TAKE A BITE WITH US

佳肴美食指南

OUR RESTAURANTS & BARS 餐厅及酒吧

Ming Court 明阁 Level 6 - 6楼

Michelin-starred Cantonese cuisine 米其林粤菜食府

Ming Cellar 明酒窖 Level 6 - 6楼

Over 400 labels from around the world 超过400款美酒佳酿

Alibi - Wine Dine Be Social Level 5 - 5楼

Alibi - 酒吧 餐厅 聚荟

Modern European restaurant and bar 欧陆风时尚餐厅及酒吧

The Place Level L - L楼 层

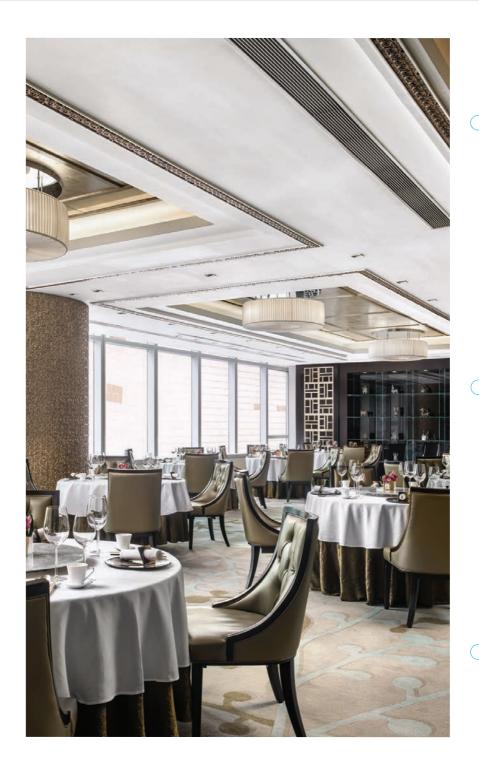
All-day dining restaurant 全天候环球美馔

The Garage Bar Level L - L楼 层

Outdoor patio bar 户外酒吧

Splash Level 42 - 42楼

Poolside drinks and snacks 池畔吧





MING COURT MICHELIN-STARRED CANTONESE RESTAURANT

Ambiance:

Recognised by the Hong Kong & Macau Michelin Guide since 2009, Ming Court is known for pairing authentic Cantonese dishes with great wines from around the world. A must-try for all guests.

When:

Lunch, 11:00am - 2:30pm, daily Dinner, 6:00pm - 10:30pm, daily

Where: Level 6

明阁

米其林粵菜食府

体验:

自2009年起荣获米其林星级荣誉,呈献经典 广东美馔佳肴,配搭世界顶级葡萄佳酿,升华 美食艺术,让宾客一一品尝。

何时:

午市每天上午11时至下午2时30分 晚市每天晚上6时至10时30分

何地:6楼

MING CELLAR

Home to the world's finest wines, Ming Cellar houses over 400 labels from 20 different countries and over 100 regions. With the expert assistance of our Sommeliers, guests may pair any of the cellar's labels with the exquisite culinary creations offered by Ming Court.

Intimate wine tasting:

Educate your palate with an intimate wine tasting. Our Sommeliers are happy to share some wines and the stories behind. Complimentary for all in-house guests.

When:

6:00pm - 7:00pm, daily

明 酒 窖

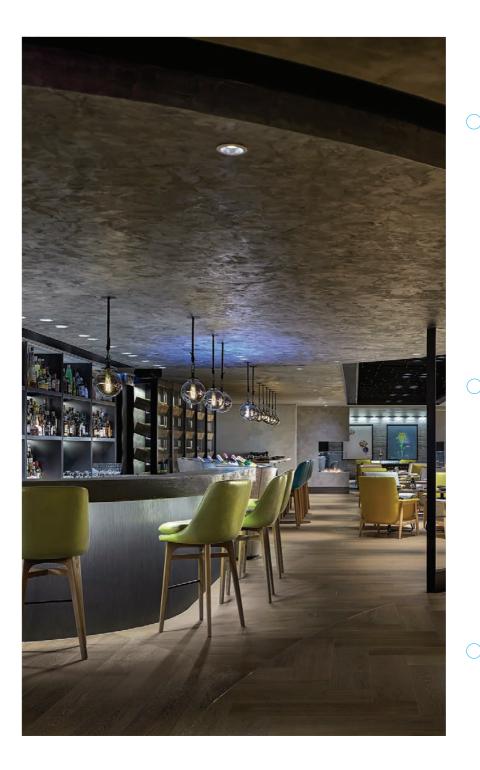
明酒客将世界各地顶级佳酿一一呈现於您眼前。现收藏了超过400款来自20个不同国家及超过100个地区的美酒。 专业的侍酒师们将为您挑选美酒配搭明阁的当代佳肴。

小型品酒会:

明酒窖每晚举行小型品酒会,酒店住客可免费参与,品尝侍酒师推介的美酒,享受美好的晚上。

小型品酒会:

每天晚上6时至7时





Ambiance:

Offers multi-dimensional experiences above the bustle of the city including lunch, afternoon tea, drinks, dinner and after dinner drinks, with wine tastings, mixology, creative shared plates and signature coffee artistry, influenced from Asia and Europe.

When:

10:00am - 1:00am, Sunday – Thursday 10:00am - 2:00am, Friday, Saturday & public holiday eyes.

When: Level 5

体验:

提供多款创意不凡的美食、包括午餐、下午茶、晚餐、精心挑选的美酒收藏和一系列重塑经典口味的鸡尾酒。Alibi 更为宾客呈献多重感官体验、当中包括各式品酒会、调酒活动及咖啡工艺。

何时:

星期日至四上午10时至凌晨1时 星期五、六及公众假期前夕上午10时至凌晨2时

何地:5楼







Ambiance:

The Garage Bar, an outdoor food truck and craft beer destination is decorated in a striking red and black theme. Featuring two vintage Citroën vans, The Garage Bar blends Western food truck favourites with traditional Asian flavours. All dishes can be suitably paired with almost 30 local and international craft beers.

