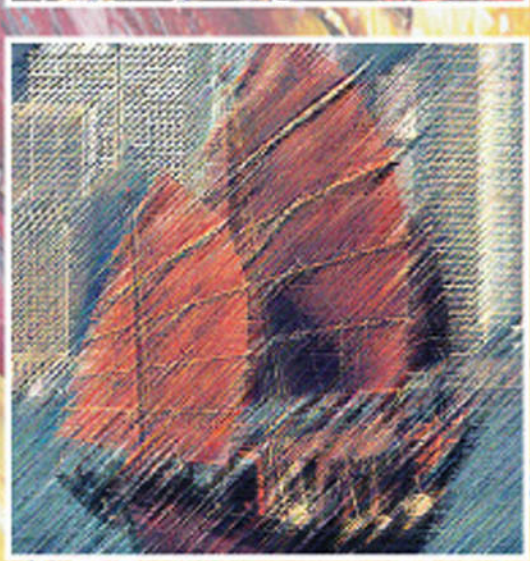
藝廊咖啡室

Cafe Aficionado



APPETIZER/SALAD/SOUP 頭盤/沙律/湯

	HK
1. **FRESH PRAWN SALAD** 大蝦沙律伴熱情果洋醋汁 Served with Passion Fruit Vinaigrette and Wedge of Lemon	$ 128
2. **SMOKED DUCK BREAST SALAD** With Mesclun Salad and Tomato Sherry Reduction 煙鴨胸沙律伴鮮茄些厘汁	$ 128
3. **SEARED PEPPER TUNA SALAD** With Fine Garden Leaves and Mango Salsa 黑椒金鎗魚柳伴沙律菜及芒果莎莎醬	$ 128
4. **CAESAR SALAD** 凱撒沙律 Romaine, Parmesan, Crispy Bacon and Croutons with Creamy Caesar Dressing	$ 98
(Add either Cajun-Spiced Chicken or Shrimps 加香辣雞肉或蒜蓉蝦**)**	$ 128
5. **WARM GREEN THAI ASPARAGUS SALAD** 泰露筍伴田園蔬菜配黑松露菌汁 With Garden Leaves and Truffle Dressing	$ 118
★ 6. **PROSCIUTTO PARMA HAM WITH RIPE MELON** 意大利火腿伴蜜香瓜	$ 118
7. **FRENCH ONION SOUP** 法式洋蔥湯 The Classic Soup Baked with Gruyere Cheese Crouton	$ 75
8. **CREAM OF WILD MUSHROOM** 蘑菇忌廉湯	$ 68
9. **SPICY TOMATO SOUP** 辣蕃茄湯	$ 68
10. **SOUP OF THE DAY** 是日餐湯	$ 58

SANDWICHES/BURGERS 三文治/漢堡飽

(please allow 20 minutes)

11. **JUMBO HOT DOG** 珍寶熱狗 Frankfurter Sausage in Submarine Bread Served with Pickles, Lettuces and Tomato Served with French Fries and Coleslaw	$ 128
12. **TOASTED FRENCH STICK WITH SLICED ROASTED BEEF AND MONTEREY JACK CHEESE** 燒牛肉及美國芝士三文治 Served with Pickles, French Fries and Fine Garden Leaves	$ 138
13. **REGAL CLUB SANDWICH** 富豪特級三文治 Toasted Whole Wheat or White Bread Layered with Bacon, Egg, Cajun-Spiced Chicken Breast, Lettuce, Tomatoes & Served with Fries and Coleslaw	$ 118
★ 14. **PRIME MEYER NATURAL ANGUS BEEF BURGER (9 oz)** 頂級 MEYER 安格斯牛肉漢堡	$ 198
With your Choice of Topping: 自選配料 each Monterey Jack Cheese, Bacon, Mushroom, Avocado or Fried Egg 美國芝士，煙肉，蘑菇，牛油果或煎蛋	$ 15
15. **GRILLED HAM AND CHEESE SANDWICH** 扒芝士火腿三文治 Pan-fried Gamman Ham and Monterey Jack Cheese on White Bread 扒白麵包配美國火腿及芝士	$ 118

