

House Wine

餐酒

CHAMPAGNE	gls	btl
111 Cattier Brut Icône	780	4500

SPARKLING WINE

131 Piccini Spumante 1882 Extra-Dry	260	2800
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HOUSE WHITE

271 JJ McWilliam Chardonnay	260	1200
276 Sauvignon Blanc, Marlborough	300	1500

HOUSE RED

611 JJ McWilliam Shiraz, Australia	260	1200
551 Surya Nero D'avola Merlot, Sicilia	300	1400

PORT WINE

711 Ruby Port, Graham's	220	2600
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DESSERT WINE

721 Quady Electra Muscat 375ml	280	800
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以上價格需另加一成服務費 All prices subject to 10% service charge.

Dinner Set A

晚間套餐

供應時間 17:30-21:00

Beef Borsch

Served with Sour Cream

牛肉羅宋湯

Caesar salad with Roasted Chicken

雞胸凱薩沙拉

Choice of Main Course 主菜三選一

Mushroom Risotto

with Grilled Chicken Breast

碳烤雞胸什菇燉飯

or 或

Spaghetti with Soft Shell Crab

Sautéed with Caper & Basil in Tomato Sauce

酥炸軟殼蟹番茄麵

or 或

Germany Sausage

Served with Sauerkraut, Warm Potato Salad & Kimchi

碳烤德國香腸

佐泡菜, 酸菜, 洋芋沙拉

Mövenpick Ice Cream

Choice of Rum Raisin or Chocolate Flavor

莫凡彼冰淇淋

蘭姆葡萄或巧克力口味

Per Person 每位 : \$ 950

以上價格需另加一成服務費 All prices subject to 10% service charge.

Dinner Set B

晚間套餐

供應時間 17:30-21:00

Baked Escargot and Oyster Mushroom

with Garlic Butter and Bread

蒜味焗田螺

Creamy Shrimp Bisque

Served with Sour Cream

奶油鮮蝦湯

Caesar salad with Roasted Chicken

雞胸凱薩沙拉

Choice of Main Course 主菜三選一

Grilled Pork Shoulder Steak

Served with Mustard and Gherkin Cream Sauce

碳烤梅花豬排

佐奶油芥菜酸瓜醬

or 或

Pan Fried Salmon Steak

Served with Cream Caper Sauce

香煎鮮嫩鮭魚

佐酸豆奶油醬

or 或

Roasted Spring Chicken

Served with Lemon Herbs Sauce

法式爐烤春雞

Crème Caramel

焦糖布丁

Per Person 每位：\$ 1450

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Dinner Set C

晚間套餐

供應時間 17:30-21:00

Deep Fried Hokkaido Scallops

Served with Roasted Bell Pepper Coulis and Tartar Sauce

酥炸北海道干貝

Creamy Shrimp Bisque

Served with Sour Cream

奶油鮮蝦湯

Smoked Salmon Salad

煙燻鮭魚沙拉

Grilled 10oz U.S.A Prime Rib Eye Steak

Served with Chimichurri, Tomato Salsa and Mustard

美國特級肋眼牛排

10oz, 佐南美香菜醬, 酸辣拌番茄

Brownie with Vanilla Ice Cream

布朗尼蛋糕

佐香草冰淇淋

Per Person 每位：\$ 2200

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DINNER 晚餐

供應時間 17:30-21:00

APPETIZER 開胃菜

- Baked Stuffed Mushrooms 240
with Duxelles and Parmesan Cheese
焗烤釀蘑菇
- Crab & Avocado Puffs 260
Served with Wasabi Cream Cheese
蟹肉酪梨起司泡芙
- Baked Escargot and Oyster Mushroom 300
with Garlic Butter and Bread
蒜味焗田螺
- Deep Fried Hokkaido Scallops 360
Served with Roasted Red Pepper Coulis and Tartar Sauce
酥炸北海道干貝
- Sautéed Mussels 420
with Jalapeño, Garlic, Tomato, Cilantro & Lemon Juice
酸辣炒貽貝
- Cheese Platter 460
Camembert, Roquefort, Chili Monterey Jack, Smoked Cheese, Grape, Dried Cranberries, Cracker & Mix Nuts
綜合起司盤
- Salumi Taste 480
Prosciutto, Iberico Cebo Ham, Salchichon & Calabrese Salami
Served with Melon, Gherkin, Olive, Onion and Crostini
歐陸冷肉盤