When:

5:00pm - late, daily

Where:

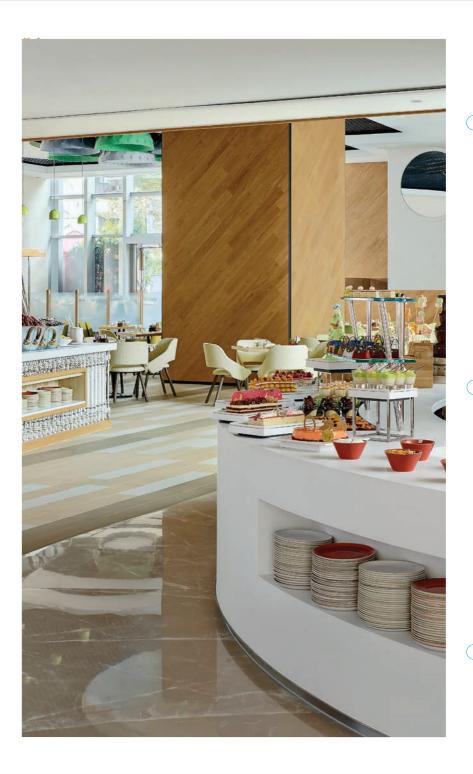
Level L (Access via the linkbridge to Langham Place Shopping Centre)

体验:

户外露天酒吧The Garage Bar,设计以都市街头风格为概念,用上型格的红黑双色作主调,并注入街头味浓的霓虹灯元素,营造车库效果。酒吧内放置两台法国古董卡车改装而成的美食车,充满时尚感而不失生活玩味。美食车菜式贯彻街头风格,并以西式美食配搭东方口味。同时以本地及多国手工啤酒作招徕,带来近三十款本地及世界各地的特色手工啤酒,让食客置身酒店内都能享受大都会的美食文化体验。

何时:每天下午5时开始

何地:L楼层(可由连接朗豪坊的行人天桥前往)



the place.

Ambiance:

Offers gourmet lovers an indulgent journey at one of the city's most popular buffet restaurants, serving breakfast, lunch, afternoon tea, dinner and late night supper buffets, alongside a refreshing all-day à la carte menu.

Tempting, jet-fresh seafood from the three-metre Seafood Bar, Asian and Western favourites at the live stations, with specially crafted desserts all within your reach.

When:

6:30am - 12:30am, daily

Where:

Level L

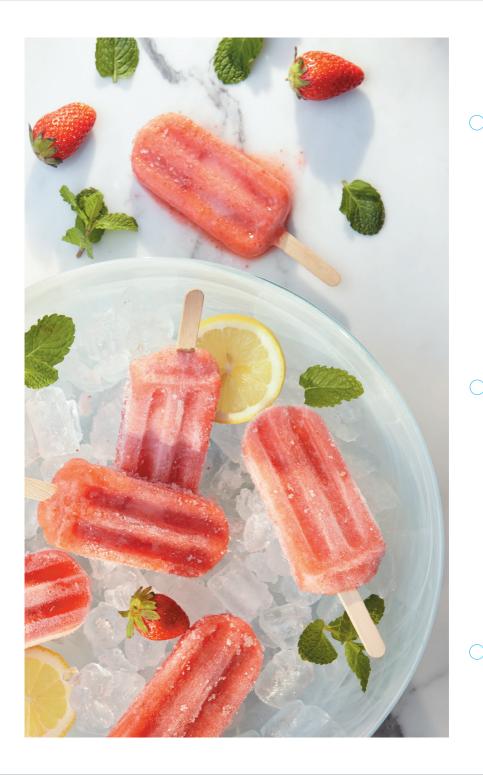
体验:

The Place 供应备受欢迎的早、午、晚、下午茶及宵夜自助餐,以及耳目一新的单点菜单。琳琅满目的环球美馔包括于全长3米的海鲜吧供应的新鲜海产、一系列即席烹调的国际佳肴以及精心制作的甜品等,让您尽情享受难忘的滋味体验。

何时:

每天上午6时30分至凌晨12时30分

何地:L楼层





Ambiance:

Relax at our rooftop pool bar with great views, ice pops, drinks and bites.

When:

12:00pm - 8:00pm, Monday - Friday 10:00am - 8:00pm, Saturday, Sunday and public holidays

Where: Level 42

体验:

于酒店顶层池畔享受冰棒、饮品、小食以及一 览无遗的闹市景色。

何时:

星期一至五中午12时至晚上8时 星期六、日及公众假期上午10时至晚上8时

何地:L楼层



MORNING, SUNSHINE

晨 采 滋 味

COMPLETE BREAKFAST 早晨套餐

B1 Continental breakfast (D, G, V)

\$178

Freshly sliced seasonal fruits and a bakery basket With butter, jam, marmalade and honey

- Your choice of freshly squeezed fruit juice
- Your choice of freshly brewed coffee, tea, hot chocolate or milk

健康早餐

时令鲜果及面包篮 (配牛油、果酱及蜂蜜)

- 自选鲜榨果汁
- 自选香浓咖啡、茶、热巧克力或牛奶

B2 American breakfast (G, P)

\$208

Two fresh free-range farm eggs, any way you like,

With hash brown potatoes and grilled tomatoes

- Served with your choice of bacon, ham, chicken sausage or pork sausage
- Freshly sliced seasonal fruits and a bakery basket With butter, jam, marmalade and honey
- Your choice of freshly squeezed fruit juice
- Your choice of freshly brewed coffee, tea, hot chocolate or milk

美式早餐

以自选方法烹制走地鸡蛋两只, 伴脆香薯饼及烤西红柿,

- 配自选培根、火腿、鸡肉肠或猪肉肠
- 时令鲜果及面包篮配牛油,果酱及蜂蜜
- 自选鲜榨果汁
- 自选香浓咖啡、茶、热巧克力或牛奶

B3 European breakfast (D, G, P, S)

