MENU

餐　牌

UniQue

活出綠色生活，由健康飲食做起！

本餐廳支持顧客因應自己的食量點餐，或可要求減少食物份量，亦鼓勵客人將餘下的食物帶走，做到「人人惜食」。
假如想吃得更「有營」，我們更為客人提供少鹽、少油、少糖的餐飲選擇。現在就一起坐言起行，輕鬆打造健康綠色生活。
請珍惜食物，減少浪費。

A healthy diet to cultivate green lifestyle

We encourage our guest to order food according to appetite. Ask for smaller portion or request for take-away service to avoid unnecessary wastage. Less oil, less salt, less sugar dining options are also available. Let's join hand to reduce carbon footprint and improve health together! Please cherish our food and avoid wastage.

Breakfast Menu 早餐

Orange Juice 橙汁

Daily Salad 是日精選沙律

Seasonal Fruit 時令生果

A. Chinese Set 中式早餐
Chicken Congee, Fried Noodle, Steamed Pork Dumpling, Condiments
雞粥, 炒麵, 豬肉燒賣配以辣椒醬, 蔥花

B. Hong Kong Style Set 港式早餐
Beef Satay in Soup Noodle, Toast, Scrambled Egg
沙嗲牛肉麵, 多士, 炒蛋

C. Western Set 西式早餐
Pork Burger Steak, Muffin, Scrambled Egg, Tomato, Baked Bean
豬柳漢堡扒, 鬆餅, 炒蛋, 蕃茄, 焗豆

D. Vegetarian Set 健怡素早餐
Mushroom Omelette, Toast, Hash Brown, Baked Bean
蘑菇奄列, 多士, 薯餅, 焗豆

Machine Brewed Coffee or Selection of Tea 鮮磨咖啡或特選茶

Vegetarian Choice
素食之選
With Pork
含豬肉
With Nuts
含花生

Serving time 供應時間: 7:30 a.m.-11:00 a.m

LUNCH SET 午市套餐

A Choice from Two Daily Salads 是日沙律二選一

OR

A Choice from Daily Chinese or Western Soup 是日餐湯二選一

Choose one of the following 以下選一款主菜

All items serve with daily Vegetable & Potato except the Asian dish 除亞洲菜外，所有食物均包含每日薯菜

Vietnamese Style Noodle Soup with Sliced Beef 越式牛肉金邊河
HK$118

Portobello Mushroom stuffed with Omni Pork and Cheese 新豬肉芝士焗釀珍寶菇
HK$128

Thai Fried Rice with Seafood & Pineapple and Roasted Pork Jowl 菠蘿海鮮炒飯配泰式烤豬頸肉
HK$128

Smoked Duck Breast and Lychee in Thai Red Curry, Fragrant Rice 泰國紅咖喱荔枝煙鴨伴白飯
HK$128

