

藝廊咖啡室
Cafe Aficionado



APPETIZER/SALAD/SOUP 頭盤/沙律/湯

1. **FRESH PRAWN SALAD** 大蝦沙律伴熱情果洋醋汁
Served with Passion Fruit Vinaigrette and Wedge of Lemon HK \$ 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 (Add either Cajun-Spiced Chicken or Shrimps 加香辣雞肉或蒜蓉蝦) \$ 98
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 With your Choice of Topping: 自選配料 each \$ 15
Monterey Jack Cheese, Bacon, Mushroom, Avocado or Fried Egg
美國芝士, 煙肉, 蘑菇, 牛油果或煎蛋
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: \$ 108
Penne, Tagliatelle, Spaghetti, or Linguini then pick your Favorite Sauce
長通粉/闊條麵/意大利粉/扁意粉
Carbonara 煙肉蘑菇忌廉汁 : Cream Sauce with Bacon
Bolognese 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 \$ 148
Cod Fish Fillet Dipped in Beer Batter and Fried Till Crisp
Served with French Fries, Coleslaw and Tartar Sauce
18. **MILANESE PORK CHOPS CUTLETS (2 PIECES)** 意式米蘭炸豬扒 \$ 188
Served with Gratin Broccoli and Roasted Potatoes 伴燒薯及西蘭花
19. **GRILLED CHICKEN BREAST "MEXICAN" STYLE** 墨西哥式扒雞胸 \$ 188
Served with Roasted Potatoes and Seasonal Vegetables

★ **CAFÉ'S SIGNATURE ITEMS**

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 \$ 98
A Great Selection of Fresh Fruits with Choice of Cottage Cheese or Fruit Yoghurt
3. **TOMATO AND MOZZARELLA SALAD** 鮮茄水牛芝士沙律伴香草醋汁 \$ 88
With Basil Vinaigrette
4. **SAUTÉED SLICED LOTUS ROOTS AND LILY BULBS** 錦繡素雜炒 \$ 118
Wok-fried Lotus Roots and Lily Bulbs with Mixed Seasonal Greens in Oyster Sauce
5. **GRILLED ZUCCHINI AND EGGPLANT SANDWICH** 意式扒雜菜三文治 \$ 108
On Focaccia Bread with Oven-Roasted Tomatoes and Mozzarella Cheese

FROM THE GRILL 燒烤美食

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

ASIAN/CHINESE DELIGHT 亞洲佳餚

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

DESSERTS 甜品

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

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

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