

**頭盤**

**Appetizers**

<b>L'hotel Appetizers Selection</b>	<b>\$158.00</b>
Hokkaido Queen Crab Legs served with Pomelo & Green Apple Salad, Pan-fried Goose Liver in Port Wine Sauce with Smoked Salmon Carpaccio 特式併盆 北海道松葉蟹腳伴柚子蘋果沙律、 香煎鵝肝伴砵酒汁及煙三文魚	
<b>Pan-seared Foie Gras</b>	<b>\$138.00</b>
Served with Deep-fried Tofu Salad in Honey Lime & Port Wine Sauce 香煎法國鵝肝	
<b>Fresh Sashimi Combination</b>	<b>\$128.00</b>
日式雜錦海鮮刺身併盆	
<b>Home-cured Gravlax</b>	<b>\$108.00</b>
Smoked Salmon Served with Honey Mustard Dill Sauce Mesclun Salad with Herb Bread 煙三文魚沙律伴香草飽	

**湯**

**Soups**

<b>Lobster Bisque</b>	<b>\$78.00</b>
干邑龍蝦湯	
<b>Fresh Crab Meat with Sweet Corn Soup</b>	<b>\$72.00</b>
金粟蟹肉羹	
<b>Minestrone</b>	<b>\$68.00</b>
意式雜菜湯	
<b>Cream of Wild Mushroom</b>	<b>\$68.00</b>
法國香濃野菌忌廉湯	

10% service charge will be added 另加壹服務費

沙律  
Salads

Grilled Fresh Scallop with Thai Pomelo Salad in Yogurt Sabayon served in Cheese & Garlic Toast 扒鮮帶子伴金柚子沙律	\$118.00
Parma Ham with Melon 意大利巴馬火腿伴蜜瓜	\$98.00
Caesar Salad with Pesto Prawn 香草蝦肉、凱撒沙律	\$98.00
Tomato Salad with Tofu in Sesame Sauce 胡麻豆腐凍蕃茄沙律	\$88.00

素菜及意粉  
Vegetarian & Pasta Selection

Capellini with Grilled King Prawn and Pomodoro Sauce 香草扒大蝦配蕃茄天使幼麵	\$188.00
Vegetarian Napoletana Served with Black Squid Ink Spaghetti in Tomato Sauce 意式鮮蕃茄汁配雜菜墨魚汁意大利粉	\$118.00
Spaghetti Carbonara 煙肉白菌忌廉意粉	\$118.00
Sri Lanka Curry with Mixed Vegetables Served with Steamed Rice 斯里蘭卡咖喱雜菜	\$108.00
Braised E-fu Noodle with Wild Mushroom 野菌炆伊府麵	\$108.00
Seared Vegetable Ciabatta 蕃茄意大利芝士素菜飽	\$108.00

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薄餅、漢堡飽、三文治  
Pizza, Hamburger & Sandwich

<b>Italian Smoked Salmon Pizza</b> Our Famous Pizza Crust topped with Tomato Sauce, Provolone & Real Smoked Salmon, Pesto and Basil Mascarpone 特色煙三文魚薄餅	<b>\$108.00</b>
<b>Margherita Pizza</b> Tomato, Cheese, and Basil 瑪嘉烈薄餅	<b>\$108.00</b>
<b>The Submarine</b> Freshly Baked French Baguette with Gammon Ham, Emmental Cheese, Avocado, Tomato & Shrimps Salad 牛油果鮮蝦沙律伴焗法飽	<b>\$108.00</b>
<b>Grilled Prime Beef Hamburger</b> Tasty Beef Burger on a Sesame Bun with Fried Egg, Mushroom & Cheddar Cheese 特級牛肉漢堡飽	<b>\$108.00</b>
<b>Steak Sandwich</b> Fresh Baguette with Succulent Sirloin Steak Served with Sautéed Onion and French Fried 洋蔥牛扒飽	<b>\$98.00</b>
<b>Grilled Ham and Cheese Sandwich</b> Served with best Cooked Gammon Ham and Emmental Cheese 瑞士扒火腿芝士三文治	<b>\$98.00</b>
<b>Traditional Club Sandwich</b> Garnish with Chicken, Bacon, Gammon Ham, Lettuce, Avocado, Tomato, Egg & Herb Dressing 公司三文治	<b>\$98.00</b>
<b>Jumbo Hot Dog</b> Served with Pickled Relish and French Fried Potatoes 珍寶熱狗飽	<b>\$98.00</b>

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精選主菜

Entrée

<b>Grilled U.S Rib Eye Steak with Herb Butter</b> 美國肉眼牛扒配香草牛油	<b>\$218.00</b>
<b>Roasted Australian Lamb Chop</b> Served with Mushroom Risotto in Port Wine Sauce 香草欖油燒澳洲羊仔鞍配意大利飯	<b>\$228.00</b>
<b>Grilled Tenderloin Steak with Bone Marrow in Madeira Wine Sauce</b> 馬爹那酒牛柳配牛骨髓	<b>\$238.00</b>
<b>Pan-fried Sole Fillet with Lemon &amp; Butter Sauce</b> Served with Rice and Seasonal Vegetables 香煎龍脷魚柳檸檬牛油汁	<b>\$148.00</b>
<b>Pan-seared Norwegian Salmon Fillet</b> with Lobster Mousseline & Herb Seasoning 香草煎挪威三文魚	<b>\$188.00</b>
<b>Cheese-baked King Prawn with Crabmeat &amp; Truffle</b> 格蘭西亞式、松露菌、蟹肉芝士汁焗大蝦	<b>\$228.00</b>

