




ONE · EIGHT · ONE

HOTEL & SERVICED RESIDENCES


# MENU

*Package Offer*


# MENU

	<b>BREAKFAST 早餐</b> 8:00 till 10:00 上午8時至上午10時			<b>LUNCH 午餐</b> 11:30 till 14:00 上午11時30分至下午2時			<b>DINNER 晚餐</b> 17:30 till 20:00 下午5時30分至下午8時		
	<i>EAST</i>	<i>GO GREEN</i>	<i>WEST</i>	<i>EAST</i>	<i>GO GREEN</i>	<i>WEST</i>	<i>EAST</i>	<i>GO GREEN</i>	<i>WEST</i>
<b>27 Dec</b>	Seasonal Fruit 時令水果  Steam Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉配麻甜醬  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket With Artisanal Jam 精選麵包配鮮果醬  Granola with Almonds, Pumpkin Seeds and Dried Fruit 格蘭諾拉麥片配杏仁、南瓜籽及乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Organic Sourdough Toast 有機酸種麵包  Chorizo and Sweet Potato Hash, Fried Eggs 西班牙辣肉腸番薯粒炒蛋  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  Stir-fried Pork with Snake Beans and Black Fungi, Served with Steam Jasmine Rice 黑木耳肉碎炒四季豆配白飯  Red Braised Tofu with Shiitake Mushroom and Ginger 紅燒豆腐	Vegetarian Curry with Grilled Eggplant, Chickpeas and Potato, Served with Warm Pita Bread 鷹嘴豆、茄子咖哩配彼得包  Seasonal Fruit 時令水果	Pan-fried Barramundi with Braised Kale and Assorted Peppers 香煎鱸魚配羽衣甘藍  Roasted Carrot with Quinoa and Ricotta Salata 鄉村芝士藜麥甘筍沙律	Soup of The Day 是日例湯  Salad of Flowering Garlic Chives, Beans Sprout and Fish Cake 涼拌銀芽韭菜花配魚餅  Not-So-Spicy Mapo Tofu with Mince Pork, and Fermented Chili, Served with Steam Jasmine Rice 麻辣豆腐配白飯  Steam Market Greens with Oyster Sauce 時令蔬菜	Grilled Portabello Mushroom with Salsa Verde and Lemon 烤原隻大啡菇配意大利香草醬  Broccoli, Pea, Mint, Hummus, Ricotta Salata, Avocado, Pistachio Lemon Vinaigrette 西蘭花牛油果沙律配鷹嘴豆醬	Coconut Curry with Grilled Iberico Pork Chops, Potato, Peas with Steam Jasmine Rice 椰香咖喱黑毛豬扒飯  Grilled Brocolini with Almonds and Lemon 焗西蘭花苗配杏仁片
<b>28 Dec</b>	Seasonal Fruit 時令水果  Stir-fried Rice Vermicelli, Shredded Pork and Vegetable Julienne 銀芽肉絲炒米  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket with Artisanal Jam 精選麵包配鮮果醬  Five Grain Bircher Muesli 五穀麥片配乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Artisanal Croissant 鮮烘牛角包  Japanese Eggs Salad 日本蛋沙拉  Smoked Salmon 煙三文魚  Avocado 牛油果  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  House-made Iberico Pork Char Siu and Soy Poached Chicken, Served with Steam Jasmine Rice 自家製黑毛豬叉燒油雞配白飯  Steam Market Greens with Oyster Sauce 時令蔬菜	Vegetable Tom Yum Noodle Soup with Mushroom and Tofu 素菜冬陰功湯麵  Seasonal Fruit 時令水果	Classic Cheese Burger with Pickles, Lettuce, Tomato and Secret Sauce 秘製醬汁芝士漢堡  French Fries with Rosemary Salt 炸薯條配迷迭香海鹽	Soup of The Day 是日例湯  Szechuan Style Pickled Black Fungi 涼拌黑木耳  Sauteed Chicken with Shiitake Mushroom and Silken Tofu, Served with Steam Jasmine Rice 香菇雞球炒豆腐配白飯  Steam Market Greens with Oyster Sauce 時令蔬菜	Grilled Corn with Lime and Parmesan 巴馬臣芝士烤全條粟米  Cauliflower and Brown Rice Bowl with Romesco, Baby Spinach and Parmesan 西班牙紅椒醬烤椰菜花配糙米沙律	Beef Bourguignon Bacon Lardon and Roasted Root Vegetable 紅酒炖牛肉  Steam Market Greens with Olive Oil and Lemon 時令蔬菜
<b>29 Dec</b>	Seasonal Fruit 時令水果  Stir-fried Egg Noodle with Supreme Soy, Beansprout and Sesame 豉油皇銀芽炒麵  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket with Artisanal Jam 精選麵包配鮮果醬  Five Grain Bircher Muesli 五穀麥片配乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Organic Sourdough Toast 有機酸種麵包  63-degree Egg, Roasted Mushroom, Bacon and Slow-roasted Tomato 溫泉蛋、大啡菇、煙肉及烤番茄  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  Taiwanese Style Lu Rou Fan with 63-degree Egg and House-made Pickles 台式滷肉飯配溫泉蛋  Steam Market Greens with Oyster Sauce 時令蔬菜	Vegetarian San Choy Bao with "Impossible Meat", Baby Cos Lettuce and Brown Rice 新牛肉糙米生菜包  Seasonal Fruit 時令水果	Grilled Chicken With Broccoli Pea, Mint, Hummus, Ricotta Salata, Avocado, Pistachio Lemon Vinaigrette 西蘭花烤雞沙律  Grilled Portobello Mushroom with Salsa Verde and Lemon 烤原隻大啡菇配意大利香草醬	Soup of The Day 是日例湯  Szechuan Style Pickled Black Fungi 涼拌黑木耳  Satay Beef with Vermicelli and Enoki, Served with Steam Jasmine Rice 沙嗲牛肉粉絲煲配白飯  Steam Market Greens with Oyster Sauce 時令蔬菜	Vegetarian Mushroom Spring Roll 炸素菜蘑菇春卷  Vietnamese Vermicelli Bowl with Crispy Tofu and Shiso 香脆炸豆腐撈檬	Grilled Iberico Pork Chops with Apple, Potato, Parsley and Lemon Salad 西班牙黑毛豬扒配蘋果薯仔沙律  Grilled Brocolini with Almonds and Lemon 焗西蘭花苗配杏仁片
<b>30 Dec</b>	Seasonal Fruit 時令水果  Steam Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉配麻甜醬  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket with Artisanal Jam 精選麵包配鮮果醬  Granola with Almonds, Pumpkin Seeds and Dried Fruit 格蘭諾拉麥片配杏仁、南瓜籽及乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Artisanal Croissant 鮮烘牛角包  Japanese Eggs Salad 日本蛋沙拉  Smoked Salmon 煙三文魚  Avocado 牛油果  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  Peking Pork Ribs, Served with Steam Jasmine Rice 京都排骨配白飯  Braised Baby Cabbage in Superior Broth 上湯浸娃娃菜	Roasted Cauliflower and Sweet Potato Bowl with Quinoa, Yogurt Dressing and Harissa 椰菜花番薯藜麥沙律配北非辣醬  Seasonal Fruit 時令水果	Spicy-fried Chicken Burger, Shredded Iceberg and Comeback Sauce 香辣雞腿包  Roasted Kiplfer Potato with Rosemary and Garlic 迷迭香烤薯角	Soup of The Day 是日例湯  Pickled Cucumber in Aged Vinegar and Garlic Dressing 陳醋蒜香瓜  Braised Spicy Eggplant with Minced Pork and Salted Fish, Served with Steam Jasmine Rice 魚香茄子煲配白飯  Stir-fried Baby Kai Lan with Ginger 薑汁炒芥蘭苗	Vegetarian Dumplings with Chili and Black Vinegar Dressing 素菜紅油餃子  Vegetarian Dan Dan Noodle with "Impossible Meat", Sesame and House-made Chili Oil 新牛肉擔擔麵配自家製辣椒醬	Yogurt Marinated Chicken with Tomato Salsa 鮮乳酪烤雞配莎莎醬  Grilled Corn on The Cob with Cheese and Lime 巴馬臣芝士烤全條粟米
<b>31 Dec</b>	Seasonal Fruit 時令水果  Stir-fried Rice Vermicelli, Shredded Pork and Vegetable Julienne 銀芽肉絲炒米  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket with Artisanal Jam 精選麵包配鮮果醬  Five Grain Bircher Muesli 五穀麥片配乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Organic Sourdough Toast 有機酸種麵包  Shakshouka with House-made Tomato Sauce, Peppers and Ricotta Salata 北非蛋  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  Steam Barramundi with Preserved Black Bean and Chili, Served with Steam Jasmine Rice 豉椒蒸鱸魚配白飯  Braised Baby Cabbage in Superior Broth 上湯浸娃娃菜	Vegetarian Bibimbap with "Impossible Meat", Zucchini, Shiitake Mushroom, Carrots, Beansprout and Korean Chili Sauce 韓式辣醬新牛肉拌飯  Seasonal Fruit 時令水果	Penne with Chicken and Walnut Pesto 香草醬雞肉合桃通心粉  Tomato Salad with Ricotta Salata and Basil 鄉村芝士番茄沙律	Soup of The Day 是日例湯  Salad of Flowering Garlic Chives, Beans Sprout and Fish Cake 涼拌銀芽韭菜花配魚餅  Braised Local Chicken with Taro and Chinese Sausage, Served with Steam Jasmine Rice 芋頭臘腸炒雞配白飯  Braised Baby Cabbage in Superior Broth 上湯浸娃娃菜	Warm Mushroom Larb, Toasted Rice, Hot and Sour Dressing 泰式酸辣香菇新牛肉鬆  Roasted Cauliflower with Red Curry and Coconut, Served with Steam Jasmine Rice 椰香紅咖喱飯配烤椰菜花	Slow-cooked Beef Short Rib with Bullhorn Salsa and Teriyaki 日式燒汁牛仔骨  Green Beans with Parmesan 炒法邊豆配巴馬臣芝士

