

STARTERS 前菜

Beef Carpaccio **\$138**
with Arugula, Shaved Parmesan Cheese and Pesto
意式生牛肉薄片配芝麻菜、巴馬臣芝士及青醬

 Marinated Salmon Tartare **\$118**
with Lemon and Capers
三文魚他他配檸檬及水瓜柳

Buffalo Chicken Wings **\$118**
with Spicy Barbecue Sauce (6 Pieces)
水牛雞翼配香辣燒烤醬 (6 隻)

Pan-fried Japanese Dumplings (12 Pieces) **\$118**
日式煎餃子 (12 隻)

SOUP AND SALADS 湯及沙律

 Sweet Corn and Pumpkin Soup 粟米南瓜湯 **\$88**

Forest Mushroom Truffle Cream Soup **\$108**
with Crispy Mushroom Chips
野菌松露忌廉湯配香脆蘑菇片

 Lobster Bisque with Cognac 干邑龍蝦濃湯 **\$148**

 Garden Green Salad **\$138**
with Avocado, Asparagus, Cherry Tomatoes
and Sweet Corn in Balsamic Vinegar
田園沙律
配牛油果、蘆筍、車厘茄、甜粟米及意大利黑醋

 Caesar Salad **\$148**
with Crispy Ham, Croutons and Parmesan Cheese
凱撒沙律配脆火腿、麵包粒及巴馬臣芝士
Extra Toppings 額外配料 (HK\$60 Each 每款):
Smoked Salmon or Grilled Prawns 煙燻三文魚 或 烤大蝦

 Tomato and Burrata Cheese Salad **\$148**
with Basil and Pesto
番茄水牛芝士沙律配羅勒及青醬

BURGERS AND SANDWICHES 漢堡包及三文治

Grilled Ham and Cheese Sandwich **\$128**
with French Fries
火腿扒芝士三文治配薯條

 Chicken Quesadilla (4 Pieces) **\$168**
with Onion, Mozzarella Cheese and Pesto
墨西哥雞肉餡餅 (4 件)
配洋蔥、水牛芝士及青醬

Gold Coast Club Sandwich **\$228**
with Roasted Chicken, Bacon, Ham, Cheese, Egg,
Tomato, Lettuce and French Fries
黃金海岸公司三文治配燒雞肉、煙肉、火腿、
芝士、雞蛋、番茄、生菜及薯條

 Jumbo Wagyu Beef Cheeseburger **\$248**
with Lettuce, Tomato, Onion, Dill Pickles and French Fries
珍寶和牛芝士漢堡包
配生菜、番茄、洋蔥、酸青瓜及薯條
Extra Toppings 額外配料 (HK\$30 Each 每款):
Fried Egg, Bacon or Button Mushrooms
煎蛋、煙肉或蘑菇

ASIAN FAVOURITES 亞洲風味

Butter Chicken with Roti Paratha **\$138**
印度牛油雞配烤餅

Nasi Goreng 印尼炒飯 **\$148**

 Pad Thai 泰式炒金邊粉 **\$148**

HONG KONG FLAVOURS 香港滋味

Stir-fried Rice Noodles with Beef in Sweet Soy Sauce **\$168**
瑞士汁炒牛肉河粉

 Baked Pork Chop Rice with Cheese **\$198**
芝士焗豬扒飯

Tossed Noodles with Braised Fish Maw **\$198**
in Abalone Sauce
花膠鮑汁撈粗麵

SINGAPOREAN CLASSICS 星洲經典

Roti Canai (2 Pieces) **\$68**
印度千層油酥餅 (2 件)

Crispy Fish Skin with Salted Egg Yolks **\$88**
黃金脆魚皮

 Fried Turnip Cakes **\$148**
星洲炒蘿蔔糕

Singaporean Bak Kut Teh (Herbal Soup Base) **\$148**
新加坡肉骨茶 (藥膳湯底)

Laksa (Choice of Authentic / Mild / Spicy) **\$158**
馬來叻沙 (可選: 地道風味 / 小辣 / 特辣)

Curry Beef Brisket **\$158**
椰香咖喱牛腩

 Singaporean Fried Kway Teow **\$188**
新加坡炒貴刁

 Chicken and Beef Satay (Half Dozen) **\$198**
沙嗲雞肉及牛肉串 (半打)