\$218

Two poached free-range farm eggs on pan-seared foie gras, Kintoa ham, an English muffin with caviar, Hollandaise sauce, grilled tomatoes and hash brown potatoes

- Freshly sliced seasonal fruits and a bakery basket With butter, jam, marmalade and honey
- Your choice of freshly squeezed fruit juice
- Your choice of freshly brewed coffee, tea, hot chocolate or milk

欧陆早餐

水煮走地鸡蛋两只伴香煎鹅肝、西班牙火腿、英式松饼配鱼子酱、蛋黄酱、 烤西红柿及脆香薯饼

- 时令鲜果及面包篮(配牛油、果酱及蜂蜜)
- 自选鲜榨果汁
- 自选香浓咖啡、茶、热巧克力或牛奶

B4 Chinese breakfast (G, N, P, S)

\$198

Pork, fish, beef or chicken rice congee with crispy Chinese doughnut

- With peanuts, pickled vegetables, spring onions and soy sauce
- Your two choices of dim sum: shrimp dumplings, pork dumplings,
 barbecued pork buns or steamed glutinous rice with chicken, wrapped in lotus leaf
- Served with Chinese Jasmine tea

中式早餐

猪肉、鱼片、牛肉或鸡肉粥配香脆油条

- 另有花生、腌菜、葱及酱油
- 另有两款自选点心包括虾饺、烧卖、叉烧包或珍珠鸡
- 另有香片茶

B5 Japanese breakfast (G, S)

\$218

Grilled salmon fillet with steamed rice and sautéed vegetables

- Miso soup with tofu, tamagoyaki, tofu and Japanese pickles
- Served with Japanese green tea

日式早餐

烧三文鱼柳伴白饭及炒杂菜

- 另有豆腐味噌汤、厚烧玉子、豆腐及日式腌菜
- 另有日本绿茶

B6 Kids breakfast bento (G, P)

\$108

Mini pancakes, scrambled eggs, hash brown potatoes, Crudités, English muffin with organic maple syrup

- Your choice of chicken sausage or bacon
- Your choice of freshly squeezed apple or orange juice

儿童早餐便当

迷你煎饼、炒鸡蛋、脆香薯饼、蔬菜沙拉、英式松饼配有机枫糖浆

- 自选鸡肉肠或培根
- 自选鲜榨苹果汁或橙汁

Available 24 hours | 24小时供应

À LA CARTE BREAKFAST

单点早餐

LIGHT BREAKFAST 醒神滋味

藜麦、牛油果、香菇、豆腐、椰子酸奶及南瓜籽

B 7	Low fat plain Greek or fruit yoghurt (D, V) 低脂纯希腊酸奶或果味酸奶	\$48
B8	Your choice of organic granola, cornflakes, rice krispies, Coco Pops, Special K or All-Bran (D, G) With iced or hot milk (skimmed milk and soy bean milk optional) 自选有机燕麦卷、玉米片、脆米、可可米、Special K或全麦维配冰或热牛奶(另可选择低脂牛奶或豆奶)	\$68
В9	Homemade Bircher muesli (D, G, N, V) Organic oatmeal, dried apricots, raisins, fresh Granny Smith apple, Almonds and organic honey with low fat yoghurt and low fat milk 自家制瑞士冻燕麦 燕麦片、杏脯、葡萄干、青苹果、杏仁、有机蜂蜜、低脂酸奶及低脂牛奶	\$98
B10	Oatmeal porridge (D, G, V) With milk and local organic honey (skimmed milk and soy bean milk optional) 牛奶麦片 配本地有机蜂蜜 (另可选择低脂牛奶或豆奶)	\$98
B11	Buddha bowl (VE) Quinoa, avocado, shiitake mushroom, tofu, coconut yoghurt, pumpkin seeds 佛陀碗	\$128

B12 Bakery basket (D, G, N, V)

\$78

With butter, jam, marmalade and honey

Your three choices of: Croissants, Danish pastries,
 Toasted white bread, toasted rye bread, toasted whole wheat bread,
 Toasted bagels, toasted English muffins or daily sweet muffins

精选面包篮

配牛油、果酱及蜂蜜

- 自选三款面包包括牛角包、丹麦甜酥、白吐司、裸麦吐司、全麦吐司、 面包圈、烙茧式松饼或精洗甜松饼

B13 High fibre bakery basket (D, G, N, V)

\$78

With butter, jam, marmalade and honey

Whole wheat bagels, multi-grain whole wheat rolls,

Dried fruit whole wheat bread, cranberry and almond bran muffins

精选高纤面包篮

配牛油、果酱及蜂蜜

全麦面包圈、多谷物全麦卷、果干全麦面包及蔓越莓杏仁全麦维松饼

FREE-RANGE EGGS & SPECIAL BREAKFASTS

走地鸡蛋及精选早餐

 $B14 \quad Two \ fresh \ free-range \ farm \ eggs, \ any \ way \ you \ like \ (G,P)$

\$138

With hash brown potatoes and grilled tomatoes

Served with your choice of bacon, ham, chicken sausage or pork sausage

以自选方法烹制走地鸡蛋两只

伴脆香薯饼及烤西红柿、配自选培根、火腿、鸡肉肠或猪肉肠

B15 Three free-range farm egg omelette (D, G, P)

\$148

With hash brown potatoes, grilled tomatoes and your choice of mushrooms, onions, tomatoes, ham, bacon, cheese or bell peppers

走地鸡蛋奄列(三蛋)

