p> <p>南瓜粥、雜菜炒米、素餃、油條 + 蓮蓉包*</p>	<p>Assorted Vegetable in Cream Sauce</p> <p>Stir-fried Vegetables, Steamed Brown Rice + Mixed Vegetable Tart + Fresh Fruit Bowl*</p> <p>忌廉燴雜菜、清炒時蔬、糙米飯 + 雜菜批 + 新鮮生果碗*</p>	<p>Fusilli with Omni Meatballs in Tomato Sauce and Seasonal Vegetable</p> <p>Vegetable Meatballs, Tomato Sauce, Fusilli + Red and Yellow Cherry Tomato Ragout + Chocolate Butter Brownies*</p> <p>茄汁素肉丸配螺絲粉 + 燴紅黃車厘茄 + 朱古力班尼士*</p>
Saturday 星期六	<p>Classic English Vegetarian Breakfast</p> <p>Scrambled Eggs, Baked Beans, Baked Potato Diced, Grilled Tomato, Seasonal Vegetable, Daily Bakery (Muffin) + Yoghurt Granola*</p> <p>炒蛋、茄汁焗豆、焗薯粒、烤蕃茄、時蔬、是日餐包 + 酸奶麥片*</p>	<p>Curry Vegetarian Chicken and Potato Rice</p> <p>Served with Vegetarian Beef with Tomato, Stir-fried Vegetables, Steamed Rice + Spiced Salty Bean Curd Cubes + Daily Salad*</p> <p>咖喱薯仔素雞飯、番茄煮素牛肉、清炒時蔬、白飯 + 椒鹽豆腐粒 + 是日沙律*</p>	<p>Stir-fried Vegetarian Beef with Fresh Mushrooms</p> <p>Served with Stir-fried OMI Pork Strips with Vegetables, Stir-fried Vegetables, Steamed Rice + Pan-fried Vegetarian Stuffed Tofu + Tiramisu*</p> <p>鮮菇素牛肉、彩虹素肉絲、清炒時蔬、白飯 + 煎釀素肉豆腐 + 意大利芝士餅*</p>
Sunday 星期日	<p>Yam Congee</p> <p>Served with Stir-fried Noodles with Vegetarian Meat, Vegetarian Dumplings, Chinese Fried Fritter + Twisted Scallion Bun*</p> <p>番薯粥、素肉絲炒油麵、素餃、油條 + 蔥花卷*</p>	<p>Deep Fried Bean Curd Roll</p> <p>Served with Vegetarian Chicken in Sweet & Sour Sauce, Stir-fried Vegetables, Steamed Rice + Cucumber and Black Fungus in Vinegar + Fresh Fruit Bowl*</p> <p>素齋鴨、菠蘿咕嚕素雞、清炒時蔬、白飯 + 陳醋青瓜雲耳 + 新鮮生果碗*</p>	<p>Vegetarian Lasagna</p> <p>Lasagna, Mixed Vegetables, Tomato Sauce, Sautéed Mushroom + Baked Cheese Cauliflower + Triple Chocolate Mousse Cake*</p> <p>素菜千層麵 + 芝士椰菜花 + 三重朱古力蛋糕*</p>

