

- C A F E -
LAGOON

STARTERS 前菜

Beef carpaccio 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	\$118
 Marinated salmon tartare with lemon and capers 三文魚他他配檸檬及水瓜柳	\$98
Buffalo chicken wings with spicy barbecue sauce (5pcs) 水牛雞翼配香辣燒烤醬 (5 隻)	\$98
Pan-fried Japanese dumplings (12pcs) 日式煎餃子 (12 隻)	\$98

SOUP AND SALADS 湯及沙律

Forest mushroom truffle cream soup with crispy mushroom chips 野菌松露忌廉湯配香脆蘑菇片	\$88
 Sweet corn and pumpkin soup 粟米南瓜湯	\$88
 Lobster bisque with cognac 干邑龍蝦濃湯	\$118
 Garden green salad 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	\$118
 Caesar salad 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 fillings 額外餡料 (HK\$60 / each 每款): smoked salmon or grilled prawn 煙燻三文魚 或 烤大蝦	\$128
 Tomato and burrata cheese salad with basil and pesto 番茄水牛芝士沙律配羅勒及青醬	\$128


BURGERS AND SANDWICHES 漢堡包及三文治

Grilled ham and cheese sandwich with French fries 火腿扒芝士三文治配薯條	\$108
 Chicken quesadilla (4pcs) 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	\$138
Gold Coast club sandwich 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	\$178
 Jumbo wagyu beef burger with cheese 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 fillings 額外餡料 (HK\$30 / each 每款): fried egg, bacon or button mushrooms 煎蛋、煙肉或蘑菇	\$228

ASIAN FAVOURITES 亞洲風味

 Pad Thai 泰式炒金邊粉	\$128
Nasi goreng 印尼炒飯	\$128
Butter chicken with roti paratha 印度牛油雞配烤餅	\$128

HONG KONG FLAVOURS 香港滋味

Stir-fried rice noodles with beef in sweet soy sauce 瑞士汁炒牛肉河粉	\$138
 Baked pork chop rice with cheese 芝士焗豬扒飯	\$168
Braised fish maw with thick noodles in abalone sauce 花膠鮑汁撈粗麵	\$168

SINGAPOREAN CLASSICS 星洲經典

Roti canai 印度千層油酥餅	\$68
Crispy fish skin with salted egg yolks 黃金脆魚皮	\$88
 Fried carrot cake 星洲炒蘿蔔糕	\$138
 Chicken and beef satay (half dozen) 沙嗲雞肉及牛肉串 (半打)	\$188
Singaporean bak kut teh (herbal) 新加坡肉骨茶 (藥膳湯底)	\$128
Laksa (choice of authentic/mild/spicy) 馬來叻沙 (可選: 地道風味/小辣/特辣)	\$138
Curry beef brisket 椰香咖喱牛腩	\$148
 Singaporean fried kway teow 新加坡炒貴刁	\$168
 Signature Hainanese chicken rice 招牌海南雞飯	\$188




MAIN COURSES 主菜

Roasted spring chicken with garlic butter (half) with new potatoes and seasonal vegetables 香蒜牛油燒春雞 (半隻) 配新薯及時令蔬菜	\$208
Pan-fried salmon fillet 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、炸洋蔥及香檳忌廉汁	\$218
 Roasted pork ribs in barbecue sauce with seasonal vegetables and French fries 美式醬燒豬肋骨配時令蔬菜及薯條	\$228
 Grilled US prime sirloin steak (8oz / 220g) with new potatoes and seasonal vegetables 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	\$368
Grilled Australian wagyu rib eye steak (10oz / 280g) with broccoli, pumpkin, portobello and French fries 澳洲和牛肉眼扒 (10 安士 / 280 克) 配西蘭花、南瓜、大啡菇及薯條	\$488



PASTA AND PIZZAS 意粉及薄餅

Spaghetti bolognese with shaved Parmesan cheese 肉醬意粉配巴馬臣芝士	\$128
 Linguine carbonara 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	\$128
Grilled king prawn spaghetti with tomato sauce and cherry tomatoes 香煎大蝦番茄汁意大利粉配車厘茄	\$138
Curry chicken pizza with onion and bell peppers 咖喱雞肉薄餅配洋蔥及甜椒	\$148
 Margherita pizza with buffalo mozzarella, cherry tomatoes and basil 瑪格麗特薄餅配水牛芝士、車厘茄及羅勒	\$148
Seafood pizza in unagi sauce with shrimp, cuttlefish, mussels, onion, bonito flakes 雜錦海鮮薄餅 配蝦仁、墨魚、青口、洋蔥及木魚片	\$148

VEGETARIAN SELECTIONS 素食之選

 Spaghetti in tomato sauce 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、洋蔥、甜椒、羅勒及車厘茄	\$128
 Wild mushroom risotto in truffle cream with portobello, onion and Parmesan cheese 黑松露野菌意大利飯 配大啡菇、洋蔥及巴馬臣芝士	\$128
 Mixed vegetable curry with basmati rice and papadam 雜菜咖喱配印度飯及脆餅	\$128

DESSERTS 甜品


 Mango Napoleon 芒果拿破崙	\$88
 Blueberry cheesecake 藍莓芝士蛋糕	\$88
Apple crumble with vanilla ice cream 蘋果金寶伴雲呢拿雪糕 (preparation time 製作時間: 30 分鐘 minutes)	\$138
Fresh fruit platter 時令鮮果拼盤	\$88


SINGAPOREAN DESSERTS 星洲特色甜品

Bubur pulut hitam 椰汁黑糯米	\$78
Sago gula Melaka 馬六甲椰汁西米布甸	\$78

BEVERAGES 飲品

Young coconut 椰青	\$62
Chendol 椰汁珍多冰	\$62
Milo (Dinosaur / Godzilla) 美祿 (恐龍 / 哥斯拉)	\$62/68

 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. 以上價目均以港幣計算並須附加 10%服務費。 Eco-friendly 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。