伴脆香薯饼、烤西红柿及自选馅料包括蘑菇、洋葱、西红柿、火腿、培根、奶酪或甜椒

B16	Free-range eggs Benedict (G, P) On toasted English muffin and hash brown potatoes 英式班尼迪蛋 (选用走地鸡蛋)	
	伴英式松饼及脆香薯饼	\$168
	Add on gammon ham and Hollandaise sauce 加配维吉尼亚火腿及蛋黄酱	\$178
B17	Egg white omelette (D, V) With mushrooms, onions, tomatoes, spinach, Cheddar cheese and bell peppers, served with hash brown potatoes 蛋白奄列 馅料包括蘑菇、洋葱、西红柿、菠菜、车打奶酪及甜椒伴脆香薯饼	\$148
B18	Breakfast burrito (VE) Impossible™ plant-based ground meat, steamed rice, avocado, refried black beans, tomatoes, shredded lettuce, and vegan mayonnaise 墨西哥烤卷 Impossible™ 植物素肉、白饭、牛油果、黑豆、西红柿、生菜丝及全素蛋黄酱	\$148
B19	Traditional plain rice congee (G, V) Served with pickled vegetables, century egg and crispy Chinese doughnut 传统纯米粥 配腌菜、皮蛋及香脆油条	\$98
B20	Homemade fish congee (G, N, S) With ten types of grain cereals Served with sliced black cod, peanuts, preserved vegetables and scallion 自家制鱼粥 混合十种谷麦片配黑鳕鱼片、花生、腌菜及大葱	\$138
B21	Blueberry pancakes (D, G, V) With organic maple syrup and fresh berries 蓝莓薄饼 配有机枫糖浆及新鲜杂莓	\$128

B22	Belgian waffles (D, G, N, V) With sliced banana, roasted almonds and sugar-free single origin chocolate sauce 比利时窝夫夹饼 配新鲜香蕉片、烤杏仁及无糖单一产地巧克力酱	\$1	128
B23	Brioche French toast (D, G) With banana compote and organic maple syrup 法式奶油吐司 配蜜饯香蕉及有机枫糖浆	\$1	128
DR	INKS 解渴饮料		
D1	Freshly brewed coffee (one pot) (Also available decaffeinated) 香浓咖啡 (每壶) (另可选择无咖啡因咖啡)	\$	660
D2	Café latte, cappuccino or flat white (D) (Also available decaffeinated) 鲜奶咖啡、泡沫特浓咖啡或白咖啡 (另可选择无咖啡因咖啡)	\$	860
D3	Espresso 特浓咖啡	\$	845
D4	Extra shot 双份特浓咖啡	(Additional 5	号加) §15
D5	T2 tea selections English Breakfast, Organic Peppermint, Organic Chamomile, Sencha Jasmine, Darjeeling, Earl Grey 精选T2茗茶 英式红茶、有机薄荷茶、有机洋甘菊茶、日本煎茶、茉莉花茶、大吉岭红茶、	1,	\$55

D 7	Hot chocolate (D) Your choice of whole milk, skimmed milk, soy bean milk or almond milk (N) 热巧克力 可选择全脂牛奶、低脂牛奶、豆奶或杏仁奶	\$55
D8	Whole milk (D), skimmed milk (D), soy bean milk or almond milk (N) Served hot or iced 全脂牛奶、低脂牛奶、豆奶或杏仁奶 可选择热饮或冷饮	\$55
D9	Fruit smoothie (D) Made with organic honey, low fat yoghurt and skimmed milk Your choice of banana, seasonal berries, mango or strawberry flavours 水果冰沙 以有机蜂蜜、低脂酸奶及低脂牛奶调制 可自选香蕉、杂莓、芒果或草莓口味	\$70
D10	Protein shake (D) Strawberry, banana or seasonal berries Choice of whey protein or soy protein with your choice of milk, soy bean milk, or almond milk (N) 蛋白鲜果奶昔 草莓、香蕉或时令杂莓 自选乳清蛋白或大豆蛋白,配以牛奶、豆奶或杏仁奶	\$98
D11	Freshly squeezed fruit juice Orange, apple, carrot, watermelon, grapefruit, kiwi or mango 自选鲜榨果汁 擀 苹果 胡萝卜 西瓜 葡萄柚 猕猴桃或芒果	\$60

ALL DAY

滋味无穷

SOUP 汤

A1 Cream of mushroom soup (D, V) \$108 With cèpes, morel, shiitake mushrooms, button mushrooms and truffle essence 野菌奶油汤 牛肝菌、羊肚菌、香菇、蘑菇及松露油 A2 Mediterranean smoked lentil and chickpea soup (VE) \$108 Tomatoes, spinach, onions 地中海烟熏扁豆及鹰嘴豆汤 西红柿、菠菜及洋葱 \$128 A 3 Double boiled wellness chicken soup (P) With pork spare rib, Chinese yam, wolfberries and Cordyceps flower 养生炖鸡汤 猪骨、鲜淮山、杞子及虫草花

	A4	Classic Caesar salad (D, P) 凯撒沙拉	
		With garlic rubbed bruschetta 伴香蒜意式烤面包 (G)	\$178 \$188
		With smoked salmon 伴烟三文鱼 (G, S)	\$198
	A5	Roasted baby beetroot salad (G, N, VE) Coconut yoghurt, arugula, spinach, orange segments, toasted quinoa, macadamia 烤甜菜沙拉 配椰子酸奶、芝麻菜、菠菜、橙子片、烤藜麦、夏威夷果仁	\$158
)	A6	Cobb salad (D, P) Chopped romaine hearts, bacon, tomatoes, roasted organic chicken breast, quail eggs, avocado, chives, Gorgonzola blue cheese, olives and ranch dressing 卡布沙拉 碎罗马生菜、培根、西红柿、烤有机鸡胸肉、鹌鹑蛋、牛油果、韭菜、意大利米兰蓝奶酪、橄榄、牧场沙拉酱	\$188
	A 7	Za'atar couscous salad with chickpeas (G, VE) Red peppers, shallots, mint, sumac, raisins, parsley, lemon and extra virgin olive oil 北非小米鹰嘴豆沙拉 红椒、红葱、薄荷、黄栌香料、葡萄干、欧芹、柠檬及初榨橄榄油	\$158
	A8	Balsamic marinated vegetables (G, N, VE) Hummus, arugula, pine nuts and pita bread 意式黑醋腌时蔬 鸡心豆蓉、芝麻菜、松子仁及中东包	\$168
	A9	Breaded chicken tulips with chilli mayonnaise (6 pieces) (G) 酥炸鸡肉配辣椒蛋黄酱 (6件)	\$128
	A10	Impossible™ plant-based ground meat sliders (D, G, V) Tomatoes, lettuce, vegan spicy mayonnaise, served with French fries Impossible™ 植物素肉小汉堡包 西红柿、生菜、素辛辣蛋黄酱,配炸薯条	\$168