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	<i>EAST</i>	<i>GO GREEN</i>	<i>WEST</i>	<i>EAST</i>	<i>GO GREEN</i>	<i>WEST</i>	<i>EAST</i>	<i>GO GREEN</i>	<i>WEST</i>
<b>1 Jan</b>	Seasonal Fruit 時令水果  Steam Turnip Cake with XO Sauce and Sesame XO醬蒸蘿蔔糕  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket with Artisanal Jam 精選麵包配鮮果醬  Granola with Almonds, Pumpkin Seeds and Dried Fruit 格蘭諾拉麥片配杏仁、南瓜籽及乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Shaved Ham and Parmesan Cheese Croissant 芝士火腿牛角包  Soft Boiled Eggs 水煮蛋  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  Wok-fried Beef and Broccoli in Oyster Sauce, Served with Steam Jasmine Rice 蠔皇西蘭花炒牛肉配白飯  Stir-fried Zucchini, Celtsuce and Shiitake Mushroom 香菇萵筍炒意大利青瓜	Vegetarian Chili Corn Carne with 63-degree Egg on Steam Jasmine Rice 美式辣新牛肉醬飯配溫泉蛋  Seasonal Fruit 時令水果	Peri Peri Chicken with Romesco and Steam Rice 霹靂雞配自家製紅椒醬  Grilled Broccolini with Almonds and Lemon 焗西蘭花苗配杏仁片	Soup of The Day 是日例湯  Prawn and Pork Wonton with Chili and Black Vinegar Dressing 紅油抄手  Steam Barramundi with Ginger, Shallots and White Soy Dressing, Served with Steam Jasmine Rice 豉椒蒸鱸魚配白飯  Stir-fried Zucchini, Celtsuce and Shiitake Mushroom 香菇萵筍炒意大利青瓜	Pickled Cucumber in Aged Vinegar and Garlic Dressing 陳醋蒜香瓜  Vegetarian Mapo Tofu with "Impossible Meat", Served with Steam Jasmine Rice 新牛肉麻婆豆腐飯	Pan-fried Barramundi with Roasted Capsicum Dressing and Fregola 香煎鱸魚配羽衣甘藍  Grilled Eggplant, Tahini Yoghurt, Pomegranate, Mint and Parsley 烤茄子配地中海乳酪醬
<b>2 Jan</b>	Seasonal Fruit 時令水果  Stir-fried Egg Noodle with Supreme Soy, Beansprout and Sesame 豉油皇銀芽炒麵  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket with Artisanal Jam 精選麵包配鮮果醬  Five Grain Bircher Muesli 五穀麥片配乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Organic Sourdough Toast 有機酸種麵包  63-degree Egg, Roasted Mushroom, Bacon and Slow-roasted Tomato 溫泉蛋、大啡菇、煙肉及烤番茄  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  Local White Cut Chicken with Ginger Shallot Relish, Served with Steam Jasmine Rice 薑蔥白切雞配白飯  Steam Silken Tofu with Ginger and Shallot Dressing 蔥油蒸豆腐	Protein Bowl of Roasted Mushroom, Zucchini, Pumpkin, Confit Tomato, Quinoa and Turmeric Yogurt Dressing Bud 素食沙律碗  Seasonal Fruit 時令水果	Curry of Beef Short Rib with Potato and Carrot, Served with Steam Jasmine Rice 咖喱牛肋骨配白飯  Steam Market Greens with Lemon and Olive Oil 時令蔬菜	Soup of The Day 是日例湯  Pickled Cucumber in Aged Vinegar and Garlic Dressing 陳醋蒜香瓜  Wok-fried Beef and Potato with Black Pepper Sauce, Served with Steam Jasmine Rice 黑椒薯仔牛仔骨配白飯  Steam Silken Tofu with Ginger and Shallot Dressing 蔥油蒸豆腐	Vegetarian Mushroom Spring Roll 炸素菜蘑菇春卷  Rolled You Own Lettuce Wrap, Roasted Spiced Pumpkin, Peanut Satay, Chili and Basil DIY 南瓜生菜包	Braised Chicken with Peas, Red Wine and Cous Cous 紅酒燴雞  Broad Leaf Rocket, Parmesan and Hazelnut Shallot Vinaigrette 馬臣芝士火箭菜巴沙律
<b>3 Jan</b>	Seasonal Fruit 時令水果  Steam Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉配麻甜醬  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket with Artisanal Jam 精選麵包配鮮果醬  Granola with Almonds, Pumpkin Seeds and Dried Fruit 格蘭諾拉麥片配杏仁、南瓜籽及乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Organic Sourdough Toast 有機酸種麵包  Chorizo and Sweet Potato Hash, Fried Eggs 西班牙辣肉腸番薯粒炒蛋  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  Baked Pork Chop with House-made Tomato Sauce and Mozzarella on Egg-fried Rice 鮮茄焗豬扒炒飯  Stir-fried Baby Kai Lan with Ginger 薑汁炒芥蘭苗	Vegetarian Curry with Grilled Eggplant, Chickpeas and Potato, Served with Warm Pita Bread 鷹嘴豆、茄子咖喱配彼得包  Seasonal Fruit 時令水果	Grilled Iberico Pork Chops with Apple, Potato, Parsley and Lemon Salad 西班牙黑毛豬扒配蘋果薯仔沙律  Roasted Carrot with Quinoa and Ricotta Salata 鄉村芝士藜麥甘筍沙律	Soup of The Day 是日例湯  Salad of Flowering Garlic Chives, Beans Sprout and Fish Cake 涼拌銀芽韭菜花配魚餅  Not-So-Spicy Mapo Tofu with Mince Pork and Fermented Chili, Served with Steam Jasmine Rice 麻婆豆腐配白飯  Steam Market Greens with Oyster Sauce 時令蔬菜	Grilled Portabello Mushroom with Salsa Verde and Lemon 烤原隻大啡菇配意大利香草醬  Broccoli, Pea, Mint, Hummus, Ricotta Salata, Avocado, Pistachio Lemon Vinaigrette 西蘭花牛油果沙律配鷹嘴豆醬	Coconut Curry with Grilled Iberico Pork Chops, Potato, Peas with Steam Steam Jasmine Rice 椰香咖喱黑毛豬扒飯  Grilled Broccolini with Almonds and Lemon 焗西蘭花苗配杏仁片
<b>4 Jan</b>	Seasonal Fruit 時令水果  Stir-fried Rice Vermicelli, Shredded Pork and Vegetable Julienne 銀芽肉絲炒米  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket with Artisanal Jam 精選麵包配鮮果醬  Five Grain Bircher Muesli 五穀麥片配乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Artisanal Croissant 鮮烘牛角包  Japanese Eggs Salad 日本蛋沙拉  Smoked Salmon 煙三文魚  Avocado 牛油果  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  House-made Iberico Pork Char Siu and Soy Poached Chicken, Served with Steam Jasmine Rice 自家製黑毛豬叉燒油雞配白飯  Steam Market Greens with Oyster Sauce 時令蔬菜	Vegetable Tom Yum Noodle Soup with Mushroom and Tofu 素菜冬陰功湯麵  Seasonal Fruit 時令水果	Grilled Sole Fillet, Sweet Corn Sauce and Roasted Potato 香煎龍柳配粟米汁  Broad Leaf Rocket, Parmesan and Hazelnut Shallot Vinaigrette 馬臣芝士火箭菜巴沙律	Soup of The Day 是日例湯  Szechuan Style Pickled Black Fungi 涼拌黑木耳  Sauteed Chicken with Shiitake Mushroom and Silken Tofu, Served with Steam Jasmine Rice 香菇雞球炒豆腐配白飯  Steam Market Greens with Oyster Sauce 時令蔬菜	Grilled Corn with Lime and Parmesan 巴馬臣芝士烤全條粟米  Cauliflower and Brown Rice Bowl with Romesco, Baby Spinach and Parmesan 西班牙紅椒醬烤椰菜花配糙米沙律	Beef Bourguignon Bacon Lardon and Roasted Root Vegetable 紅酒炖牛肉  Steam Market Greens with Olive Oil and Lemon 時令蔬菜
<b>5 Jan</b>	Seasonal Fruit 時令水果  Stir-fried Egg Noodle with Supreme Soy, Beansprout and Sesame 豉油皇銀芽炒麵  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket with Artisanal Jam 精選麵包配鮮果醬  Five Grain Bircher Muesli 五穀麥片配乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Organic Sourdough Toast 有機酸種麵包  63-degree Egg, Roasted Mushroom, Bacon and Slow-roasted Tomato 溫泉蛋、大啡菇、煙肉及烤番茄  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  Taiwanese Style Lu Rou Fan with 63-degree Egg and House-made Pickles 台式滷肉飯配溫泉蛋  Steam Market Greens with Oyster Sauce 時令蔬菜	Vegetarian San Choy Bao with "Impossible Meat", Baby Cos Lettuce and Brown Rice 新牛肉糙米生菜包  Seasonal Fruit 時令水果	Grilled Sole Fillet, Sweet Corn Sauce and Roasted Potato 香煎龍柳配粟米汁  Broad Leaf Rocket, Parmesan, Hazelnut Shallot Vinaigrette 馬臣芝士火箭菜巴沙律	Soup of The Day 是日例湯  Szechuan Style Pickled Black Fungi 涼拌黑木耳  Satay Beef with Vermicelli and Enoki, Served with Steam Jasmine Rice 沙嗲牛肉粉絲煲配白飯  Steam Market Greens with Oyster Sauce 時令蔬菜	Vegetarian Mushroom Spring Roll 炸素菜蘑菇春卷  Vietnamese Vermicelli Bowl with Crispy Tofu and Shiso 香脆炸豆腐撈檬	Grilled Iberico Pork Chops with Apple, Potato, Parsley and Lemon Salad 西班牙黑毛豬扒配蘋果薯仔沙律  Grilled Broccolini with Almonds and Lemon 焗西蘭花苗配杏仁片

