

WALT'S CAFE

華特餐廳

星級客廚煮理午餐單點 GUEST CHEF CO-LAB LUNCH A LA CARTE

湯及前菜

SOUP & APPETIZERS

48小時羅宋湯 BORSCH VEGETABLES SOUP WITH BEEF AND SOUR CREAM	\$ 98
羽衣甘藍紅甜菜藜麥沙律配乳酪蜂蜜醬 COLLARD, QUINOA AND BEETROOT SALAD WITH YOGURT HONEY DRESSING	\$158
酒浸牛仔肝伴提子沙律配香檳啫喱 CONFIT OF VEAL LIVER WITH GREEN GRAPES SALAD CHAMPAGNE JELLY AND LIME DRESSING	\$178

主菜

MAIN COURSES

蒸東星斑柳伴烤根菜配鮮粟米汁 STEAMED GROUPER FILLET AND ROASTED ROOT VEGETABLES WITH SWEET CORN CREAM SAUCE	\$368
香辣烤雞及蘑菇捲伴薯蓉配香醋燒汁 ROASTED SPICY SPRING CHICKEN AND MUSHROOM ROULADE WITH MASHED POTATO, BALSAMIC GRAVY	\$308

賓客如有食物過敏或其他與健康有關的飲食限制，我們樂於與您商討及嘗試為您的特別飲食所需作出安排。
FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH-RELATED DIETARY RESTRICTIONS,
WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.

價目均為港幣及另加一服務費 PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE

WALT'S CAFE

華特餐廳

星級客廚煮理晚餐 GUEST CHEF CO-LAB DINNER

羽衣甘藍紅甜菜藜麥沙律配乳酪蜂蜜醬
COLLARD, QUINOA AND BEETROOT SALAD WITH YOGURT HONEY DRESSING

或 OR

酒浸牛仔肝伴提子沙律配香檳啫喱
CONFIT OF VEAL LIVER WITH GREEN GRAPES SALAD
CHAMPAGNE JELLY AND LIME DRESSING

SOMMELIER'S RECOMMENDATION:
SAUVIGNON BLANC, JEAN-CLAUDE ROUX, FRANCE

☆☆☆

龍蝦濃湯
LOBSTER BISQUE

☆☆☆

蒸東星斑柳伴烤根菜配鮮粟米汁
STEAMED GROUPEL FILLET AND ROASTED ROOT VEGETABLES
WITH SWEET CORN CREAM SAUCE

或 OR

香辣烤雞及蘑菇捲伴薯蓉配香醋燒汁
ROASTED SPICY SPRING CHICKEN AND MUSHROOM ROULADE
WITH MASHED POTATO, BALSAMIC GRAVY

SOMMELIER'S RECOMMENDATION:
MERLOT BLENDED, CHATEAU BELAIR COUBET, FRANCE

☆☆☆

雲呢拿牛奶朱古力柚子慕絲蛋糕
VANILLA AND MILK CHOCOLATE MOUSSE CAKE WITH YUZU FILLING

\$688

(每位 | PER GUEST)

品酒師精選二杯餐酒配對 (60ML)
ENJOY OUR SOMMELIER'S TWO-GLASS PETIT
WINE PAIRING (60ML)

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