SALAD & APPETIZERS 沙拉及头盘

FUNDAMENTALS 三明治

A11 Club sandwich (D, G, P)

\$178

Organic chicken breast, ham, aged cheddar cheese, crispy bacon, fried free-range farm egg in bloomer bread and your choice of French fries or green salad 公司三明治

有机鸡胸肉、火腿、车打奶酪、脆培根、煎走地鸡蛋配欧式面包、伴炸薯条或田园青沙拉

A12 The Place burger* (D, G, P)

\$208

Grilled Wagyu beef patty, tomatoes, onions, Colby Jack cheese, bacon, lettuce, The Place sauce in a brioche bun and your choice of French fries or green salad 烧和牛肉汉堡*

香烧和牛肉、西红柿、洋葱、杰克奶酪、培根、生菜,配自家制酱汁及奶油鸡蛋面包 伴炸薯条或田园青沙拉

A13 Impossible TM plant-based ground meat meatballs panini (D, G, V) \$198

Pimiento de piquillo sauce, spinach, Colby Jack cheese, crispy garlic

Impossible™ 植物素肉丸意式三明治

西班牙红椒汁、菠菜、杰克奶酪、香脆大蒜

A14 Chicken Caesar tortilla wrap (D, G, P)

\$148

Tomatoes, bacon, Romaine heart, Parmesan cheese and Caesar dressing With your choice of French fries or green salad

凯撒鸡肉卷饼

西红柿、培根、罗马生菜及巴马臣奶酪, 配凯撒沙拉汁 伴炸薯条或田园青沙拉

A15 Impossible™ ground meat quesadilla (G, VE)

\$148

Vegan cheese, jalapeño, bell peppers, onions, tomato salsa, guacamole, vegan mayonnaise, in a flour tortilla

Impossible™植物素肉墨西哥薄饼

素奶酪、墨西哥辣椒、甜椒、洋葱、西红柿沙沙、

牛油果酱及纯素蛋黄酱

* We recommend your beef burger should be well done. If you wish it to be served otherwise, please inform your server when placing your order.

我们建议食用全熟牛肉。 如有其他需要,请于点餐时向服务员提出。

Available 供应时间 11:00 am - 11:00 pm

D: Contains dairy 含有奶类制品 / G: Contains gluten 含有麸质 / N: Contains nuts 含有坚果 / P: Contains pork 含有猪肉 / S: Seafood 海鲜 / V: Vegetarian 素菜 / VE: Vegan 全素

\bigcirc	FA	VOURITES 风味选择	
	A16	Vegetable masala (D, G, V) Pilau rice, naan bread and mint yoghurt sauce 印式杂菜咖喱 伴印式香饭及印式烧饼,配薄荷酸奶酱	\$178
	A17	Bibimbap A Korean classic. Served in a sizzling stone pot of beef, Vegetables, egg and steamed rice 韩式石锅拌饭 牛肉、杂菜及鸡蛋	\$188
\bigcirc	A18	Kung pao tofu (VE, N) Tofu, dried red chilli, Sichuan peppers, honey beans, cashew and steamed rice 官保豆腐 豆腐、干辣椒、四川胡椒、蜜豆及腰果伴白饭	\$188
	A19	Hainanese chicken rice (G) Tender boneless chicken with fragrant rice and chicken broth 海南鸡饭 去骨鸡肉,伴香油饭及清鸡汤	\$198
	A20	Nasi goreng (G, N, S) Fried rice with prawns, egg, chilli, chicken wings, chicken and beef satay 印尼炒饭 虾、鸡蛋、辣椒、鸡翅、鸡肉及牛肉沙嗲	\$208
	A21	Sweet and sour Omnipork (VE) Pineapple, bell peppers, Chinese cabbage, steamed rice	\$178

凤梨膳良咕噜肉 凤梨、甜椒、白菜,伴白饭 A22 Wonton noodle soup (G, P, S)

\$148

Shrimp and pork wontons, yellow chives and egg noodles

鲜虾云吞面

鲜虾猪肉云吞、韭黄及蛋面

A23 Fish and chips (G, S)

\$208

Beer battered black cod served with tartar sauce and French fries

英式炸鱼薯条

炸黑鳕鱼配他他酱, 伴炸薯条

	G R	ILL, PASTA & RICE 扒类, 意大利面条及米饭	
	A24	Grilled Atlantic salmon* (200g) (S) 炭烧大西洋三文鱼扒 (200克)	\$258
	A25	Grilled New Zealand lamb chops* (250g) 炭烧新西兰羊架 (250克)	\$328
	A26	Grilled Australian Hereford organic grass-fed beef tenderloin* (220g) 炭烧澳大利亚赫里福德有机草饲牛柳 (220克)	\$408
	A27	Grilled lemon herb spring chicken 炭烧柠檬香草春鸡	\$208
\bigcirc	Plu	ch served with sautéed garden vegetables, mushrooms and Caesar salad s your choice of: baked potato, French fries or mashed potato (D, G) oice of sauces: black peppercorn, mushroom, herb butter or béarnaise sauce	
	另自	:均配: 炒杂菜、野菌及凯撒沙拉 选: 原只美式焗薯、炸薯条或薯泥 酱汁: 黑椒、野菌、香草牛油或法式蛋黄香草汁	
	A28	Create your favourite pasta (G) Pasta: Spaghetti, penne, rigatoni, gluten-free spaghetti (VE) Sauce: Bolognese, carbonara (P), primavera (V), pesto (V) 自创意大利粉 意粉选择: 意大利粉、长通粉、田园通粉、不含麸质意大利粉 酱汁选择: 肉酱汁、培根蛋黄汁、杂菜西红柿汁、香草酱	\$188
	A29	Seafood linguine (D, G, S) Prawns, calamari, clams, cherry tomatoes, white wine and basil 海鲜扁意粉 大虾、墨鱼、蚬肉、樱桃番茄、白酒及罗勒叶	\$198
	A30	Spinach and ricotta cheese ravioli (D, G, V) With sun-dried tomatoes, arugula, edamame and basil cream sauce 菠菜奶酪意式云吞 西红柿干、芝麻菜及枝豆,配罗勒奶油汁	\$188
		Available 供应时间 11:00 am – 11:00 pm D: Contains dairy 含有奶类制品 / G: Contains gluten 含有麸质 / N: Contains nuts 含有坚果 / P: Contains pork 含有猪肉 / S: Seafood 海鮮 / V: Vegetarian 素菜 / VE: Vegan 全素	