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	<b>BREAKFAST 早餐</b> 8:00 till 10:00 上午8時至上午10時			<b>LUNCH 午餐</b> 11:30 till 14:00 上午11時30分至下午2時			<b>DINNER 晚餐</b> 17:30 till 20:00 下午5時30分至下午8時		
	EAST	GO GREEN	WEST	EAST	GO GREEN	WEST	EAST	GO GREEN	WEST
6 Jan	Seasonal Fruit 時令水果  Steam Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉配麻甜醬  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket with Artisanal Jam 精選麵包配鮮果醬  Granola with Almonds, Pumpkin Seeds and Dried Fruit 格蘭諾拉麥片配杏仁、南瓜籽及乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Artisanal Croissant 鮮烘牛角包  Japanese Eggs Salad 日本蛋沙拉  Smoked Salmon 煙三文魚  Avocado 牛油果  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  Steam Local Three Yellow Chicken with Shiitake Mushroom, Dates and Cordyceps, Served with Steam Jasmine Rice 蟲草花香菇蒸三黃雞配白飯  Stir-fried Baby Kai Lan with Ginger 薑汁炒芥蘭苗	Grilled Corn on The Cob with Cheese and Lime 巴馬臣芝士烤粟米  Cauliflower and Brown Rice Bowl with Romesco, Baby Spinach and Parmesan 西班牙紅椒醬烤椰菜花配糙米沙律	Spicy-fried Chicken Burger, Shredded Iceberg and Comeback Sauce 香辣雞腿包  Roasted Kiplfer Potato with Rosemary and Garlic 迷迭香烤薯角	Soup of The Day 是日例湯  Pickled Cucumber in Aged Vinegar and Garlic Dressing 陳醋蒜香瓜  Spicy Eggplant Clay Pot Minced Pork, Salted Fish, Served with Steam Jasmine Rice 魚香茄子煲配白飯  Stir-fried Baby Kai Lan with Ginger 薑汁炒芥蘭苗	Thai Green Mango Salad with Coconut and Beansprout 泰式青芒沙律  Vegetable Tom Yum Noodle Soup with Mushroom and Tofu 素菜冬陰功湯麵	Yogurt Marinated Chicken with Tomato Salsa 鮮乳酪烤雞配莎莎醬  Grilled Corn on The Cob with Cheese and Lime 巴馬臣芝士烤全條粟米
7 Jan	Seasonal Fruit 時令水果  Stir-fried Rice Vermicelli, Shredded Pork and Vegetable Julienne 銀芽肉絲炒米  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket with Artisanal Jam 精選麵包配鮮果醬  Green Breakfast Bowl of Quinoa, Kale, Avocado, Almonds, Roasted Mushrooms and Soft Boiled Egg 素食早餐  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Organic Sourdough Toast 有機酸種麵包  Shakshouka with House-made Tomato Sauce, Peppers and Ricotta Salata 北非蛋  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  Sweet and Sour Pork Chop with Pineapple and Pickled on Ions, Served with Steam Jasmine Rice 京都豬扒配白飯  Braised Baby Cabbage in Superior Broth 上湯浸娃娃菜	Vegetarian Bibimbap with "Impossible Meat", Zucchini, Shiitake Mushroom, Carrots, Beansprout and Korean Chili Sauce 韓式辣醬新牛肉拌飯  Seasonal Fruit 時令水果	Penne with Beef Bolognese, Confit Tomato and Basil 香草醬雞肉合桃通心粉  Beetroot and Walnut Salad with Lemon Vinaigrette 香醋紅菜頭核桃沙律	Soup of The Day 是日例湯  Salad of Flowering Garlic Chives, Beans Sprout and Fish Cake 涼拌銀芽韭菜花配魚餅  Cantonese Curry with Angus Beef Brisket, Potato and Tomato, Served with Steam Jasmine Rice 港式咖喱薯仔牛腩配白飯  Braised Baby Cabbage in Superior Broth 上湯浸娃娃菜	Warm Mushroom Larb, Toasted Rice, Hot and Sour Dressing 泰式酸辣香菇新牛肉鬆  Roasted Cauliflower with Red Curry and Coconut, Served with Steam Jasmine Rice 椰香紅咖喱飯配烤椰菜花	Slow-cooked Beef Short Rib with Bullhorn Salsa and Teriyaki 日式燒汁牛仔骨  Green Beans with Parmesan 法邊豆配巴馬臣芝士
8 Jan	Seasonal Fruit 時令水果  Steam Turnip Cake with XO Sauce and Sesame XO醬蒸蘿蔔糕  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Bakery Basket with Artisanal Jam 精選麵包配鮮果醬  Five Grain Bircher Muesli 五穀麥片配乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Shaved Ham and Parmesan Cheese Croissant 芝士火腿牛角包  Soft Boiled Eggs 水煮蛋  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  Portuguese Chicken Curry with Steam Jasmine Rice 葡國雞飯  Stir-fried Zucchini, Celtuce and Shiitake Mushroom 香菇萵筍炒意大利青瓜	Vegetarian Chili Corn Carne with 63-degree Egg on Steam Jasmine Rice 美式辣新牛肉醬飯配溫泉蛋  Seasonal Fruit 時令水果	Peri Peri Chicken with Romesco and Steam Rice 霹靂雞配自家製紅椒醬  Grilled Broccolini with Almonds and Lemon 焗西蘭花苗配杏仁片	Soup of The Day 是日例湯  Prawn and Pork Wonton with Chili and Black Vinegar Dressing 紅油抄手  Steam Barramundi with Ginger, Shallots and White Soy Dressing, Served with Steam Jasmine Rice 豉椒蒸鱸魚配白飯  Stir-fried Zucchini, Celtuce and Shiitake Mushroom 香菇萵筍炒意大利青瓜	Pickled Cucumber in Aged Vinegar and Garlic Dressing 陳醋蒜香瓜  Vegetarian Mapo Tofu with "Impossible Meat", Served with Steam Jasmine Rice 新牛肉麻婆豆腐飯	Pan-fried Barramundi with Roasted Capsicum Dressing and Fregola 香煎鱸魚配羽衣甘藍  Grilled Eggplant, Tahini Yoghurt, Pomegranate, Mint and Parsley 烤茄子配地中海乳酪醬
9 Jan	Seasonal Fruit 時令水果  Stir-fried Egg Noodle with Supreme Soy, Beansprout and Sesame 豉油皇銀芽炒麵  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket with Artisanal Jam 精選麵包配鮮果醬  Five Grain Bircher Muesli 五穀麥片配乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Organic Sourdough Toast 有機酸種麵包  63-degree Egg, Roasted Mushroom, Bacon and Slow-roasted Tomato 溫泉蛋、大啡菇、煙肉及烤番茄  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  Braised Beef Brisket with Chu Hau Sauce and Daikon, Served with Steam Jasmine Rice 港式柱侯蘿蔔炆牛腩配白飯  Steam Silken Tofu with Ginger and Shallot Dressing 蔥油蒸豆腐	Protein Bowl of Roasted Mushroom, Zucchini, Pumpkin, Confit Tomato, Quinoa and Turmeric Yogurt Dressing Bud 素食沙律碗  Seasonal Fruit 時令水果	Pastrami Sandwich with Swiss Cheese, Pickles and Russian Dressing 煙燻牛肉芝士三文治  Creamy Potato Salad 薯仔沙律	Soup of The Day 是日例湯  Pickled Cucumber in Aged Vinegar and Garlic Dressing 陳醋蒜香瓜  Braised Local Chicken with Black Bean, Shallots and Chili, Served with Steam Jasmine Rice 乾蔥豆豉炆雞配白飯  Steam Silken Tofu with Ginger and Shallot Dressing 蔥油蒸豆腐	Vegetarian Mushroom Spring Roll 炸素菜蘑菇春卷  Rolled You Own Lettuce Wrap, Roasted Spiced Pumpkin, Peanut Satay, Chili and Basil DIY 南瓜生菜包	Braised Chicken with Peas, Red Wine and Cous Cous 紅酒燴雞  Broad Leaf Rocket, Parmesan, Hazelnut Shallot Vinaigrette 馬臣芝士火箭菜沙律
10 Jan	Seasonal Fruit 時令水果  Steam Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉配麻甜醬  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket With Artisanal Jam 精選麵包配鮮果醬  Granola with Almonds, Pumpkin Seeds and Dried Fruit 格蘭諾拉麥片配杏仁、南瓜籽及乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Organic Sourdough Toast 有機酸種麵包  Chorizo and Sweet Potato Hash, Fried Eggs 西班牙辣肉腸番薯粒炒蛋  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  Stir-fried Pork with Snake Beans and Black Fungi, Served with Steam Jasmine Rice 黑木耳肉碎炒四季豆配白飯  Red Braised Tofu with Shiitake Mushroom and Ginger 紅燒豆腐	Vegetarian Curry with Grilled Eggplant, Chickpeas and Potato, Served with Warm Pita Bread 鷹嘴豆、茄子咖喱配彼得包  Seasonal Fruit 時令水果	Pan-fried Barramundi with Braised Kale and Assorted Peppers 香煎鱸魚配羽衣甘藍  Roasted Carrot with Quinoa and Ricotta Salata 鄉村芝士藜麥甘筍沙律	Soup of The Day 是日例湯  Salad of Flowering Garlic Chives, Beans Sprout and Fish Cake 涼拌銀芽韭菜花配魚餅  Not-So-Spicy Mapo Tofu with Mince Pork, and Fermented Chili, Served with Steam Jasmine Rice 麻婆豆腐配白飯  Steam Market Greens with Oyster Sauce 時令蔬菜	Grilled Portabello Mushroom with Salsa Verde and Lemon 烤原隻大啡菇配意大利香草醬  Broccoli, Pea, Mint, Hummus, Ricotta Salata, Avocado, Pistachio Lemon Vinaigrette 西蘭花牛油果沙律配鷹嘴豆醬	Coconut Curry with Grilled Iberico Pork Chops, Potato, Peas with Steam Jasmine Rice 椰香咖喱黑毛豬扒飯  Grilled Broccolini with Almonds and Lemon 焗西蘭花苗配杏仁片