PASTA 意大利粉麵

(please allow 20 minutes)

16. **CHOOSE YOUR FAVORITE PASTA FROM:** 自選意大利粉麵: Penne, Tagliatelle, Spaghetti, or Linguini then pick your Favorite Sauce 長通粉/闊條麵/意大利粉/扁意粉	$ 108

Carbonara 煙肉蘑菇忌廉汁 : Cream Sauce with Bacon
Bolognaise 免治牛肉醬汁 : Ground Beef with Onion, Garlic, Tomato and Herbs
Arabiatta 香辣鮮茄醬汁 : Piquant Tomato Sauce

WESTERN DISHES 西式美饌

17. **FISH AND CHIPS** 英式炸魚薯條 Cod Fish Fillet Dipped in Beer Batter and Fried Till Crisp Served with French Fries, Coleslaw and Tartar Sauce	$ 148
18. **MILANESE PORK CHOPS CUTLETS (2 PIECES)** 意式米蘭炸豬扒 Served with Gratin Broccoli and Roasted Potatoes 伴燒薯及西蘭花	$ 188
19. **GRILLED CHICKEN BREAST "MEXICAN" STYLE** 墨西哥式扒雞胸 Served with Roasted Potatoes and Seasonal Vegetables	$ 188

★ **CAFÉ'S SIGNATURE ITEMS**

FROM THE GRILL 燒烤美食

	HK
20. **U.S. SIRLOIN STEAK (280 gm)** 美式西冷牛扒 Served with Roasted Potatoes and Seasonal Vegetables	$ 248
21. **LAMB CHOPS WITH THYME JUS** 扒紐西蘭羊扒配百里香肉汁 Served with Roasted Potatoes, Ratatouille and Green Pencil Asparagus	$ 238
22. **PAN-FRIED SEA BASS FILLET** 香煎海鱸魚伴香檳汁及莧菜 With Champagne Sauce and Sautéed Spinach	$ 208

ASIAN/CHINESE DELIGHT 亞洲佳餚

★ 23. **CANTONESE WONTON NOODLES SOUP** 鮮蝦雲吞麵 Home-made Wonton of Prawns and Pork with Noodles & Soup	$ 98
★ 24. **HAINAN CHICKEN RICE** 招牌海南雞飯 Boiled Chicken with Fragrant Rice Accompanied with Chicken Broth and Appropriate Condiments	$ 128
25. **CHAR KWAY TEOW** 炒貴刁 A Singaporean Favorite of Fresh Thin Flat Rice Noodles Fried with Beansprouts, Chinese Sausage, Egg, Shrimps, Fresh Fish Cake in Sweet Black Soya Sauce Slightly Hot	$ 108
26. **SWEET AND SOUR PRAWNS** 咕嚕蝦球 Tender Pieces of Highly Battered and Fried Prawns Coated with Sweet and Sour Sauce, Bell Peppers, Pineapple, Lychee and Served with Steamed Rice	$ 118
27. **SAUTÉED DICED CHICKEN** 宮保雞丁 Chinese Style Stir-fried Diced Chicken with Sun-dried Chili And Cashew Nuts with Steamed Rice 雞粒乾辣椒腰果伴白飯	$ 118
28. **DEEP-FRIED VEGETARIAN SPRING ROLLS (4 Pieces)** 炸素菜春卷 Fried Shredded Mixed Vegetables Roll Featuring a Light Pastry Wrap	$ 78
★ 29. **LAKSA WITH SEAFOOD** 海鮮喇沙湯麵 Yellow Oil Noodle in Fish Soup with Seafood	$ 98
30. **NASI GORENG** 印尼炒飯 Indonesian's Favorite Fried Rice with Prawns, Chicken and Pickled Cabbage Served with Beef Satay and Topped with Fried Egg	$ 118
31. **FRIED RICE "FUKIEN STYLE"** 福建炒飯 Accompanied with Conpoy, Roasted Duck, Chinese Mushrooms, Shrimps and Fried Egg	$ 118
32. **THAI GREEN OR RED CURRY OF CHICKEN** 泰式紅或青咖喱鷄 Thai Green or Red Chicken Curry Served with Steamed Rice and Sautéed Vegetables	$ 138