SOUP 湯類

- Creamy Pumpkin Soup 220
Served with Chicken, Walnuts & Bread
奶油雞肉南瓜湯
- Beef Borsch 240
Served with Sour Cream & Bread
牛肉羅宋湯
- Creamy Shrimp Bisque 260
Served with Sour Cream & Bread
奶油鮮蝦湯

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DINNER 晚餐

供應時間 17:30-21:00

SALAD 沙拉

Roasted Vegetable with Quinoa & Shrimps 300

Zucchini, Bell Pepper, Mushroom, Tomato & Almond tossed in Cucumber Mint Yogurt

鮮蝦烤蔬藜麥沙拉

Caesar salad with Roasted Chicken Breast 360

Romaine Lettuce tossed in Caesar Dressing, topped with Crouton, Chopped Bacon, Parmesan Cheese & Roasted Chicken Breast

雞胸凱薩沙拉

Smoked Salmon Salad 380

Smoked Salmon with Boiled Egg, Avocado, Orange & Caper in Orange Honey Mustard Dressing

煙燻鮭魚沙拉

PASTA & RISOTTO 義大利麵及燉飯

Clams Pasta 320

Sautéed with Garlic, Chili, Basil in Olive Oil

蒜椒培根蛤蜊麵

Mushroom Risotto 360

with Grilled Chicken Breast

碳烤雞胸什菇燉飯

Tomato Pasta with Fried Soft Shell Crab 380

Spaghetti Sautéed with Caper & Basil in Tomato Sauce

酥炸軟殼蟹番茄麵

Mushroom Risotto with Beef Cheek Stew 460

紅酒牛頰什菇燉飯

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DINNER 晚餐

供應時間 17:30-21:00

GLOBE PLATTER 環宇風情

Germany Sausage	360
<i>served with Sauerkraut, Warm Potato Salad & Kimchi</i>	
碳烤德國香腸	
佐泡菜, 酸菜, 洋芋沙拉	
Fish and Chips	380
<i>Served with Ketchup, Tartar Sauce and Lemon</i>	
英式炸魚薯條	
Home Made Cheese Burger	420
<i>with Chili Jack Cheese & Fries</i>	
牛肉起司堡	
Grilled Pork Shoulder Steak	520
<i>Served with Mustard and Gherkin Cream Sauce</i>	
碳烤梅花豬排	
佐奶油芥茉酸瓜醬	
Pan Fried Salmon Steak	540
<i>Served with Caper Cream Sauce</i>	
香煎鮮嫩鮭魚	
佐酸豆奶油醬	
Roasted Spring Chicken	620
<i>Served with Lemon Herbs Sauce</i>	
法式爐烤春雞	
Pork Knuckle	660
<i>Served with Sauerkraut, Warm Potato Salad and Kimchi</i>	
招牌德國豬腳	
佐泡菜, 酸菜, 洋芋沙拉	
Grilled 6oz Fillet Medallion	780
<i>Served with Red Wine Sauce and Roasted Garlic</i>	
碳烤菲力牛排	
6oz, 佐紅酒汁	
Pan Fried Tilapia & Prawns	820
<i>Served with Red Curry Coconut Sauce</i>	
海鮮拼盤	
香煎明蝦拼鯛魚佐椰汁紅咖喱	
Grilled 10oz U.S.A Prime Rib Eye Steak	1200
<i>Served with Chimichurri, Tomato Salsa and Mustard</i>	
美國特級肋眼牛排	
10oz, 佐南美香菜醬, 酸辣拌番茄	