# MENU

	<b>BREAKFAST 早餐</b> 8:00 till 10:00 上午8時至上午10時			<b>LUNCH 午餐</b> 11:30 till 14:00 上午11時30分至下午2時			<b>DINNER 晚餐</b> 17:30 till 20:00 下午5時30分至下午8時		
	EAST	GO GREEN	WEST	EAST	GO GREEN	WEST	EAST	GO GREEN	WEST
<b>11 Jan</b>	Seasonal Fruit 時令水果  Stir-fried Rice Vermicelli, Shredded Pork and Vegetable Julienne 銀芽肉絲炒米  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket with Artisanal Jam 精選麵包配鮮果醬  Five Grain Bircher Muesli 五穀麥片配乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Artisanal Croissant 鮮烘牛角包  Japanese Eggs Salad 日本蛋沙拉  Smoked Salmon 煙三文魚  Avocado 牛油果  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  House-made Iberico Pork Char Siu and Soy Poached Chicken, Served with Steam Jasmine Rice 自家製黑毛豬叉燒油雞配白飯  Steam Market Greens with Oyster Sauce 時令蔬菜	Vegetable Tom Yum Noodle Soup with Mushroom and Tofu 素菜冬陰功湯麵  Seasonal Fruit 時令水果	Classic Cheese Burger with Pickles, Lettuce, Tomato and Secret Sauce 秘製醬汁芝士漢堡  French Fries with Rosemary Salt 炸薯條配迷迭香海鹽	Soup of The Day 是日例湯  Szechuan Style Pickled Black Fungi 涼拌黑木耳  Sauteed Chicken with Shiitake Mushroom and Silken Tofu, Served with Steam Jasmine Rice 香菇雞球炒豆腐配白飯  Steam Market Greens with Oyster Sauce 時令蔬菜	Grilled Corn with Lime and Parmesan 巴馬臣芝士烤全條粟米  Cauliflower and Brown Rice Bowl with Romesco, Baby Spinach and Parmesan 西班牙紅椒醬烤椰菜花配 糙米沙律	Beef Bourguignon Bacon Lardon and Roasted Root Vegetable 紅酒炖牛肉  Steam Market Greens with Olive Oil and Lemon 時令蔬菜
<b>12 Jan</b>	Seasonal Fruit 時令水果  Stir-fried Egg Noodle with Supreme Soy, Beansprout and Sesame 豉油皇銀芽炒麵  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket with Artisanal Jam 精選麵包配鮮果醬  Five Grain Bircher Muesli 五穀麥片配乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Organic Sourdough Toast 有機酸種麵包  63-degree Egg, Roasted Mushroom, Bacon and Slow-roasted Tomato 溫泉蛋、大啡菇、煙肉及烤番茄  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  Taiwanese Style Lu Rou Fan with 63-degree Egg and House-made Pickles 台式滷肉飯配溫泉蛋  Steam Market Greens with Oyster Sauce 時令蔬菜	Vegetarian San Choy Bao with "Impossible Meat", Baby Cos Lettuce and Brown Rice 新牛肉糙米生菜包  Seasonal Fruit 時令水果	Grilled Chicken Wih Broccoli Pea, Mint, Hummus, Ricotta Salata, Avocado, Pistachio Lemon Vinaigrette 西蘭花烤雞沙律  Grilled Portobello Mushroom with Salsa Verde and Lemon 烤原隻大啡菇配意大利香草醬	Soup of The Day 是日例湯  Szechuan Style Pickled Black Fungi 涼拌黑木耳  Satay Beef with Vermicelli and Enoki, Served with Steam Jasmine Rice 沙嗲牛肉粉絲煲配白飯  Steam Market Greens with Oyster Sauce 時令蔬菜	Vegetarian Mushroom Spring Roll 炸素菜蘑菇春卷  Vietnamese Vermicelli Bowl with Crispy Tofu and Shiso 香脆炸豆腐撈檬	Grilled Iberico Pork Chops with Apple, Potato, Parsley and Lemon Salad 西班牙黑毛豬扒配 蘋果薯仔沙律  Grilled Brocolini with Almonds and Lemon 焗西蘭花苗配杏仁片
<b>13 Jan</b>	Seasonal Fruit 時令水果  Steam Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉配麻甜醬  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket with Artisanal Jam 精選麵包配鮮果醬  Granola with Almonds, Pumpkin Seeds and Dried Fruit 格蘭諾拉麥片配杏仁、 南瓜籽及乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Artisanal Croissant 鮮烘牛角包  Japanese Eggs Salad 日本蛋沙拉  Smoked Salmon 煙三文魚  Avocado 牛油果  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  Peking Pork Ribs, Served with Steam Jasmine Rice 京都排骨配白飯  Braised Baby Cabbage in Superior Broth 上湯浸娃娃菜	Roasted Cauliflower and Sweet Potato Bowl with Quinoa, Yogurt Dressing and Harissa 椰菜花番薯藜麥沙律配 北非辣醬  Seasonal Fruit 時令水果	Spicy-fried Chicken Burger, Shredded Iceberg and Comeback Sauce 香辣雞腿包  Roasted Kiplfer Potato with Rosemary and Garlic 迷迭香烤薯角	Soup of The Day 是日例湯  Pickled Cucumber in Aged Vinegar and Garlic Dressing 陳醋蒜香瓜  Braised Spicy Eggplant with Minced Pork and Salted Fish, Served with Steam Jasmine Rice 魚香茄子煲配白飯  Stir-fried Baby Kai Lan with Ginger 薑汁炒芥蘭苗	Vegetarian Dumplings with Chili and Black Vinegar Dressing 素菜紅油餃子  Vegetarian Dan Dan Noodle with "Impossible Meat", Sesame and House-made Chili Oil 新牛肉擔擔麵配自家製辣椒醬	Yogurt Marinated Chicken with Tomato Salsa 鮮乳酪烤雞配莎莎醬  Grilled Corn on The Cob with Cheese and Lime 巴馬臣芝士烤全條粟米
<b>14 Jan</b>	Seasonal Fruit 時令水果  Stir-fried Rice Vermicelli, Shredded Pork and Vegetable Julienne 銀芽肉絲炒米  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket with Artisanal Jam 精選麵包配鮮果醬  Five Grain Bircher Muesli 五穀麥片配乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Organic Sourdough Toast 有機酸種麵包  Shakshouka with House-made Tomato Sauce, Peppers and Ricotta Salata 北非蛋  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  Steam Barramundi with Preserved Black Bean and Chili, Served with Steam Jasmine Rice 豉椒蒸鱸魚配白飯  Braised Baby Cabbage in Superior Broth 上湯浸娃娃菜	Vegetarian Bibimbap with "Impossible Meat", Zucchini, Shiitake Mushroom, Carrots, Beansprout and Korean Chili Sauce 韓式辣醬新牛肉拌飯  Seasonal Fruit 時令水果	Penne with Chicken and Walnut Pesto 香草醬雞肉合桃通心粉  Tomato Salad with Ricotta Salata and Basil 鄉村芝士番茄沙律	Soup of The Day 是日例湯  Salad of Flowering Garlic Chives, Beans Sprout and Fish Cake 涼拌銀芽韭菜花配魚餅  Braised Local Chicken with Taro and Chinese Sausage, Served with Steam Jasmine Rice 芋頭臘腸燉雞配白飯  Braised Baby Cabbage in Superior Broth 上湯浸娃娃菜	Warm Mushroom Larb, Toasted Rice, Hot and Sour Dressing 泰式酸辣香菇新牛肉鬆  Roasted Cauliflower with Red Curry and Coconut, Served with Steam Jasmine Rice 椰香紅咖喱飯配烤椰菜花	Slow-cooked Beef Short Rib with Bullhorn Salsa and Teriyaki 日式燒汁牛仔骨  Green Beans with Parmesan 炒法邊豆配巴馬臣芝士
<b>15 Jan</b>	Seasonal Fruit 時令水果  Steam Turnip Cake with XO Sauce and Sesame XO醬蒸蘿蔔糕  Mix Dim Sum Platter 點心拼盤  Congee of The Day 是日明火粥	Seasonal Fruit 時令水果  Bakery Basket with Artisanal Jam 精選麵包配鮮果醬  Granola with Almonds, Pumpkin Seeds and Dried Fruit 格蘭諾拉麥片配杏仁、 南瓜籽及乾果  Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬  Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果  Shaved Ham and Parmesan Cheese Croissant 芝士火腿牛角包  Soft Boiled Eggs 水煮蛋  Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯  Wok-fried Beef and Broccoli in Oyster Sauce, Served with Steam Jasmine Rice 蠔皇西蘭花炒牛肉配白飯  Stir-fried Zucchini, Celtuce and Shiitake Mushroom 香菇萵筍炒意大利青瓜	Vegetarian Chili Corn Carne with 63-degree Egg on Steam Jasmine Rice 美式辣新牛肉醬飯配溫泉蛋  Seasonal Fruit 時令水果	Peri Peri Chicken with Romesco and Steam Rice 霹靂雞配自家製紅椒醬  Grilled Brocolini with Almonds and Lemon 焗西蘭花苗配杏仁片	Soup of The Day 是日例湯  Prawn and Pork Wonton with Chili and Black Vinegar Dressing 紅油抄手  Steam Barramundi with Ginger, Shallots and White Soy Dressing, Served with Steam Jasmine Rice 豉椒蒸鱸魚配白飯  Stir-fried Zucchini, Celtuce and Shiitake Mushroom 香菇萵筍炒意大利青瓜	Pickled Cucumber in Aged Vinegar and Garlic Dressing 陳醋蒜香瓜  Vegetarian Mapo Tofu with "Impossible Meat", Served with Steam Jasmine Rice 新牛肉麻婆豆腐飯	Pan-fried Barramundi with Roasted Capsicum Dressing and Fregola 香煎鱸魚配羽衣甘藍  Grilled Eggplant, Tahini Yoghurt, Pomegranate, Mint and Parsley 烤茄子配地中海乳酪醬