PIZZA 薄饼

A31 The Classic (D, G, P)

\$208

With mozzarella cheese, pepperoni sausage, chorizo, olives, chicken, Mushrooms, bell peppers and basil

传统薄饼

水牛奶酪、意式辣肉肠、西班牙辣肉肠、橄榄、鸡肉、蘑菇、甜椒及罗勒叶

A32 Marguerita (D, G, V)

\$208

Buffalo Mozzarella, tomatoes, basil

蕃茄罗勒水牛奶酪薄饼水牛奶酪、西红柿、罗勒叶

A33 Create your own 自创薄饼 (G) (Choose five toppings 五种配料组合)

\$218

- Sautéed mushrooms 炒杂菌
- Bell peppers 甜椒
- Sun-dried tomatoes 西红柿干
- Pepperoni sausage 意式辣肉肠 (P)
- Fresh tomatoes 鲜西红柿
- · Olives 橄榄

- Chorizo 西班牙辣肉肠(P)
- Pineapple 凤梨
- Ham 火腿 (P)
- Arugula leaves 芝麻菜叶
- Anchovies 银鱼柳 (S)
- Bacon 培根 (P)

Extra toppings can be added to any of our pizzas at \$20 per additional topping 所有薄饼均可额外加添配料、每款另加\$20

\bigcirc	DE	SSERT 甜点	
	A34	Flourless Belgian chocolate cake (D, N) With caramelised mango, berries compote and Tia Maria sauce 比利时幼滑巧克力蛋糕 伴焦糖芒果及甜煮杂莓,配咖啡甜酒汁	\$98
	A35	Italian tiramisu (D, G, N) With fresh chocolate dipped strawberries 意大利提拉米苏 伴巧克力草莓	\$98
	A36	Warm apple crumble (D, G, N) With Tahitian vanilla bean sauce and honeycomb ice cream 热苹果奶酥 伴大溪地香草酱及蜂巢冰淇淋	\$98
	A37	Coconut crème crepe mille-feuille cake (D, G) With mango sorbet 椰子奶油法式千层酥 伴芒果雪葩	\$98
	A38	Selection of sliced fresh seasonal fruits (VE) 时令鲜果拼盘	\$108
	A39	Mövenpick ice cream of your choice (single scoop) (D, N) Vanilla, chocolate, strawberry or maple walnut 自选Mövenpick冰淇淋 (单球) 香草、巧克力、草莓或枫糖核桃	\$98



HONG KONG GLORIOUS FOOD CHA CHAAN TENG

香港美食-茶餐厅

H1	Hong Kong style Swiss sauce chicken wings (G) 瑞士汁鸡翅	\$118
H2	Hong Kong style steak burger with Kraft cheese and mayonnaise (D, G) 港式芝士牛扒汉堡	\$128
Н3	Hong Kong style French toast (D, G, N) With maple syrup, butter and peanut butter cream 港式西多士 配枫糖浆、牛油及花生酱	\$88
H4	Cheung Chau curry fish balls with squid and radish (G, S) 长洲咖喱鱼丸配鱿鱼及萝卜	\$118
H5	Honey barbecued pork, fried egg served with steamed rice (G, P) 地道叉烧煎蛋饭	\$128
Н6	Tomato broth macaroni with pork luncheon meat (G, P) 西红柿浓汤通心粉配午餐肉	\$108
H 7	Instant noodles with pork luncheon meat and fried egg (G, P) 午餐肉煎蛋公仔面	\$108

Н8	Hong Kong style milk tea (served hot) (D) 港式热奶茶	\$55
Н9	Salty lemon soda 盐柠檬梳打	\$60
H10	Horlicks drink (served hot) (D) 热好立克	\$55

KIDS

味尝稚气

TODDLERS 宝宝最爱*

- K1 Purée of daily fruits (D) 新鲜杂果泥
- K2 Purée of daily vegetables (D) 新鲜蔬菜泥
- K3 Poached white fish with mashed potatoes (D,S) 白灼鲜鱼配薯泥
- * Complimentary for children four years old and under. 免费为4岁或以下小童提供

CORDIS KIDS BENTO BOX**

康得思儿童便当**

K4 Grilled low fat cheese whole wheat sandwich (D,G,V)

\$108

Served in a bento box with buttered sweet corn, assorted seasonal greens, fresh cut fruits and a choice of French fries or mashed potato

烤低脂奶酪全麦三明治便当

配牛油玉米、田园青沙拉、时令鲜果及自选炸薯条或薯泥

K5 Tuna mayonnaise sandwich (D, G, S)

\$108

Served in a bento box with buttered sweet corn, assorted seasonal greens, fresh cut fruits and choice of French fries or mashed potatoes