DESSERTS 甜品

33. **FRESH STRAWBERRIES** 新鮮士多啤梨配雲呢拿雪糕 Served with Vanilla Ice Cream	$ 78
★ 34. **CAFÉ AFICIONADO CRÈME BRÛLÉE** 法式焦糖燉蛋 Served with Almond Tuile	$ 68
35. **BLACK FOREST GATEAU** 黑森林蛋糕	$ 78
36. **TRADITIONAL TIRAMISU** 意大利芝士餅 Layers of Coffee Sponge with Mascarpone Cheese Drenched with Espresso & Rum	$ 78
37. **NEW YORK CHEESE CAKE** 美式芝士蛋糕 With Wild Berry Compote	$ 68
38. **HÄAGEN-DAZS ICE-CREAM** 雪糕 (3 Scopes 三球) Choose from Flavors:	$ 58

- Vanilla 雲喱拿
- Strawberry 士多啤梨
- Mango 芒果
- Chocolate 朱古力
- Cookies & Cream 奇妙曲奇

LUNCH Buffet : Adult $218 + 10% Child $158 + 10%

DINNER Buffet : Adult $328 + 10% Child $228 + 10%
For Monday to Friday
Adult $348 + 10% Child $238 + 10%
For Saturday, Sunday and Public Holidays

VEGE HEALTHY CORNER 健康之選

★ 1. **PROVENCALE VEGETABLE SOUP** 法式香草雜菜清湯	$ 68
2. **TROPICAL FRUIT PLATTER** 熱帶生果配芝士或乳酪 A Great Selection of Fresh Fruits with Choice of Cottage Cheese or Fruit Yoghurt	$ 98
3. **TOMATO AND MOZZARELLA SALAD** 鮮茄水牛芝士沙律伴香草醋汁 With Basil Vinaigrette	$ 88
4. **SAUTÉED SLICED LOTUS ROOTS AND LILY BULBS** 錦繡素雜炒 Wok-fried Lotus Roots and Lily Bulbs with Mixed Seasonal Greens in Oyster Sauce	$ 118
5. **GRILLED ZUCCHINI AND EGGPLANT SANDWICH** 意式扒雜菜三文治 On Focaccia Bread with Oven-Roasted Tomatoes and Mozzarella Cheese	$ 108
6. **VEGGI BURGER WITH POTATO CHIPS** 蔬菜漢堡配薯片 Burger Bun Layer with Wild Rice, Sweet Corn, Broccoli and Potato served with Avocado, Cress and Chili 漢堡野米，粟米，西蘭花及薯仔配牛油果，菜苗及辣椒	$ 118
7. **FUNGI BAMBOO PITHS** 羅漢上素 Braised with Assorted Vegetables in Oyster Sauce 蠔汁雲耳竹筍炆雜菜	$ 118
8. **JAPANESE STYLE STEAMED BEANCURD WITH MISO** 日式麵豉醬蒸豆腐 Served with Rice and Mushroom Seaweed Soup 配白飯及海藻湯	$ 98
9. **INDIAN VEGETABLE CURRY** 印度咖喱雜菜 Indian Vegetable Curry Served with Perfumed Rice, Papadom and Chutneys	$ 118

Corkage for self brought-in table wine charged at $150 per bottle; Bottled and canned drinks at $30 per person
Cake-cutting service charged at $50 per lb
All prices are subject to 10% service charge