# MENU

## BREAKFAST 早餐

8:00 till 10:00 上午8時至上午10時

## LUNCH 午餐

11:30 till 14:00 上午11時30分至下午2時

## DINNER 晚餐

17:30 till 20:00 下午5時30分至下午8時



	BREAKFAST 早餐			LUNCH 午餐			DINNER 晚餐		
	EAST	GO GREEN	WEST	EAST	GO GREEN	WEST	EAST	GO GREEN	WEST
16 Jan	<p>Seasonal Fruit 時令水果</p> <p>Stir-fried Egg Noodle with Supreme Soy, Beansprout and Sesame 豉油皇銀芽炒麵</p> <p>Mix Dim Sum Platter 點心拼盤</p> <p>Congee of The Day 是日明火粥</p>	<p>Seasonal Fruit 時令水果</p> <p>Bakery Basket with Artisanal Jam 精選麵包配鮮果醬</p> <p>Five Grain Bircher Muesli 五穀麥片配乾果</p> <p>Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬</p> <p>Fruit Juice 鮮榨果汁</p>	<p>Seasonal Fruit 時令水果</p> <p>Organic Sourdough Toast 有機酸種麵包</p> <p>63-degree Egg, Roasted Mushroom, Bacon and Slow-roasted Tomato 溫泉蛋、大啡菇、煙肉及烤番茄</p> <p>Fruit Juice 鮮榨果汁</p>	<p>Soup of The Day 是日例湯</p> <p>Local White Cut Chicken with Ginger Shallot Relish, Served with Steam Jasmine Rice 薑蔥白切雞配白飯</p> <p>Steam Silken Tofu with Ginger and Shallot Dressing 蔥油蒸豆腐</p>	<p>Protein Bowl of Roasted Mushroom, Zucchini, Pumpkin, Confit Tomato, Quinoa and Turmeric Yogurt Dressing Bud 素食沙律碗</p> <p>Seasonal Fruit 時令水果</p>	<p>Curry of Beef Short Rib with Potato and Carrot, Served with Steam Jasmine Rice 咖喱牛肋骨配白飯</p> <p>Steam Market Greens with Lemon and Olive Oil 時令蔬菜</p>	<p>Soup of The Day 是日例湯</p> <p>Pickled Cucumber in Aged Vinegar and Garlic Dressing 陳醋蒜香瓜</p> <p>Wok-fried Beef and Potato with Black Pepper Sauce, Served with Steam Jasmine Rice 黑椒薯仔牛仔骨配白飯</p> <p>Steam Silken Tofu with Ginger and Shallot Dressing 蔥油蒸豆腐</p>	<p>Vegetarian Mushroom Spring Roll 炸素菜蘑菇春卷</p> <p>Rolled You Own Lettuce Wrap, Roasted Spiced Pumpkin, Peanut Satay, Chili and Basil DIY 南瓜生菜包</p>	<p>Braised Chicken with Peas, Red Wine and Cous Cous 紅酒燴雞</p> <p>Broad Leaf Rocket, Parmesan and Hazelnut Shallot Vinaigrette 馬臣芝士火箭菜巴沙律</p>
17 Jan	<p>Seasonal Fruit 時令水果</p> <p>Steam Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉配麻甜醬</p> <p>Mix Dim Sum Platter 點心拼盤</p> <p>Congee of The Day 是日明火粥</p>	<p>Seasonal Fruit 時令水果</p> <p>Bakery Basket with Artisanal Jam 精選麵包配鮮果醬</p> <p>Granola with Almonds, Pumpkin Seeds and Dried Fruit 格蘭諾拉麥片配杏仁、南瓜籽及乾果</p> <p>Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬</p> <p>Fruit Juice 鮮榨果汁</p>	<p>Seasonal Fruit 時令水果</p> <p>Organic Sourdough Toast 有機酸種麵包</p> <p>Chorizo and Sweet Potato Hash, Fried Eggs 西班牙辣肉腸番薯粒炒蛋</p> <p>Fruit Juice 鮮榨果汁</p>	<p>Soup of The Day 是日例湯</p> <p>Baked Pork Chop with House-made Tomato Sauce and Mozzarella on Egg-fried Rice 鮮茄焗豬扒炒飯</p> <p>Stir-fried Baby Kai Lan with Ginger 薑汁炒芥蘭苗</p>	<p>Vegetarian Curry with Grilled Eggplant, Chickpeas and Potato, Served with Warm Pita Bread 鷹嘴豆、茄子咖哩配彼得包</p> <p>Seasonal Fruit 時令水果</p>	<p>Grilled Iberico Pork Chops with Apple, Potato, Parsley and Lemon Salad 西班牙黑毛豬扒配蘋果薯仔沙律</p> <p>Roasted Carrot with Quinoa and Ricotta Salata 鄉村芝士藜麥甘筍沙律</p>	<p>Soup of The Day 是日例湯</p> <p>Salad of Flowering Garlic Chives, Beans Sprout and Fish Cake 涼拌銀芽韭菜花配魚餅</p> <p>Not-So-Spicy Mapo Tofu with Mince Pork and Fermented Chili, Served with Steam Jasmine Rice 麻婆豆腐配白飯</p> <p>Steam Market Greens with Oyster Sauce 時令蔬菜</p>	<p>Grilled Portabello Mushroom with Salsa Verde and Lemon 烤原隻大啡菇配意大利香草醬</p> <p>Broccoli, Pea, Mint, Hummus, Ricotta Salata, Avocado, Pistachio Lemon Vinaigrette 西蘭花牛油果沙律配鷹嘴豆醬</p>	<p>Coconut Curry with Grilled Iberico Pork Chops, Potato, Peas with Steam Steam Jasmine Rice 椰香咖喱黑毛豬扒飯</p> <p>Grilled Brocolini with Almonds and Lemon 焗西蘭花苗配杏仁片</p>