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DINNER 晚餐

供應時間 17:30-21:00

DESSERT 甜點

Mövenpick Ice Cream	120
<i>Choice of Vanilla, Rum Raisin & Chocolate Flavor</i>	
莫凡彼冰淇淋	
口味選擇：香草,蘭姆葡萄或巧克力	
Crème Caramel	150
焦糖布丁	
Cheese Cake with Berries Sauce	150
野莓起司蛋糕	
Warm7-UP Cake with Vanilla Ice Cream	200
溫熱七喜蛋糕	
佐香草冰淇淋	
Mascarpone Mousse with Dried Longan	200
龍眼起司慕斯	
Brownie with Vanilla Ice Cream	240
核桃布朗尼蛋糕	
佐香草冰淇淋	

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LATE NIGHT 宵夜

供應時間 21:00-23:30

CASUAL DELIGHT 爵士小品

Baked Stuffed Mushrooms <i>with Duxelles and Parmesan Cheese</i> 焗烤釀蘑菇	240
Crab & Avocado Puffs <i>Served with Wasabi Cream Cheese</i> 蟹肉酪梨起司泡芙	260
Creole Chicken Wings 南方香烤雞翅	280
Baked Escargot and Oyster Mushroom <i>with Garlic Butter and Bread</i> 蒜味焗田螺	300
BBQ Pork Toro <i>with Cabbage Slaw</i> 醬烤豬肉 佐高麗菜沙拉	400
Sautéed Mussels <i>with Jalapeño, Garlic, Tomato, Cilantro & Lemon Juice</i> 酸辣炒貽貝	420
Home Made Cheese Burger <i>with Chili Jack Cheese & Fries</i> 牛肉起司堡 8oz	420
Cheese Platter <i>Camembert, Roquefort, Chili Monterey Jack, Smoked Cheese, Grape, Dried Cranberries, Cracker & Mix Nuts</i> 綜合起司盤	460
Salumi Taste <i>Prosciutto, Bayonne Ham, Iberico Cebo Ham, Salchichon, Calabrese and Pastrami Served with Melon Gherkin, Olive, Onion & Crostine</i> 歐陸冷肉盤	480

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LATE NIGHT 宵夜

供應時間 21:00-23:30

FROM THE FRYING PAN 酥炸小品

Onion Rings <i>Served with Kimchi Mayonnaise</i> 洋蔥圈	220
French Fries <i>Served with Ketchup and Caesar Sauce</i> 酥炸薯條	220
Spice Popcorn Chicken <i>Served with Kimchi Mayonnaise</i> 雞米花	220
Deep Fried Calamari <i>Served with Caesar Sauce</i> 酥炸魷魚圈	320
Deep Fried Hokkaido Scallops <i>Served with Roasted Red Pepper Coulis and Tartar Sauce</i> 酥炸北海道干貝	360
Fish and Chips <i>Served with Ketchup, Tartar Sauce and Lemon</i> 英式炸魚薯條	380
Deep Fried Combination <i>Onion Ring, Fries, Spice Popcorn Chicken and Squid served with Ketchup, Caesar Sauce and Kimchi Mayonnaise</i> 總匯炸物拼盤	520

TAIWANESE SPECIAL 台灣風味

Clam Soup with Garlic in Chicken Stock 蒜頭蛤蜊雞湯	180
Sautéed Broccoli with Garlic and Chili 蒜片辣炒花椰菜	260
Sautéed SaltyPork with Green Garlic 蒜苗炒鹹豬肉	300
Smoked Salmon Fried Rice 燻鮭魚炒飯	320
Taiwanese Beef Noodle 招牌牛肉麵	380

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LATE NIGHT 宵夜

供應時間 21:00-23:30

DESSERT 甜點

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| Mövenpick Ice Cream
<i>Choice of Vanilla, Rum Raisin & Chocolate Flavor</i>
莫凡彼冰淇淋
口味選擇：香草,蘭姆葡萄或巧克力 | 120 |
| Crème Caramel
焦糖布丁 | 150 |
| Cheese Cake with Berries Sauce
野莓起司蛋糕 | 150 |
| Warm7-UP Cake with Vanilla Ice Cream
溫熱七喜蛋糕
佐香草冰淇淋 | 200 |
| Mascarpone Mousse with Dried Longan
龍眼起司慕斯 | 200 |
| Brownie with Vanilla Ice Cream
核桃布朗尼蛋糕
佐香草冰淇淋 | 240 |

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