Menu is subject to change without prior notice. 菜單如有更改，恕不另行通知。

*For guests who stay at suite only 僅限入住套房之客人

Gluten-free Menu

無麩質之選

	BREAKFAST 早餐	LUNCH 午餐	DINNER 晚餐
Monday 星期一	<p>Spinach Frittata with Tomato and Potato</p> <p>Spinach Frittata, Grilled Tomato, Roasted Potato, Beans and Mushroom, Gluten-free Roll + Fresh Fruit Bowl*</p> <p>菠菜蛋批、扒蕃茄、烤薯角、青豆角、磨菇、無麩質包 + 新鮮生果碗*</p>	<p>Lamb Korma with Beans and Saffron Basmati Rice</p> <p>Korma Lamb, Beans Green, Basmati Saffron Rice + Prawn and Lemon Skewer + Daily Salad*</p> <p>印度烤瑪羊肉配印度紅花飯 + 檸檬蝦串 + 是日沙律*</p>	<p>Pan-fried Pork Chop in Morel Cream Sauce with Roasted Potato</p> <p>Pork Chop, Morel Cream Sauce, Roast Potato, Garden Vegetables + Red Pepper Tenderloin Skewer + Cherry Cheese Cake*</p> <p>香煎豬排羊肚菌忌廉汁烤馬鈴薯 + 紅椒牛柳串 + 車厘子芝士餅*</p>
Tuesday 星期二	<p>Scrambled Egg with Herbed Tomato and Potato</p> <p>Pan-fried Chicken Steak, Scramble Egg, Cherry Tomato and Green Bean, Buttered Corn, Roasted Potato, Gluten-free Apple Muffin + Daily Salad*</p> <p>香煎雞扒配炒蛋、車厘茄、青豆角、牛油炒粟米、烤薯片、無麩質蘋果鬆餅 + 是日沙律*</p>	<p>Seafood Penne in Tomato Sauce</p> <p>Mixed Seafood with Mushrooms and Tomato Sauce, Steamed Rice + Herb Butter Fish Skewer + Fresh Fruit Bowl*</p> <p>蕃茄汁海鮮配白飯 + 香草牛油魚柳串 + 新鮮生果碗*</p>	<p>“Bombay Style” Chicken Curry with Kidney Beans and Basmati Saffron Rice</p> <p>Bombay Creamy Curry Chicken, Basmati Saffron Rice, Rajmah + Red and Yellow Cherry Tomato Ragout + Fresh Fruit Bowl*</p> <p>孟買咖哩雞配印度紅花飯 + 素菜咖哩角 + 新鮮生果碗*</p>
Wednesday 星期三	<p>Gluten-free Egg Omelette with Bacon, Spinach and Potato</p> <p>Gluten-free Egg Omelette with Tomato, Spinach, Roasted Pumpkin, Mushroom, Gluten-free Roll + Fresh Fruit Bowl*</p> <p>無麩質蛋奄列、蕃茄、炒菠菜、烤南瓜、磨菇、無麩質包 + 新鮮生果碗*</p>	<p>Chicken Mahanwala with Vegetable Jalfrezi and Basmati Rice</p> <p>Makhanwala Chicken, Jalfrezi, Basmati Saffron Rice + Red Pepper Tenderloin Skewer + Daily Salad*</p> <p>蕃茄奶油雞配紅花飯 + 紅椒牛柳串 + 是日沙律*</p>	<p>Pan-fried Chicken Thigh in Chimichurri Sauce with Roasted Potato and Vegetable</p> <p>Chicken Thigh, Chimichurri Sauce, Roasted Potato, Garden Vegetables + Herb Butter Fish Skewer + Apple Cinnamon Cake*</p> <p>阿根廷青醬煎雞扒配烤薯仔 + 香草牛油魚柳串 + 蘋果肉桂餅*</p>