18 Jan	<p>Seasonal Fruit 時令水果</p> <p>Stir-fried Rice Vermicelli, Shredded Pork and Vegetable Julienne 銀芽肉絲炒米</p> <p>Mix Dim Sum Platter 點心拼盤</p> <p>Congee of The Day 是日明火粥</p>	<p>Seasonal Fruit 時令水果</p> <p>Bakery Basket with Artisanal Jam 精選麵包配鮮果醬</p> <p>Five Grain Bircher Muesli 五穀麥片配乾果</p> <p>Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬</p> <p>Fruit Juice 鮮榨果汁</p>	<p>Seasonal Fruit 時令水果</p> <p>Artisanal Croissant 鮮烘牛角包</p> <p>Japanese Eggs Salad 日本蛋沙拉</p> <p>Smoked Salmon 煙三文魚</p> <p>Avocado 牛油果</p> <p>Fruit Juice 鮮榨果汁</p>	<p>Soup of The Day 是日例湯</p> <p>House-made Iberico Pork Char Siu and Soy Poached Chicken, Served with Steam Jasmine Rice 自家製黑毛豬叉燒油雞飯配白飯</p> <p>Steam Market Greens with Oyster Sauce 時令蔬菜</p>	<p>Vegetable Tom Yum Noodle Soup with Mushroom and Tofu 素菜冬陰功湯麵</p> <p>Seasonal Fruit 時令水果</p>	<p>Grilled Sole Fillet, Sweet Corn Sauce and Roasted Potato 香煎龍柳配粟米汁</p> <p>Broad Leaf Rocket, Parmesan and Hazelnut Shallot Vinaigrette 馬臣芝士火箭菜巴沙律</p>	<p>Soup of The Day 是日例湯</p> <p>Szechuan Style Pickled Black Fungi 涼拌黑木耳</p> <p>Sauteed Chicken with Shiitake Mushroom and Silken Tofu, Served with Steam Jasmine Rice 香菇雞球炒豆腐配白飯</p> <p>Steam Market Greens with Oyster Sauce 時令蔬菜</p>	<p>Grilled Corn with Lime and Parmesan 巴馬臣芝士烤全條粟米</p> <p>Cauliflower and Brown Rice Bowl with Romesco, Baby Spinach and Parmesan 西班牙紅椒醬烤椰菜花配糙米沙律</p>	<p>Beef Bourguignon Bacon Lardon and Roasted Root Vegetable 紅酒炖牛肉</p> <p>Steam Market Greens with Olive Oil and Lemon 時令蔬菜</p>
19 Jan	<p>Seasonal Fruit 時令水果</p> <p>Stir-fried Egg Noodle with Supreme Soy, Beansprout and Sesame 豉油皇銀芽炒麵</p> <p>Mix Dim Sum Platter 點心拼盤</p> <p>Congee of The Day 是日明火粥</p>	<p>Seasonal Fruit 時令水果</p> <p>Bakery Basket with Artisanal Jam 精選麵包配鮮果醬</p> <p>Five Grain Bircher Muesli 五穀麥片配乾果</p> <p>Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬</p> <p>Fruit Juice 鮮榨果汁</p>	<p>Seasonal Fruit 時令水果</p> <p>Organic Sourdough Toast 有機酸種麵包</p> <p>63-degree Egg, Roasted Mushroom, Bacon and Slow-roasted Tomato 溫泉蛋、大啡菇、煙肉及烤番茄</p> <p>Fruit Juice 鮮榨果汁</p>	<p>Soup of The Day 是日例湯</p> <p>Taiwanese Style Lu Rou Fan with 63-degree Egg and House-made Pickles 台式滷肉飯配溫泉蛋</p> <p>Steam Market Greens with Oyster Sauce 時令蔬菜</p>	<p>Vegetarian San Choy Bao with "Impossible Meat", Baby Cos Lettuce and Brown Rice 新牛肉糙米生菜包</p> <p>Seasonal Fruit 時令水果</p>	<p>Grilled Sole Fillet, Sweet Corn Sauce and Roasted Potato 香煎龍柳配粟米汁</p> <p>Broad Leaf Rocket, Parmesan, Hazelnut Shallot Vinaigrette 馬臣芝士火箭菜巴沙律</p>	<p>Soup of The Day 是日例湯</p> <p>Szechuan Style Pickled Black Fungi 涼拌黑木耳</p> <p>Satay Beef with Vermicelli and Enoki, Served with Steam Jasmine Rice 沙嗲牛肉粉絲煲配白飯</p> <p>Steam Market Greens with Oyster Sauce 時令蔬菜</p>	<p>Vegetarian Mushroom Spring Roll 炸素菜蘑菇春卷</p> <p>Vietnamese Vermicelli Bowl with Crispy Tofu and Shiso 香脆炸豆腐撈檬</p>	<p>Grilled Iberico Pork Chops with Apple, Potato, Parsley and Lemon Salad 西班牙黑毛豬扒配蘋果薯仔沙律</p> <p>Grilled Brocolini with Almonds and Lemon 焗西蘭花苗配杏仁片</p>
20 Jan	<p>Seasonal Fruit 時令水果</p> <p>Steam Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉配麻甜醬</p> <p>Mix Dim Sum Platter 點心拼盤</p> <p>Congee of The Day 是日明火粥</p>	<p>Seasonal Fruit 時令水果</p> <p>Bakery Basket with Artisanal Jam 精選麵包配鮮果醬</p> <p>Granola with Almonds, Pumpkin Seeds and Dried Fruit 格蘭諾拉麥片配杏仁、南瓜籽及乾果</p> <p>Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬</p> <p>Fruit Juice 鮮榨果汁</p>	<p>Seasonal Fruit 時令水果</p> <p>Artisanal Croissant 鮮烘牛角包</p> <p>Japanese Eggs Salad 日本蛋沙拉</p> <p>Smoked Salmon 煙三文魚</p> <p>Avocado 牛油果</p> <p>Fruit Juice 鮮榨果汁</p>	<p>Soup of The Day 是日例湯</p> <p>Steam Local Three Yellow Chicken with Shiitake Mushroom, Dates and Cordyceps, Served with Steam Jasmine Rice 蟲草花香菇蒸三黃雞配白飯</p> <p>Stir-fried Baby Kai Lan with Ginger 薑汁炒芥蘭苗</p>	<p>Grilled Corn on The Cob with Cheese and Lime 巴馬臣芝士烤粟米</p> <p>Cauliflower and Brown Rice Bowl with Romesco, Baby Spinach and Parmesan 西班牙紅椒醬烤椰菜花配糙米沙律</p>	<p>Spicy-fried Chicken Burger, Shredded Iceberg and Comeback Sauce 香辣雞腿包</p> <p>Roasted Kiplfer Potato with Rosemary and Garlic 迷迭香烤薯角</p>	<p>Soup of The Day 是日例湯</p> <p>Pickled Cucumber in Aged Vinegar and Garlic Dressing 陳醋蒜香瓜</p> <p>Spicy Eggplant Clay Pot Minced Pork, Salted Fish, Served with Steam Jasmine Rice 魚香茄子煲配白飯</p> <p>Stir-fried Baby Kai Lan with Ginger 薑汁炒芥蘭苗</p>	<p>Thai Green Mango Salad with Coconut and Beansprout 泰式青芒沙律</p> <p>Vegetable Tom Yum Noodle Soup with Mushroom and Tofu 素菜冬陰功湯麵</p>	<p>Yogurt Marinated Chicken with Tomato Salsa 鮮乳酪烤雞配莎莎醬</p> <p>Grilled Corn on The Cob with Cheese and Lime 巴馬臣芝士烤全條粟米</p>

