




1山 Scene

Snacks

小食



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|---|--|-------|---|---|------|---|---|------|
| 1 | Edamame
日式枝豆 | \$48 | 2 | Shredded Fish Snack
鱈魚香絲 | \$48 | 3 | Butter and Garlic Bread
牛油蒜蓉包 | \$58 |
| 4 | American French Fries
美式炸薯條 | \$78 |  5 | Deep-fried Spicy
Potato Wedges
香辣炸薯角 | \$78 | 6 | Crispy Onion Rings
脆炸洋蔥圈 | \$78 |
|  7 | French Fries with
Black Truffle Sauce
黑松露薯條 | \$88 |  8 | Deep-fried Spicy
Chicken Drumsticks
香辣炸雞腿 | \$98 | 9 | Honey Mustard Single-
bone Chicken Wings
蜜糖芥末單骨雞翼 | \$98 |
| 10 | Crispy Fish Fingers with
French Fries
酥脆手指魚拼薯條 | \$108 | | | | | | |

 Signature 招牌菜

 Spicy 香辣之選

Time Available 供應時間 18:00 – 23:00

Prices are in HK dollars and subject to 10% service charge
價目以港幣計算及另加一服務費


Pizza

薄餅



PEPPERONI PIZZA
意式雜肉腸薄餅

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|---|--------------|---|---|--------------|
| <p>1 Wild Mushroom Pizza with Sweet Corn and Kalamata Olives
橄欖野菌粟米薄餅</p> | <p>\$168</p> |  | <p>2 Burrata Margherita Pizza
水牛芝士番茄薄餅</p> | <p>\$168</p> |
| <p> 3 Pepperoni Pizza
意式辣肉腸薄餅</p> | <p>\$168</p> | <p>4</p> | <p>Grilled Chicken Hawaiian Pizza
烤雞肉火腿菠蘿薄餅</p> | <p>\$168</p> |
| <p> 5 Beef Tenderloin with Black Pepper Pizza
黑椒牛柳絲薄餅</p> | <p>\$188</p> | <p>6</p> | <p>Seafood Supreme Pizza
至尊海鮮薄餅</p> | <p>\$218</p> |

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Chef Specialties

主廚特選



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|----|---|-------|----|---|---------------------------------------|---------------------------------------|--|-------|
| 1 | Pan-fried Barramundi
香煎盲鱧 | \$178 | 2 | Pan-fried Halibut
香煎比目魚 | \$178 | 3 | Grilled Norwegian
Salmon
香烤挪威三文魚 | \$178 |
| 4 | Roasted Spring
Chicken
法式燒春雞 | \$178 | 5 | Slow-cooked
Chicken Breast
輕烤慢煮黃油雞胸 | \$188 | 6 | Barbecued Pork Rack
醬燒豬肋骨 | \$198 |
| 7 | Grilled Beef Ribs
香烤牛肋條 | \$198 | 8 | Grilled Lamb Chop
香烤精選羊小排 | \$208 | 9 | Premium New Zealand
Beef Sirloin Steak
紐西蘭特級西冷牛扒 | \$228 |
| 10 | New Zealand Beef
Tenderloin
紐西蘭精選牛柳 | \$228 | 11 | Grilled Canadian
Berkshire Pork Rack
香烤加拿大黑毛豬鞍 | \$238 | 12 | Premium New Zealand
Beef Ribeye Steak
紐西蘭特級肉眼牛扒 | \$238 |
| 13 | Angus Beef Short Ribs
安格斯牛小排 | \$268 | 14 | USDA T-Bone Steak
美國 T 骨牛扒
<i>1-day advance reservation and
deposit required
需提前一天預定及繳付訂金</i> | \$568
<i>For 2 persons
兩位用</i> | + \$50 for King Prawn
配大虎蝦 | | |

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Food products listed in this menu may contain food allergens such as cereals, shrimps, eggs, soybeans, fishes, crustaceans, peanuts, tree nuts and milk which could cause allergy reaction. Please notify our associates of any food allergies.

此餐牌列出之食物可能含有食物過敏源，如穀麥、蝦、蛋、大豆、魚、甲殼類動物、花生、堅果和奶類等成份，可能會對某些人引起過敏反應。如您對任何食物有過敏反應，請告知餐廳服務員。

Corkage per bottle 開瓶費每瓶 \$200

Cake cutting charge per pound 切餅費每磅 \$198

15% off for patronage of pound cake at Regal Patisserie and waive cake cutting service charge

可以八五折優惠惠顧富豪餅店任何磅裝蛋糕及可享免切餅費