

GRAND

• CAFÉ •

SET MENU

..... 3 COURSE SET AT \$550

inclusive of coffee, tea,

iced brown sugar bubble tea / iced tokachi red bean drink

* with Tiansai "Skyline of Gobi" Chardonnay 2024, Xinjiang, China / Legacy Peak Cabernet Sauvignon 2022, Ningxia, China + 98

STARTER (your choice of one)

  HOME SMOKED SALMON CAESAR SALAD garlic, cheese, croutons, bacon

.....
 CAPRESE SALAD

.....
 COLD CUT SELECTION seasonal melon, cornichon

.....
 HOMEMADE LIVER PÂTÉ red wine jelly, sourdough toasts

.....
 DOUBLE-BOILED CHICKEN SOUP* dendrobium chrysotoxum, conpoy, wolfberries

.....
 CANADIAN RED SEA CUCUMBERS, ABALONE, XO SAUCE

MAIN COURSE (your choice of one)

 300G NEW ZEALAND LAMB CHOPS roasted potatoes
café de Paris butter / gravy / peppercorn sauce

 300G ARGENTINEAN RIBEYE fried onion rings
café de Paris butter / gravy / peppercorn sauce

 SPICY NDUJA RIGATONI
half fresh lobster, lobster meat, tomato cream sauce, parmesan cheese

 PATAGONIAN TOOTHFISH MEUNIÈRE
sautéed greens, shiso leaves, capers

   HAINANESE CHICKEN RICE
seasonal vegetables, chicken broth, Asian herbs

 SLOW-COOKED BEEF SHANK* Chinese angelica, noodles soup

DESSERT (your choice of one)

FRESHLY MADE CRÊPES OR WAFFLES, WITH ONE SCOOP OF ICE CREAM

.....
FRESH FRUIT PLATTER

 VEGETARIAN

 GLUTEN FREE

 SUSTAINABLY SOURCED SEAFOOD

 PLANT BASE (VEGAN)

 CONTAINS ALCOHOL

 CONTAINS PORK

 CONTAINS NUTS

01.2026

Enjoy exclusive winter signature items during dinner buffet, available from 5 January to 31 March *

Applicable on Monday to Sunday from 11:30 AM to 5:00 PM

Please advise our associates if you have any food allergies or special dietary requirements. All prices are in HK\$ and subject to 10% service charge

The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.

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三道菜套餐

..... \$550

包括咖啡、茶、

凍黑糖珍珠奶茶 或 北海道十勝紅豆冰

* 加配特選中國紅酒 或 白酒一杯 +98

頭盤 (請選以下一款)

🐟🍷 君悅煙製三文魚凱撒沙律 蒜頭, 芝士, 香草脆麵包, 煙肉

🌿 番茄水牛芝士沙律

🍷 雜錦凍肉拼盤 時令蜜瓜, 醃黃瓜

🍷 君悅自製肝醬 紅酒啫喱, 酸酵多士

🍷 燉竹絲雞* 石斛蘭, 瑤柱, 杞子

🍷 XO醬珊瑚蚌鮑魚



主菜 (請選以下一款)

🍷 烤紐西蘭羊架 300克 燒薯仔
法式牛油 / 燒汁 / 黑椒汁

🍷 阿根廷肉眼 300克 炸洋葱圈
法式牛油 / 燒汁 / 黑椒汁

🍷 意大利辣肉腸醬大通粉
半隻新鮮龍蝦, 龍蝦肉, 番茄忌廉汁, 巴馬臣芝士

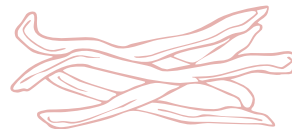
🐟 香煎牙魚

法式奶油, 青菜, 水瓜粒

🍷🍷🍷 海南雞飯

時令蔬菜, 蘿蔔雞湯, 亞洲香料

🍷 慢煮牛展淮山麵* 當歸, 湯麵



甜品 (請選以下一款)

即製班戟 或 窩夫 伴 雪糕一球

.....
水果拼盤

🌿 素食

🌿 不含麩質

🐟 可持續發展海鮮

🌿 純素

🍷 含酒精

🍷 含豬肉

🍷 含果仁

01.2026

於1月5日至3月31日期間自助晚餐享用期間限定冬日美饌*

適用於星期一至日上午11時30分至下午5時

如您對任何食物有過敏反應或需要其它膳食的安排, 請向我們的服務員聯絡。所有價目以港幣計算及另加一服務費。

帳單上的額外 1% 將捐贈至本地慈善機構零碳足食(亞洲), 以協助於區內推動再生農業。

我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統 ISO22000:2018 之認證。