# MENU

## BREAKFAST 早餐

8:00 till 10:00 上午8時至上午10時

## LUNCH 午餐

11:30 till 14:00 上午11時30分至下午2時

## DINNER 晚餐

17:30 till 20:00 下午5時30分至下午8時



	BREAKFAST 早餐			LUNCH 午餐			DINNER 晚餐		
	EAST	GO GREEN	WEST	EAST	GO GREEN	WEST	EAST	GO GREEN	WEST
21 Jan	Seasonal Fruit 時令水果 Stir-fried Rice Vermicelli, Shredded Pork and Vegetable Julienne 銀芽肉絲炒米 Mix Dim Sum Platter 點心拼盤 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Bakery Basket with Artisanal Jam 精選麵包配鮮果醬 Green Breakfast Bowl of Quinoa, Kale, Avocado, Almonds, Roasted Mushrooms and Soft Boiled Egg 素食早餐 Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬 Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果 Organic Sourdough Toast 有機酸種麵包 Shakshouka with House-made Tomato Sauce, Peppers and Ricotta Salata 北非蛋 Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯 Sweet and Sour Pork Chop with Pineapple and Pickled on Ions, Served with Steam Jasmine Rice 京都豬扒配白飯 Braised Baby Cabbage in Superior Broth 上湯浸娃娃菜	Vegetarian Bibimbap with "Impossible Meat", Zucchini, Shiitake Mushroom, Carrots, Beansprout and Korean Chili Sauce 韓式辣醬新牛肉拌飯 Seasonal Fruit 時令水果	Penne with Beef Bolognese, Confit Tomato and Basil 香草醬雞肉合桃通心粉 Beetroot and Walnut Salad with Lemon Vinaigrette 香醋紅菜頭核桃沙律	Soup of The Day 是日例湯 Salad of Flowering Garlic Chives, Beans Sprout and Fish Cake 涼拌銀芽韭菜花配魚餅 Cantonese Curry with Angus Beef Brisket, Potato and Tomato, Served with Steam Jasmine Rice 港式咖喱薯仔牛腩配白飯 Braised Baby Cabbage in Superior Broth 上湯浸娃娃菜	Warm Mushroom Larb, Toasted Rice, Hot and Sour Dressing 泰式酸辣香菇新牛肉鬆 Roasted Cauliflower with Red Curry and Coconut, Served with Steam Jasmine Rice 椰香紅咖喱飯配烤椰菜花	Slow-cooked Beef Short Rib with Bullhorn Salsa and Teriyaki 日式燒汁牛仔骨 Green Beans with Parmesan 法邊豆配巴馬臣芝士
22 Jan	Seasonal Fruit 時令水果 Steam Turnip Cake with XO Sauce and Sesame XO醬蒸蘿蔔糕 Mix Dim Sum Platter 點心拼盤 Congee of The Day 是日明火粥	Bakery Basket with Artisanal Jam 精選麵包配鮮果醬 Five Grain Bircher Muesli 五穀麥片配乾果 Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬 Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果 Shaved Ham and Parmesan Cheese Croissant 芝士火腿牛角包 Soft Boiled Eggs 水煮蛋 Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯 Portuguese Chicken Curry with Steam Jasmine Rice 葡國雞飯 Stir-fried Zucchini, Celtuce and Shiitake Mushroom 香菇萵筍炒意大利青瓜	Vegetarian Chili Corn Carne with 63-degree Egg on Steam Jasmine Rice 美式辣新牛肉醬飯配溫泉蛋 Seasonal Fruit 時令水果	Peri Peri Chicken with Romesco and Steam Rice 霹靂雞配自家製紅椒醬 Grilled Broccolini with Almonds and Lemon 焗西蘭花苗配杏仁片	Soup of The Day 是日例湯 Prawn and Pork Wonton with Chili and Black Vinegar Dressing 紅油抄手 Steam Barramundi with Ginger, Shallots and White Soy Dressing, Served with Steam Jasmine Rice 豉椒蒸鱸魚配白飯 Stir-fried Zucchini, Celtuce and Shiitake Mushroom 香菇萵筍炒意大利青瓜	Pickled Cucumber in Aged Vinegar and Garlic Dressing 陳醋蒜香瓜 Vegetarian Mapo Tofu with "Impossible Meat", Served with Steam Jasmine Rice 新牛肉麻婆豆腐飯	Pan-fried Barramundi with Roasted Capsicum Dressing and Fregola 香煎鱸魚配羽衣甘藍 Grilled Eggplant, Tahini Yoghurt, Pomegranate, Mint and Parsley 烤茄子配地中海乳酪醬
23 Jan	Seasonal Fruit 時令水果 Stir-fried Egg Noodle with Supreme Soy, Beansprout and Sesame 豉油皇銀芽炒麵 Mix Dim Sum Platter 點心拼盤 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Bakery Basket with Artisanal Jam 精選麵包配鮮果醬 Five Grain Bircher Muesli 五穀麥片配乾果 Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬 Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果 Organic Sourdough Toast 有機酸種麵包 63-degree Egg, Roasted Mushroom, Bacon and Slow-roasted Tomato 溫泉蛋、大啡菇、煙肉及烤番茄 Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯 Braised Beef Brisket with Chu Hau Sauce and Daikon, Served with Steam Jasmine Rice 港式柱侯蘿蔔炆牛腩配白飯 Steam Silken Tofu with Ginger and Shallot Dressing 蔥油蒸豆腐	Protein Bowl of Roasted Mushroom, Zucchini, Pumpkin, Confit Tomato, Quinoa and Turmeric Yogurt Dressing Bud 素食沙律碗 Seasonal Fruit 時令水果	Pastrami Sandwich with Swiss Cheese, Pickles and Russian Dressing 煙燻牛肉芝士三文治 Creamy Potato Salad 薯仔沙律	Soup of The Day 是日例湯 Pickled Cucumber in Aged Vinegar and Garlic Dressing 陳醋蒜香瓜 Braised Local Chicken with Black Bean, Shallots and Chili, Served with Steam Jasmine Rice 乾蔥豆豉炆雞配白飯 Steam Silken Tofu with Ginger and Shallot Dressing 蔥油蒸豆腐	Vegetarian Mushroom Spring Roll 炸素菜蘑菇春卷 Rolled You Own Lettuce Wrap, Roasted Spiced Pumpkin, Peanut Satay, Chili and Basil DIY 南瓜生菜包	Braised Chicken with Peas, Red Wine and Cous Cous 紅酒燴雞 Broad Leaf Rocket, Parmesan, Hazelnut Shallot Vinaigrette 馬臣芝士火箭菜沙律
24 Jan	Seasonal Fruit 時令水果 Steam Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉配麻甜醬 Mix Dim Sum Platter 點心拼盤 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Bakery Basket With Artisanal Jam 精選麵包配鮮果醬 Granola with Almonds, Pumpkin Seeds and Dried Fruit 格蘭諾拉麥片配杏仁、 南瓜籽及乾果 Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬 Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果 Organic Sourdough Toast 有機酸種麵包 Chorizo and Sweet Potato Hash, Fried Eggs 西班牙辣肉腸番薯粒炒蛋 Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯 Stir-fried Pork with Snake Beans and Black Fungi, Served with Steam Jasmine Rice 黑木耳肉碎炒四季豆配白飯 Red Braised Tofu with Shiitake Mushroom and Ginger 紅燒豆腐	Vegetarian Curry with Grilled Eggplant, Chickpeas and Potato, Served with Warm Pita Bread 鷹嘴豆、茄子咖喱配彼得包 Seasonal Fruit 時令水果	Pan-fried Barramundi with Braised Kale and Assorted Peppers 香煎鱸魚配羽衣甘藍 Roasted Carrot with Quinoa and Ricotta Salata 鄉村芝士藜麥甘筍沙律	Soup of The Day 是日例湯 Salad of Flowering Garlic Chives, Beans Sprout and Fish Cake 涼拌銀芽韭菜花配魚餅 Not-So-Spicy Mapo Tofu with Mince Pork, and Fermented Chili, Served with Steam Jasmine Rice 麻婆豆腐配白飯 Steam Market Greens with Oyster Sauce 時令蔬菜	Grilled Portabello Mushroom with Salsa Verde and Lemon 烤原隻大啡菇配意大利香草醬 Broccoli, Pea, Mint, Hummus, Ricotta Salata, Avocado, Pistachio Lemon Vinaigrette 西蘭花牛油果沙律配 鷹嘴豆醬	Coconut Curry with Grilled Iberico Pork Chops, Potato, Peas with Steam Jasmine Rice 椰香咖喱黑毛豬扒飯 Grilled Broccolini with Almonds and Lemon 焗西蘭花苗配杏仁片
25 Jan	Seasonal Fruit 時令水果 Stir-fried Rice Vermicelli, Shredded Pork and Vegetable Julienne 銀芽肉絲炒米 Mix Dim Sum Platter 點心拼盤 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Bakery Basket with Artisanal Jam 精選麵包配鮮果醬 Five Grain Bircher Muesli 五穀麥片配乾果 Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬 Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果 Artisanal Croissant 鮮烘牛角包 Japanese Eggs Salad 日本蛋沙拉 Smoked Salmon 煙三文魚 Avocado 牛油果 Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯 House-made Iberico Pork Char Siu and Soy Poached Chicken, Served with Steam Jasmine Rice 自家製黑毛豬叉燒油雞配白飯 Steam Market Greens with Oyster Sauce 時令蔬菜	Vegetable Tom Yum Noodle Soup with Mushroom and Tofu 素菜冬陰功湯麵 Seasonal Fruit 時令水果	Classic Cheese Burger with Pickles, Lettuce, Tomato and Secret Sauce 秘製醬汁芝士漢堡 French Fries with Rosemary Salt 炸薯條配迷迭香海鹽	Soup of The Day 是日例湯 Szechuan Style Pickled Black Fungi 涼拌黑木耳 Sauteed Chicken with Shiitake Mushroom and Silken Tofu, Served with Steam Jasmine Rice 香菇雞球炆豆腐配白飯 Steam Market Greens with Oyster Sauce 時令蔬菜	Grilled Corn with Lime and Parmesan 巴馬臣芝士烤全條粟米 Cauliflower and Brown Rice Bowl with Romesco, Baby Spinach and Parmesan 西班牙紅椒醬烤椰菜花配 糙米沙律	Beef Bourguignon Bacon Lardon and Roasted Root Vegetable 紅酒炖牛肉 Steam Market Greens with Olive Oil and Lemon 時令蔬菜