Thursday 星期四	<p>Boiled Egg with Spinach and Potato</p> <p>Pan-fried Fish Fillet with Tomato Sauce, Green Bean, Boiled Egg, Roasted Sweet Potato, Bell Pepper, Gluten-free Chocolate Muffin + Daily Salad*</p> <p>香煎魚柳配蕃茄汁、青豆角、焗蛋、烤甜薯、炒彩椒、無麩質朱古力鬆餅 + 是日沙律*</p>	<p>Seafood in Tomato Sauce and Brown Rice</p> <p>Sole, Mussels, Prawns, Tomato Cream Sauce, Garden Vegetables and Brown Rice + Red and Yellow Cherry Tomato Ragout + Fresh Fruit Bowl*</p> <p>茄汁海鮮配糙米飯 + 燴紅黃車厘茄 + 新鮮生果碗*</p>	<p>Braised Fish Fillet in Herb and Tomato Sauce, Brown Rice</p> <p>Fish, Tomato, Herb, Garden Vegetables, Brown Rice + Tandoori Chicken Skewer + Fresh Fruit Bowl*</p> <p>香草茄蓉魚柳配糙米飯 (蕃茄醬汁) + 天多利雞串 + 新鮮生果碗*</p>
Friday 星期五	<p>Mixed Vegetable Frittata with Tomato and Potato</p> <p>Mixed Vegetable Frittata, Tomato, Mushroom, Buttered Corn, Gluten-free Roll + Fresh Fruit Bowl*</p> <p>雜菜蛋批、扒蕃茄、磨菇、牛油炒粟米、無麩質包 + 新鮮生果碗*</p>	<p>Brown Rice with Hungarian Beef Goulash</p> <p>Beef Goulash, Brown Rice, Zucchini and Peppers + Prawn and Herb Skewer + Daily Salad*</p> <p>香煎豬扒、芥末汁、燒薯仔、清炒時蔬 + 香草蝦串 + 是日沙律*</p>	<p>Russian Braised Pork Tenderloin with Mashed Potato with Parsley</p> <p>Pork Loin, Tomato, Onion, Parsley Mashed Potato, Garden Vegetables + Sautéed Mixed Mushrooms + Chocolate Cake*</p> <p>俄羅斯燴豬柳配香草薯蓉 + 炒雜菌 + 朱古力餅*</p>
Saturday 星期六	<p>Mushroom and Scrambled Egg with Chunky Ratatouille and Potato</p> <p>Scramble Egg with Mushroom, Spinach, Ratatouille, Sautéed Potato and Bacon, Gluten-free Blueberry Muffin + Daily Salad*</p> <p>磨菇炒蛋、炒菠菜、意式雜菜、煙肉炒薯粒、無麩質藍莓鬆餅 + 是日沙律*</p>	<p>Braised Chicken and Mixed Mushrooms in Tomato Sauce with Steamed Rice</p> <p>Chicken in Tomato Sauce, Mixed Mushrooms with Vegetables and Steamed Rice + Herb Butter Fish Skewer + Fresh Fruit Bowl*</p> <p>意式茄汁雜菌配時蔬白飯 + 香草牛油魚柳串 + 新鮮生果碗*</p>	<p>Beef Bourguignon with Potato</p> <p>Beef, Red Wine, Carrot, Butter, Roasted Potato, Garden Vegetables + Prawn and Lemon Skewer + Fresh Fruit Bowl*</p> <p>法式紅酒燉牛肉配燒薯仔 + 檸檬蝦串 + 新鮮生果碗*</p>
Sunday 星期日	<p>Chicken Steak and Scrambled Egg with Spinach and Potato</p> <p>Pan-Fried Chicken Steak, Scrambled Eggs, Bell Pepper, Roasted Sweet Potato, Cherry Tomato, Gluten-free Roll + Fresh Fruit Bowl*</p> <p>香煎雞扒配炒蛋、炒彩椒、烤甜薯、車厘茄、無麩質包 + 新鮮生果碗*</p>	<p>Pan-fried Pork Chop in Pommery Mustard Sauce with Roasted Potato</p> <p>Pork Chop, Pommery Mustard Sauce, Roasted Potato, Seasonal Vegetable + Tenderloin Skewer + Daily Salad*</p> <p>香煎豬扒、芥末汁、燒薯仔、清炒時蔬 + 香草牛柳串 + 是日沙律*</p>	<p>Lamb Curry with Masala Lentils and Basmati Saffron Rice</p> <p>Lamb Curry, Masala Dhal, Basmati Rice + Herb Butter Fish Skewer + Pavlova with Fresh Fruit*</p> <p>印式羊咖哩串粒配印度紅花飯 + 香草牛油魚柳串 + 鮮果忌廉蛋白餅*</p>

Menu is subject to change without prior notice. 菜單如有更改，恕不另行通知。

*For guests who stay at suite only 僅限入住套房的客人