吞拿鱼蛋黄酱三明治便当

配牛油玉米,田园青沙拉,时令鲜果及自选炸薯条或薯泥

** These portions are for children and smaller than other menu items. 以上菜式特别为小童而设、并以较小份量供应。



CORDIS KIDS BENTO BOX** 康得思儿童便当** K6 Mini hotdog (D, G, P) \$108 Served in a bento box with buttered sweet corn, assorted seasonal greens, fresh cut fruits and choice of French fries or mashed potato 迷你热狗便当 配牛油玉米, 田园青沙拉, 时令鲜果及自选炸薯条或薯泥 **K**7 Grilled organic chicken sandwich (D, G) \$108 Tomatoes, lettuce and honey mayonnaise Served in a bento box with buttered sweet corn, assorted seasonal greens, fresh cut fruit and choice of French fries or mashed potato 烤有机鸡肉三明治便当 西红柿、生菜、蜂蜜蛋黄酱 配牛油玉米, 田园青沙拉, 时令鲜果及自选炸薯条或薯泥 K8 Crispy chicken tenders with tartar sauce (D, G) \$108 Served in a bento box with buttered sweet corn, assorted seasonal greens, fresh cut fruits and choice of French fries or mashed potato 脆炸鸡柳配他他酱便当 配牛油玉米, 田园青沙拉, 时令鲜果及自选炸薯条或薯泥 K9 \$108 Mac n' cheese with Frankfurter sausage (D, G, P) Served in a bento box with buttered sweet corn, assorted seasonal greens, fresh cut fruits and choice of French fries or mashed potato 香焗芝士通心粉配法兰克福肠 配牛油玉米, 田园青沙拉, 时令鲜果及自选炸薯条或薯泥 K10 Healthy bento (G, D, S) \$108 Buckwheat soba noodles, grilled salmon fillet, sweet potato wedges,

** These portions are for children and smaller than other menu items. 以上菜式特别为小童而设,并以较小份量供应。

全麦荞麦面、烤三文鱼柳、地瓜角、时令鲜果及奶油鸡茸玉米汤

fresh cut fruits and cream of sweet corn

健康便当

	RDIS KIDS DRINKS** 思儿童饮料**		
	Low fat milkshake (D) (Choice of vanilla / chocolate / strawberry / banana) With low fat yoghurt, skimmed milk and fresh fruit 低脂奶昔 可自选香草、巧克力、草莓或香蕉口味 选用低脂酸奶,脱脂奶及时令鲜果	\$65	
K12	Homemade lemonade 自家制柠檬特饮	\$45	
K13	Orange juice 橙汁	\$45	
K14	Apple juice 苹果汁	\$45	
K15	Watermelon juice 西瓜汁	\$45	
	ese portions are for children and smaller than other menu items. 上菜式特別为小童而设,并以较小份量供应。		

MIDNIGHT FEAST

长夜滋味

N1 Classic Caesar salad (D, P)

凯撒沙拉

With garlic rubbed bruschetta 伴香蒜意式烤面包 (G)	\$178
With grilled organic chicken breast 伴炭烧有机鸡胸肉 (G)	\$188
With smoked salmon 伴烟三文鱼 (G, S)	\$198

N2 Cobb salad (D.P)

\$188

Chopped romaine hearts, bacon, tomatoes, roasted organic chicken breast, quail eggs, avocado, chives, Gorgonzola blue cheese, olives and ranch dressing

卡布沙拉

碎罗马生菜、培根、西红柿、烤有机鸡胸肉、鹌鹑蛋、牛油果、香葱、 意大利米兰蓝奶酪、牧场沙拉酱

N3 Cream of mushroom soup (D, V)

\$108

With cèpes, morel, shiitake mushrooms, button mushrooms and truffle essence

野菌奶油汤

牛肝菌、羊肚菌、香菇、蘑菇及松露油

N4 Kung pao tofu (N, VE)

\$188

Tofu, dried red chilli, Sichuan peppers, honey beans, cashew and steamed rice

宫保豆腐

豆腐、干辣椒、四川胡椒、蜜豆及腰果伴白饭

N5 Wonton noodle soup (G, P, S)

\$148

Shrimp and pork wontons, yellow chives and egg noodles

鲜虾云吞面

鲜虾猪肉云吞, 韭黄及蛋面

N6 Club sandwich (D, G, P)

\$178

Organic chicken breast, ham, aged cheddar cheese, crispy bacon, fried free-range farm egg in bloomer bread and your choice of French fries or green salad 公司三明治

有机鸡胸肉、火腿、车打奶酪、脆培根、煎走地鸡蛋配欧式面包、伴炸薯条或田园青沙拉

N7 The Place burger* (D, G, P)

\$208

Grilled Wagyu beef patty, tomatoes, onions, Colby Jack cheese, bacon, lettuce, The Place sauce in a brioche bun and your choice of French fries or green salad 烧和牛肉汉堡*

香烧和牛肉、西红柿、洋葱、杰克奶酪、培根、生菜, 配自家制酱汁及奶油鸡蛋面包 伴炸薯条或田园青沙拉

N8 Impossible™ ground meat quesadilla (G, VE)

\$148

Vegan cheese, jalapeño, bell peppers, onions, tomato salsa, guacamole, vegan mayonnaise, in a flour tortilla

Impossible™植物素肉墨西哥薄饼

素奶酪、墨西哥辣椒、甜椒、洋葱、西红柿沙沙、

牛油果酱及纯素蛋黄酱

N9 Create your favourite pasta (G)

\$188

Pasta: Spaghetti, penne, rigatoni, gluten-free spaghetti (VE) Sauce: Bolognese, carbonara (P), primavera (V), pesto (V)

自创意大利粉

意粉选择: 意大利粉、长通粉、田园通粉、不含麸质意大利粉 酱汁选择: 肉酱汁、培根蛋黄汁、杂菜西红柿汁、香草酱

N10 Spinach and ricotta cheese ravioli (D, G, V)

\$188

With sun-dried tomatoes, arugula, edamame and basil cream sauce

菠菜奶酪意式云吞

西红柿干、芝麻菜及枝豆, 配罗勒奶油汁

* We recommend your beef burger should be well dones. If you wish it to be served otherwise, please inform your server when placing your order. 我们建议食用全熟牛肉。 如有其他需要,请于点餐时向服务员提出