 Signature Hainanese Chicken Rice **\$228**
招牌海南雞飯

MAIN COURSES 主菜

Roasted Spring Chicken with Garlic Butter (Half) **\$228**
with New Potatoes and Seasonal Vegetables
香蒜牛油燒春雞 (半隻)
配新薯及時令蔬菜

Pan-Fried Salmon Fillet **\$168**
with Mashed Potatoes, Broccolini, Fried Onion
and Champagne Cream Sauce
香煎脆皮三文魚
配香滑薯蓉、西蘭花、炸洋葱及香檳忌廉汁

 Roasted Pork Ribs in Barbecue Sauce **\$258**
with Seasonal Vegetables and French Fries
美式醬燒豬肋骨配時令蔬菜及薯條

 Grilled U.S. Prime Sirloin Steak (8oz / 220g) **\$398**
with New Potatoes and Seasonal Vegetables
燒美國特級西冷扒 (8 安士 / 220 克)
配新薯及時令蔬菜
Choice of Red Wine Sauce, Herb Butter
or Black Pepper Sauce
可選配: 紅酒汁、香草牛油汁或黑椒汁

Grilled Australian Wagyu Rib Eye Steak **\$498**
(10oz / 280g)
with Broccoli, Pumpkin, Portobello Mushroom
and French Fries
燒澳洲和牛肉眼扒 (10 安士 / 280 克)
配西蘭花、南瓜、大啡菇及薯條

PASTA AND PIZZAS 意粉及薄餅

Spaghetti Bolognese **\$148**
with Shaved Parmesan Cheese
肉醬意粉配巴馬臣芝士

 Linguine Carbonara **\$148**
with Bacon, Button Mushrooms, Egg Yolk
and Parmesan Cheese
卡邦尼扁意粉
配煙肉、蘑菇、蛋黃及巴馬臣芝士

Grilled King Prawns Spaghetti **\$168**
with Tomato Sauce and Cherry Tomatoes
香煎大蝦番茄汁意大利粉配車厘茄

Curry Chicken Pizza **\$158**
with Onion and Bell Peppers
咖喱雞肉薄餅配洋葱及甜椒

 Margherita Pizza **\$178**
with Buffalo Mozzarella, Cherry Tomatoes
and Basil
瑪格麗特薄餅配水牛芝士、車厘茄及羅勒

Seafood Pizza in Unagi Sauce **\$178**
with Shrimps, Cuttlefish, Mussels, Onion
and Bonito Flakes
蒲燒雜錦海鮮薄餅
配蝦仁、墨魚、青口、洋葱及木魚片

VEGETARIAN SELECTIONS 素食之選

 Spaghetti in Tomato Sauce **\$138**
with Asparagus, Zucchini, Onion, Bell Pepper, Basil
and Cherry Tomatoes
番茄汁意大利粉
配蘆筍、意大利青瓜、洋葱、甜椒、羅勒
及車厘茄

 Mixed Vegetables Curry with Basmati Rice **\$138**
and Papadum
雜菜咖喱配印度香米及脆餅

 Wild Mushroom Risotto in Truffle Cream **\$158**
with Portobello Mushroom, Onion
and Parmesan Cheese
黑松露野菌意大利飯
配大啡菇、洋葱及巴馬臣芝士

DESSERTS 甜品

 Mango Napoleon 芒果拿破崙 **\$98**

 Blueberry Cheesecake 藍莓芝士蛋糕 **\$98**

Apple Crumble with Vanilla Ice Cream **\$158**
蘋果金寶伴雲呢拿雪糕
(Preparation Time 製作時間: 30 分鐘 Minutes)

 Fresh Fruit Platter 時令鮮果拼盤 **\$108**

SINGAPOREAN DESSERTS 星洲特色甜品

Bubur Pulut Hitam 椰汁黑糯米 **\$88**

Sago Gula Melaka 馬六甲椰汁西米布甸 **\$88**

BEVERAGES 飲品

Young Coconut **\$78**
椰青

Chendol **\$78**
椰汁珍多冰

Milo (Dinosaur / Godzilla) **\$78/88**
美祿 (恐龍 / 哥斯拉)

 Signature Dish 招牌菜式

 Vegetarian Dish 素食菜式

All prices are in Hong Kong Dollars and subject to 10% service charge. 以上價目以港幣計算，另收加一服務費。

Biodegradable takeaway container will be charged at HK\$5 each. 外賣環保容器每個 HK\$5。

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern. 為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡。