



GREEN

SALADS

THAI GRILLED BEEF SALAD

Red onion, tomatoes, cucumber, lime, chilli, fish sauce

GREEN MANGO SALAD

Peanut, shallot, chilli

H QUINOA AND AVOCADO SALAD

Blueberries, toasted pecans, lemon basil dressing

H "GREEN" SALAD

Ibérico ham, shrimps, goat cheese, avocado, mixed green with creamy peach dressing

CRAB SALAD

Pear, mesclun, herbs

LOBSTER SALAD

Citrus, creamy mango dressing

BALSAMIC GRILLED STEAK SALAD

Peaches, goat cheese, mixed green, roasted nuts

CAESAR SALAD

Romaine lettuce, bacon, anchovies, parmesan, quail egg, croutons, caesar dressing

With smoked salmon or shrimps

C SEAFOOD TOWER (to share for two)

Live Canadian Lobster (whole), Canadian Snow Crab Leg (2pcs), French Sea Snail (4pcs), South China Sea King Prawn (2pcs), Sake-marinated Abalone (2pcs), Spanish Mussel (4pcs), Pan-seared Hokkaido Scallop (2pcs), Caviar Bruschetta, Sashimi (Tuna, Salmon, Shrimp)

SANDWICHES & BURGERS

Served with a choice of French Fries or Green Salad

CLUB SANDWICH

Roasted chicken breast, bacon, fried egg, tomatoes, white toasted bread

THE CAPRESE SANDWICH

Mozzarella, roma tomatoes, crispy bread

C LOBSTER ROLL

Boston lobster salad, crispy bun

H GREEK SANDWICH

Mixed cherry tomatoes, cucumber, feta, red onion, pita bread

BEEF BURGER

Prime beef patty, bacon, lettuce, tomato, pickles, cheese

H VEGAN BURGER

Grilled portobello, falafel patty, cucumber raita, sweet potato chips

HONG KONG FAVOURITES

GRILLED PORK CHOP BUN

POACHED CHICKEN WING IN SWEET SOY SAUCE

CRISPY FRIED MARINATED PIGEON

STREET FOOD PLATTER

Curry fish balls, pan-fried pork dumplings, fish siu mai

DESSERTS

C MANGO STICKY RICE

CHOCOLATE MOELLEUX Passion fruit

CRÈME BRÛLÉE Infused with seaberry tea

WARM APPLE CRUMBLE Vanilla ice-cream

C Signature **H** Healthy

All prices are in HKD and subject to 10% service charge

SOUPS

MISO SOUP

Bean curd, seaweed, green onion

H LENTIL SOUP

Tomato, vegetables

GRATINATED ONION SOUP

Gruyère gratin

PASTA

SPAGHETTI YOUR WAY

Meat Balls

Bolognese

Cabonara

CAPELLINI WITH FRESH SHRIMPS

Lobster sauce

LINGUINE WITH LIVE MANILA CLAM

White wine sauce

FROM THE JOSPER GRILL

Served with a choice of French Fries or Green Salad

BEEF RIB EYE PRIME (250G)

PRIME STRIPLOIN (250G)

IBÉRICO PORK SHOULDER

FRENCH SPRING CHICKEN

HERB-MARINATED AUSTRALIAN

LAMB CHOPS (560G)

H NORWEGIAN SALMON FILLET

SIDES

STIR-FRIED BROCCOLI

SAUTÉED VEGETABLES

EGG FRIED RICE

FRIES YOUR WAY

(French, sweet potato, shoestring, truffle)

SAUCES

KOREAN BBQ, TERIYAKI,

ROASTED SESAME, BÉARBAISE

TRUFFLE

STREET FOOD TRAYS

Served with Rice and Cucumber Salad

C GRILLED PORK NECK

Homemade tamarind sauce

MALAYSIAN SATAY (6PCS)

Chicken or beef, peanut sauce

THAI STYLE GRILLED CHICKEN WINGS

Lemongrass, basil, garlic

COMBO PLATTER

Malaysian satay, pork neck, chicken wings

ASIAN FAVOURITES

HAINANESE CHICKEN Chicken flavoured rice

C BEEF RENDANG Coconut sauce, rice

LAKSA LEMAK

Yellow noodle, shrimp, fish cake slices, spicy coconut milk soup

THAI RED CURRY CHICKEN

Bell peppers, eggplants, rice



GREEN

RISE & SHINE

CONTINENTAL BREAKFAST \$88 PER PERSON

Selection of 2 Pastries + Breads with Jam and Butter + Juice + Coffee or Tea

BAKER'S BASKET \$58 PER PERSON

Selection of 2 Pastries + Breads with Jam and Butter

FRESH SEASONAL FRUIT SALAD \$48 PER PERSON

BAKERY \$18

CROISSANT
MUFFIN
FRUIT DANISH
PAIN AU CHOCOLAT

JAM & HONEY \$10 CHOOSE ANY 2

APRICOT, STRAWBERRY, BLACKCURRANT,
ORANGE MARMALADE, HONEY

BARISTA CLASSICS

ESPRESSO \$50
DOUBLE ESPRESSO \$70
AMERICANO (1-TIME FREE REFILL) \$60
CAFFÈ LATTE \$60
CAPPUCCINO \$60



SINGLE ORIGIN COFFEE \$60

BRAZIL
An intensive flavour with a note of chocolate
ETHIOPIA
Floral jasmine notes with a delicate flavour
INDIA
Notes of cocoa and toasted bread for bold flavour