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亞洲美食  
Asian Favorites

<b>Nasi Goreng</b> Indonesian Spicy Fried Rice with Shredded Chicken, Shrimps with a Drumstick, Fried Egg & Beef Satay 印尼炒飯	\$108.00
<b>Hainanese Chicken Rice</b> Deliciously Boneless Chicken with Aromatic Chicken –flavored Steamed Rice Served with Chicken Broth and Condiments 海南雞飯	\$118.00
<b>Braised Beef with Udon in Soup</b> 日式牛肉湯烏冬	\$108.00
<b>Shanghainese Style Pork &amp; Vegetable Dumpling in Soup</b> 上海菜肉雲吞	\$98.00
<b>Local Baked Pork Chop Rice</b> 焗豬扒飯	\$98.00
<b>Fried Vermicelli in Singaporean Style</b> Curried Rice Vermicelli Fried with Barbecued Pork, Bean Sprout, Shrimps and Egg accompanied with Chicken Satay 星洲炒米	\$98.00
<b>Traditional Indian Madras Curry with Braised Beef Brisket and Sinew</b> served with Steamed Rice 秘制印度咖喱牛筋腩	\$108.00
<b>Laksa Istimewa</b> Thick Rice Noodles with Prawn, Fish Cake, Egg and Chicken in Spicy Coconut Milk Gravy 美味大蝦叻沙	\$118.00
<b>Malaysian Satays (Half Dozen)</b> Choice of Beef or Chicken Served with Roti Paratha 馬來亞沙爹伴星洲烙餅 (半打) 自選牛肉、雞肉	\$98.00

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甜品  
Desserts

Corner 18 Triple Dessert Platter (Approx. 15 minutes) Sake-braised Tomato & Lemon, Homemade Molten Chocolate Cake & Strawberry Ice-cream 三色甜品拼盆 (約 15 分鐘) 金箔香檸清酒燴蕃茄、香濃軟心朱古力蛋糕及草莓雪糕	\$98.00
Banana Split with Haagen-Dazs Ice-cream 特級香蕉船雪糕	\$108.00
Double-boiled Sweet Papaya Soup with Barley and Coconut Cream 椰汁薏米燉夏威夷木瓜	\$88.00
Apple Crumble with Haagen-Dazs Vanilla Ice-cream 法式蘋果批伴特級雲呢拿雪糕	\$84.00
Homemade Soufflé (Approx. 20 Minutes) Choice of Grand Marnier, Vanilla, Chocolate, Cinnamon, Ginger or Lemon Flavor 海景特式梳夫厘 (約 20 分鐘) 自選橙酒、雲呢那、朱古力、玉桂、薑汁或檸檬味	\$84.00
Crème brûlée 法式焦糖燉蛋	\$78.00
Tiramisu 傳統意大利蛋糕	\$68.00
Premium Haagen-Dazs Ice-cream- (Two Scoops) Choice of Belgian Chocolate, Vanilla, Strawberry, Macadamia Nut 特級精美雪糕 (雙球) 比利時朱古力、雲呢拿、士多啤梨、夏威夷果仁	\$78.00

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飲料  
Beverages

<b>Fresh Orange Juice / Grapefruit Juice / Carrot Juice / Watermelon Juice</b> 鮮榨橙汁、西柚汁、甘筍汁或西瓜汁	\$60.00
<b>Chilled Orange Juice / Apple Juice / Grapefruit Juice / Tomato Juice</b> 橙汁、蘋果汁、西柚汁、蕃茄汁	\$55.00
<b>Fruit Punch, Lemon or Orange Squash</b> 雜果賓治、檸檬或香橙雜飲	\$65.00
<b>Freshly Brewed Coffee / Spanish Coffee</b> 新鮮香濃咖啡 / 西班牙咖啡	\$55.00
<b>Cappuccino / Espresso</b> 意大利鮮奶咖啡 / 特濃咖啡	\$55.00
<b>Iced Lemon Tea / Iced Coffee</b> 凍檸檬茶 / 凍咖啡	\$55.00
<b>Earl Grey, English Breakfast Tea or Darjeeling</b> 伯爵、英式早餐茶或大吉嶺	\$55.00
<b>Milk Shake</b> 奶昔	\$65.00
<b>Fresh Milk / Hot Chocolate</b> 鮮奶 / 熱朱古力	\$55.00
<b>Coca Cola, Coke Light or Sprite</b> 可口可樂、健怡可樂或雪碧	\$58.00
<b>Perrier or Evian (330ml)</b> 法國礦泉水	\$55.00

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啤酒及紅、白餐酒

Beers & House Wine Red or White

Bottle

Heineken (Netherland) 喜力 (荷蘭)		\$58.00
Carlsberg (Denmark) 嘉士佰 (丹麥)		\$58.00
Tsing Tao (China) 青島 (中國)		\$58.00
San Miguel (Philippines) 生力 (菲律賓)		\$58.00
Guinness Stout (Ireland) 健力士 (愛爾蘭)		\$58.00
Asahi (Japan) 朝日啤酒 (日本)		\$58.00
Carlsberg Draught (Denmark) 嘉士伯生啤 (丹麥)	1/2pt \$60.00	1pt \$75.00
House Red & White 紅、白餐酒	每支/BT \$328.00	每杯/GL \$65.00

開瓶費每枝

Corkage Charge HK\$150.00 per bottle

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