"Thai Style" Hainanese Chicken and Rice 泰式海南雞飯
HK$138

Baked Salmon with Parmesan Cheese, Mushroom & Salted Egg Yolk 黃金芝士磨菇焗三文魚柳
HK$148

Lobster Burger with Truffle 黑松露龍蝦漢堡
HK$188

Grilled U.S. Prime Rib Eye with Red Wine Sauce 烤厚切美國肉眼扒伴紅酒汁
HK$198

Fruit Platter 生果碟

Machine Brewed Coffee or Selection of Tea 鮮磨咖啡或特選茶

Vegetarian Choice
素食之選
With Pork
含豬肉
With Nuts
含花生

Serving time 供應時間: 11:00 am – 2:30 pm

Nibbles and bites 小食餐牌

Smoked Salmon Guacamole Open Faced Sandwich 煙三文魚牛油果醬單片三文治
HK$58

Deep fried Fish Siu Mai with Thai Fish Sauce 酥炸魚肉燒賣伴泰式魚露汁
HK$38

Vietnamese Style Noodle Soup with Sliced Beef 越式牛肉金邊粉
HK$68

Roasted Pork Jowl with Thai Barbeque Sauce 泰燒豬頸肉配烤肉汁
HK$68

Deep-fried Chicken Wing with Garlic & Prawn Crackers 蒜香單骨雞翼配蝦片
HK$88

Fried Rice with Seafood & Pineapple 菠蘿海鮮炒飯
HK$88

Japanese Oyster Cutlet with Mayonnaise 日式炸蠔伴蛋皇醬
HK$108

Lobster Burger with Truffle 黑松露龍蝦漢堡
HK$138

Additional for a cup of coffee or tea 另加一杯咖啡或紅茶
HK$10

Vegetarian Choice
素食之選
With Pork
含豬肉
With Nuts
含花生

Serving time 供應時間: 2:30 pm – 8:30pm

UniQue

We support food waste reduction, please cherish our food and avoid wastage.
We reserve the right to charge for food waste.

Photos are for reference only.

我們全力支持惜食行動。請珍惜食物，減少浪費，本店保留對浪費食物收費的權利。

相片只供參考

DRINK MENU

飲 品 餐 單

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	Per glass	Per bottle
White Wine		
Domaine de la Ferrandiere Chardonnay, Pay d'Oc, France	HK$78	HK$308
Finca Sophenia ES Vino Chardonnay, Argentina	HK$52	HK$298
Casal Garcia Blanco, Portugal	HK$52	HK$278
Willow Bridge Estate Dragonfly Sauvignon Blanc, Semillon, Australia	HK$88	HK$388
O'Leary Walker Watervale Riesling, Clare Valley, Australia		HK$638
M. Chapoutier Belleruche Blanc, Cotes du Rhone, France		HK$388
Cottesbrook Sauvignon Blanc, Marlborough, New Zealand		HK$548
Conte D'Attimis Maniago Tenuta Sottomonte Pinot Grigio, Italy		HK$358
Domaine de la Garenne Macon Aze, France		HK$618
Domaine Corinne and Jean-Pierre Grossot Chablis, Burgundy, France		HK$588

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Corkage fee $200 per bottle (750ml) 自攜餐酒須另收每瓶$200開瓶費

	Per glass	Per bottle
Red Wine		
Domaine de la Ferrandiere Cabernet Sauvignon,Pay d'Oc, France	HK$68	HK$308
Finca Sophenia ES Vino Malbec, Argentina	HK$52	HK$298
Pedroncelli Bench Vineyard Merlot, Dry Creek Valley, USA	HK$78	HK$368
Casal Garcia Red, Portugal	HK$52	HK$278
M.Chapoutier Belleruche Rouge, Cotes du Rhone, France		HK$388
Chateau Puygueraud, Cotes de Francs, Bordeaux, France		HK$708
Bell Bird Bay Reserve Merlot Cabernet, Hawkes Bay, New Zealand		HK$678
Willow Bridge Estate Dragonfly Shiraz, Geographe, Australia		HK$408
Sparkling Wine		
Perlage Canah, Valdobbiadene Prosecco Superiore DOCG Brut, Italy		HK$428
Bottled Beer		
Tsing Tao, Heineken, Asahi		HK$50

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Coffee

咖啡

Per cup 每杯
HK$30

Hot Coffee/ Iced Coffee	熱咖啡/凍咖啡
Single Espresso	單份特濃咖啡
Double Espresso	雙份特濃咖啡
Latte/ Iced Latte	鮮奶咖啡/凍鮮奶咖啡
Cappuccino/ Iced Cappuccino	泡沫咖啡/凍泡沫咖啡

Drink

飲品

Per pot 每壺
HK$30

Lemon Tea	檸檬茶
English Breakfast Tea	英式紅茶

Per glass 每杯
HK$30

Iced Lemon Tea	凍檸檬茶
Iced Tea	冰紅茶

Soft Drinks

汽水

Per cup 每杯
HK$30

Coca Cola	可口可樂
Coke Zero	零系可口可樂
Sprite	雪碧

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