WESTERN TEA \$60

ENGLISH BREAKFAST, ROYAL DARJEELING,
CHAMOMILE, GRAND JASMINE TEA, GREEN TEA 1837,
EARL GREY, MOROCCAN MINT TEA, MOONFRUIT BLACK TEA,
FRUIT MOUNTAIN TEA, ETERNAL SUMMER TEA,
SILVER MOON TEA, VANILLA BOURBON TEA,
THE BELLINI, POLO CLUB TEA

CHINESE TEA \$60

TI KUAN YIN, EMPEROR PU-ERH

JUICE \$60

ORANGE
GRAPEFRUIT
APPLE
CARROT



Available between 07:00-10:30
Decaffeinated coffee beverage is available
All prices are in HKD and subject to 10% service charge



GREEN

早餐

歐陸早餐 每位\$88

兩款自選烘焙包點 + 麵包伴果醬及牛油 + 果汁 + 咖啡 或 茶

烘焙包籃 每位\$58

兩款自選烘焙包點 + 麵包伴果醬及牛油

時令鮮果沙律 每位\$48

烘焙包點 \$18

牛角酥

鬆餅

鮮果丹麥酥

朱古力丹麥酥



果醬及蜜糖 兩款\$10

杏脯、士多啤梨、黑加侖子、香橙、蜜糖

咖啡師精選

意大利特濃咖啡 \$50

雙倍意大利特濃咖啡 \$70

美式咖啡 (可免費添飲一次) \$60

鮮奶咖啡 \$60

鮮奶泡沫咖啡 \$60



單品咖啡 \$60

巴西 香濃帶朱古力香

埃塞俄比亞 帶有獨特茉莉花香

印度 可可及香烤的濃厚味道

西式茶 \$60

英國早餐茶、皇家大吉嶺紅茶、金菊香草茶、茉莉花茶、1837 綠茶、伯爵紅茶、摩洛哥薄荷茶、鮮果黑茶、花果山紅茶、盛夏緋紅茶、銀月綠茶、波本香草紅茶、貝里尼、馬球俱樂部茶



中國茶 \$60

鐵觀音、普洱

果汁 \$60

橙汁、西柚汁、蘋果汁、甘筍汁

供應時間由早上七時至十時三十分
我們提供不含咖啡因的咖啡飲品
所有價目均以港幣計算及需另收加一服務費



GREEN

SEMI-BUFFET BRUNCH

\$368 per person

\$188 per child (ages 3-11)

Appetiser and Dessert Buffet + 1 Main Course + 1 Drink + Coffee or Tea

Sample Menu (Menu will be rotated weekly)

MAIN COURSE

Pan-fried Garoupa

Porcini, button mushrooms, teriyaki sauce

Thai Red Curry with Seafood

Steamed rice

Duck Leg Confit

Brussel sprout, horseradish mashed potatoes, gravy

Farmer's Asparagus Eggs Benedict

Serrano ham



DRINKS

Coke, Coke Light, Sprite, Daily Chilled Juice

NEED SOME WINE?

Upgrade for just **\$98** per person to enjoy our free flow!

Prosecco, Red & White Wines and Beer



All prices are subject to 10% service charge (B)



GREEN

半自助早午餐

自助頭盤及甜品 + 1 主菜 + 1 飲品 + 咖啡 或 茶

每位 **\$368**

小童每位 **\$188** (3-11 歲)

菜單範例 (每週定期更新)

主菜

照燒汁香煎石斑柳 配牛肝菌及鮮蘑菇

泰國紅咖喱海鮮香苗

法式油浸鴨脾 配迷你椰菜

風乾火腿蘆筍焗蛋



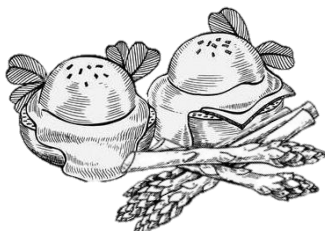
飲品

可口可樂

健怡可口可樂

雪碧

特選果汁



餐酒

另加\$98 可升級享用餐酒無限添飲！

紅、白餐酒、意大利氣泡酒及啤酒



以上價目均另設加一服務費 (B)