	N11	Italian tiramisu (D, G, N) With fresh chocolate dipped strawberries 意大利提拉米苏 伴巧克力草莓	\$98
	N12	Warm apple crumble (D, G, N) With Tahitian vanilla bean sauce and honeycomb ice cream 热苹果奶酥 伴大溪地香草酱及蜂巢冰淇淋	\$98
	N13	Coconut crème crepe mille-feuille cake (D, G) With mango sorbet 椰子奶油法式千层酥 伴芒果雪葩	\$98
$\overline{}$	N14	Selection of sliced fresh seasonal fruits (VE) 时令鲜果拼盘	\$108
	N15	Mövenpick ice cream of your choice (single scoop) (D, N) Vanilla, chocolate, strawberry or maple walnut 自选 Mövenpick 冰淇淋 (单球)	\$48

DRINKS

解渴饮料

DI	(Also available decaffeinated)	\$60
	香浓咖啡 (每壶) (另可选择无咖啡因咖啡)	
D2	Café latte, cappuccino or flat white (D) (Also available decaffeinated)	\$60
	鲜奶咖啡、泡沫特浓咖啡或白咖啡 (另可选择无咖啡因咖啡)	
D3	Espresso 特液咖啡	\$45
D4	Extra shot 双份特浓咖啡	(Additional 另加) \$15
D5	T2 tea selections English Breakfast, Organic Peppermint, Organic Chamomile, Sencha Jasmine, Darjeeling, Earl Grey 精选T2茗茶	\$55 a,

英式红茶、有机薄荷茶、有机洋甘菊茶、日本煎茶、茉莉花茶、大吉岭红茶、伯爵茶

\$55

	Fruit of the forest – Caffeine-free; eases blood pressure and boosts the immune system 有机水果茶 – 不含咖啡因,有助降低血压及提升免疫力	
	Boricha – Caffeine-free; inhibits colonization of harmful bacteria; prevents tooth decay and cardiovascular disease 韩式大麦茶 – 不含咖啡因,可减慢有害菌繁殖、预防蛀牙及心脑血管疾病	
	Jamaican Ginger – High in antioxidants; aids digestion; boosts the immune system and eye health 牙买加生姜茶 - 含丰富的抗氧化物,可帮助消化、增强免疫力及保持眼睛健康	
	Genmaicha Zest – Prevents bloating and soothes the digestive tract 玄米茶 – 防止胃胀和舒缓肠道不适	
	Maojian – High in antioxidants; supports the nervous and immune system 毛尖茶 – 含丰富的抗氧化物,能增强免疫力及神经系统	
D7	Hot chocolate (D) Your choice of whole milk, skimmed milk, soy bean milk or almond milk (N) 热巧克力 可选择全脂牛奶、低脂牛奶、豆奶或杏仁奶	\$55
D8	Whole milk (D), skimmed milk (D), soy bean milk or almond milk (N) Served hot or iced 全脂牛奶、低脂牛奶、豆奶或杏仁奶 可选择热饮或冷饮	\$55
D9	Fruit smoothie (D) Made with organic honey, low fat yoghurt and low fat milk Your choice of banana, mixed berries, mango or strawberry flavours 鲜果冰沙 以有机蜂蜜、低脂酸奶及低脂牛奶调制 可自选香蕉、杂莓、芒果或草莓口味	\$70

D6 Assortment of healthy teas 精选健康养生茶

D10	Protein shake (D) Strawberry, banana or seasonal berries Choice of whey protein or soy protein with a choice of milk, soy bean milk, or almond milk (N) 蛋白鲜果奶昔 草莓、香蕉或时令杂莓 选择乳清蛋白或大豆蛋白, 配以牛奶、豆浆或杏仁奶	\$98
D11	Freshly squeezed fruit juice Orange, apple, carrot, watermelon, grapefruit, kiwi or mango 自选鲜榨果汁 橙、苹果、胡萝卜、西瓜、葡萄柚、猕猴桃或芒果	\$60
D12	Soft drinks Coke, Coke Zero, Diet Coke, Sprite, Ginger Ale, Tonic, Soda, Fanta 汽水 可口可乐、零度可乐、健怡可乐、雪碧、姜味汽水、汤力水、梳打水、芬达	\$50
D13	Mineral water Evian, San Pellegrino, Acqua Panna, Perrier 矿泉水 依云、圣培露、普娜、巴黎水	\$50
D14	Bottled beers (G) Heineken, Tsing Tao, Corona, Guinness Stout 瓶装啤酒 喜力、青岛、科罗娜、健力士	\$70
D15	Local brewery beers (Made in Hong Kong) (G) Black Kite Wheat Beer 本地酿制啤酒 (香港制造) 黑鸢小麦啤酒	\$80

WINE 如梦如醉

			Index 味道	Glass 每杯	Bottle 每瓶
	СН	AMPAGNE & SPARKLING			
	香槟	及有汽葡萄酒			
)	W1	Ville D'Arfanta, Prosecco Brut, Valdobbiadene Prosecco Superior, DOCG, Italy	F/E	\$110	\$550
	W2	Perrier-Jouët, Grand Brut, France	S/E	\$180	\$720
	WH	IITE 白酒			
)	W3	Sileni, Estate Selection, The Straits Sauvignon Blanc Marlborough, New Zealand	F/S	\$105	\$420
	W4	Bollini, Pinot Grigio, Trentino, Italy	F/E	\$105	\$420
)	W5	Soumah, Chardonnay d'Soumah, Yarra Valley, Australia	S/E	\$140	\$560
	W6	Domaine Valentin Zusslin, Riesling, Orschwihr,	S/E	\$145	\$580
		Alsace, France (Biodynamic)			
	RE	D 红酒			
	W7	Lion Creek, Cabernet Sauvignon, Napier, South Africa	S/B	\$105	\$420
	W8	Kaesler, Stonehorse, Shiraz, Barossa, Australia	F/B	\$110	\$440
	W9	Don Manuel Villafane, Reserva, Mendoza, Malbec, Argentina	F/E	\$130	\$520
	W10	Gladstone Urlar, Pinot Noir, New Zealand (Organic)	F/E	\$140	\$560

Index 味道: B - Bold 浓郁 / E - Elegant 优雅 / F - Fruity 果香 / S - Savoury 圆润