# MENU

	<b>BREAKFAST 早餐</b> 8:00 till 10:00 上午8時至上午10時			<b>LUNCH 午餐</b> 11:30 till 14:00 上午11時30分至下午2時			<b>DINNER 晚餐</b> 17:30 till 20:00 下午5時30分至下午8時		
	<i>EAST</i>	<i>GO GREEN</i>	<i>WEST</i>	<i>EAST</i>	<i>GO GREEN</i>	<i>WEST</i>	<i>EAST</i>	<i>GO GREEN</i>	<i>WEST</i>
<b>26 Jan</b>	Seasonal Fruit 時令水果 Stir-fried Egg Noodle with Supreme Soy, Beansprout and Sesame 豉油皇銀芽炒麵 Mix Dim Sum Platter 點心拼盤 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Bakery Basket with Artisanal Jam 精選麵包配鮮果醬 Five Grain Bircher Muesli 五穀麥片配乾果 Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬 Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果 Organic Sourdough Toast 有機酸種麵包 63-degree Egg, Roasted Mushroom, Bacon and Slow-roasted Tomato 溫泉蛋、大啡菇、煙肉及烤番茄 Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯 Taiwanese Style Lu Rou Fan with 63-degree Egg and House-made Pickles 台式滷肉飯配溫泉蛋 Steam Market Greens with Oyster Sauce 時令蔬菜	Vegetarian San Choy Bao with "Impossible Meat", Baby Cos Lettuce and Brown Rice 新牛肉糙米生菜包 Seasonal Fruit 時令水果	Grilled Chicken Wih Broccoli Pea, Mint, Hummus, Ricotta Salata, Avocado, Pistachio Lemon Vinaigrette 西蘭花烤雞沙律 Grilled Portobello Mushroom with Salsa Verde and Lemon 烤原隻大啡菇配意大利香草醬	Soup of The Day 是日例湯 Szechuan Style Pickled Black Fungi 涼拌黑木耳 Satay Beef with Vermicelli and Enoki, Served with Steam Jasmine Rice 沙嗲牛肉粉絲煲配白飯 Steam Market Greens with Oyster Sauce 時令蔬菜	Vegetarian Mushroom Spring Roll 炸素菜蘑菇春卷 Vietnamese Vermicelli Bowl with Crispy Tofu and Shiso 香脆炸豆腐撈檬	Grilled Iberico Pork Chops with Apple, Potato, Parsley and Lemon Salad 西班牙黑毛豬扒配蘋果薯仔沙律 Grilled Brocolini with Almonds and Lemon 焗西蘭花苗配杏仁片
<b>27 Jan</b>	Seasonal Fruit 時令水果 Steam Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉配麻甜醬 Mix Dim Sum Platter 點心拼盤 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Bakery Basket with Artisanal Jam 精選麵包配鮮果醬 Granola with Almonds, Pumpkin Seeds and Dried Fruit 格蘭諾拉麥片配杏仁、南瓜籽及乾果 Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬 Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果 Artisanal Croissant 鮮烘牛角包 Japanese Eggs Salad 日本蛋沙拉 Smoked Salmon 煙三文魚 Avocado 牛油果 Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯 Peking Pork Ribs, Served with Steam Jasmine Rice 京都排骨配白飯 Braised Baby Cabbage in Superior Broth 上湯浸娃娃菜	Roasted Cauliflower and Sweet Potato Bowl with Quinoa, Yogurt Dressing and Harissa 椰菜花番薯藜麥沙律配北非辣醬 Seasonal Fruit 時令水果	Spicy-fried Chicken Burger, Shredded Iceberg and Comeback Sauce 香辣雞腿包 Roasted Kiplfer Potato with Rosemary and Garlic 迷迭香烤薯角	Soup of The Day 是日例湯 Pickled Cucumber in Aged Vinegar and Garlic Dressing 陳醋蒜香瓜 Braised Spicy Eggplant with Minced Pork and Salted Fish, Served with Steam Jasmine Rice 魚香茄子煲配白飯 Stir-fried Baby Kai Lan with Ginger 薑汁炒芥蘭苗	Vegetarian Dumplings with Chili and Black Vinegar Dressing 素菜紅油餃子 Vegetarian Dan Dan Noodle with "Impossible Meat", Sesame and House-made Chili Oil 新牛肉擔擔麵配自家製辣椒醬	Yogurt Marinated Chicken with Tomato Salsa 鮮乳酪烤雞配莎莎醬 Grilled Corn on The Cob with Cheese and Lime 巴馬臣芝士烤全條粟米
<b>28 Jan</b>	Seasonal Fruit 時令水果 Stir-fried Rice Vermicelli, Shredded Pork and Vegetable Julienne 銀芽肉絲炒米 Mix Dim Sum Platter 點心拼盤 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Bakery Basket with Artisanal Jam 精選麵包配鮮果醬 Five Grain Bircher Muesli 五穀麥片配乾果 Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬 Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果 Organic Sourdough Toast 有機酸種麵包 Shakshouka with House-made Tomato Sauce, Peppers and Ricotta Salata 北非蛋 Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯 Steam Barramundi with Preserved Black Bean and Chili, Served with Steam Jasmine Rice 豉椒蒸鱸魚配白飯 Braised Baby Cabbage in Superior Broth 上湯浸娃娃菜	Vegetarian Bibimbap with "Impossible Meat", Zucchini, Shiitake Mushroom, Carrots, Beansprout and Korean Chili Sauce 韓式辣醬新牛肉拌飯 Seasonal Fruit 時令水果	Penne with Chicken and Walnut Pesto 香草醬雞肉合桃通心粉 Tomato Salad with Ricotta Salata and Basil 鄉村芝士番茄沙律	Soup of The Day 是日例湯 Salad of Flowering Garlic Chives, Beans Sprout and Fish Cake 涼拌銀芽韭菜花配魚餅 Braised Local Chicken with Taro and Chinese Sausage, Served with Steam Jasmine Rice 芋頭臘腸燉雞配白飯 Braised Baby Cabbage in Superior Broth 上湯浸娃娃菜	Warm Mushroom Lerb, Toasted Rice, Hot and Sour Dressing 泰式酸辣香菇新牛肉鬆 Roasted Cauliflower with Red Curry and Coconut, Served with Steam Jasmine Rice 椰香紅咖喱飯配烤椰菜花	Slow-cooked Beef Short Rib with Bullhorn Salsa and Teriyaki 日式燒汁牛仔骨 Green Beans with Parmesan 炒法邊豆配巴馬臣芝士
<b>29 Jan</b>	Seasonal Fruit 時令水果 Steam Turnip Cake with XO Sauce and Sesame XO醬蒸蘿蔔糕 Mix Dim Sum Platter 點心拼盤 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Bakery Basket with Artisanal Jam 精選麵包配鮮果醬 Granola with Almonds, Pumpkin Seeds and Dried Fruit 格蘭諾拉麥片配杏仁、南瓜籽及乾果 Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬 Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果 Shaved Ham and Parmesan Cheese Croissant 芝士火腿牛角包 Soft Boiled Eggs 水煮蛋 Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯 Wok-fried Beef and Broccoli in Oyster Sauce, Served with Steam Jasmine Rice 蠔皇西蘭花炒牛肉配白飯 Stir-fried Zucchini, Celtnuce and Shiitake Mushroom 香菇萵筍炒意大利青瓜	Vegetarian Chili Corn Carne with 63-degree Egg on Steam Jasmine Rice 美式辣新牛肉醬飯配溫泉蛋 Seasonal Fruit 時令水果	Peri Peri Chicken with Romesco and Steam Rice 霹靂雞配自家製紅椒醬 Grilled Broccolini with Almonds and Lemon 焗西蘭花苗配杏仁片	Soup of The Day 是日例湯 Prawn and Pork Wonton with Chili and Black Vinegar Dressing 紅油抄手 Steam Barramundi with Ginger, Shallots and White Soy Dressing, Served with Steam Jasmine Rice 豉椒蒸鱸魚配白飯 Stir-fried Zucchini, Celtnuce and Shiitake Mushroom 香菇萵筍炒意大利青瓜	Pickled Cucumber in Aged Vinegar and Garlic Dressing 陳醋蒜香瓜 Vegetarian Mapo Tofu with "Impossible Meat", Served with Steam Jasmine Rice 新牛肉麻婆豆腐飯	Pan-fried Barramundi with Roasted Capsicum Dressing and Fregola 香煎鱸魚配羽衣甘藍 Grilled Eggplant, Tahini Yoghurt, Pomegranate, Mint and Parsley 烤茄子配地中海乳酪醬
<b>30 Jan</b>	Seasonal Fruit 時令水果 Stir-fried Egg Noodle with Supreme Soy, Beansprout and Sesame 豉油皇銀芽炒麵 Mix Dim Sum Platter 點心拼盤 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Bakery Basket with Artisanal Jam 精選麵包配鮮果醬 Five Grain Bircher Muesli 五穀麥片配乾果 Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬 Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果 Organic Sourdough Toast 有機酸種麵包 63-degree Egg, Roasted Mushroom, Bacon and Slow-roasted Tomato 溫泉蛋、大啡菇、煙肉及烤番茄 Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯 Local White Cut Chicken with Ginger Shallot Relish, Served with Steam Jasmine Rice 薑蔥白切雞配白飯 Steam Silken Tofu with Ginger and Shallot Dressing 蔥油蒸豆腐	Protein Bowl of Roasted Mushroom, Zucchini, Pumpkin, Confit Tomato, Quinoa and Turmeric Yogurt Dressing Bud 素食沙律碗 Seasonal Fruit 時令水果	Curry of Beef Short Rib with Potato and Carrot, Served with Steam Jasmine Rice 咖喱牛肋骨配白飯 Steam Market Greens with Lemon and Olive Oil 時令蔬菜	Soup of The Day 是日例湯 Pickled Cucumber in Aged Vinegar and Garlic Dressing 陳醋蒜香瓜 Wok-fried Beef and Potato with Black Pepper Sauce, Served with Steam Jasmine Rice 黑椒薯仔牛仔骨配白飯 Steam Silken Tofu with Ginger and Shallot Dressing 蔥油蒸豆腐	Vegetarian Mushroom Spring Roll 炸素菜蘑菇春卷 Rolled You Own Lettuce Wrap, Roasted Spiced Pumpkin, Peanut Satay, Chili and Basil DIY 南瓜生菜包	Braised Chicken with Peas, Red Wine and Cous Cous 紅酒燴雞 Broad Leaf Rocket, Parmesan and Hazelnut Shallot Vinaigrette 馬臣芝士火箭菜沙律



# MENU

	<b>BREAKFAST 早餐</b> 8:00 till 10:00 上午8時至上午10時			<b>LUNCH 午餐</b> 11:30 till 14:00 上午11時30分至下午2時			<b>DINNER 晚餐</b> 17:30 till 20:00 下午5時30分至下午8時		
	<i>EAST</i>	<i>GO GREEN</i>	<i>WEST</i>	<i>EAST</i>	<i>GO GREEN</i>	<i>WEST</i>	<i>EAST</i>	<i>GO GREEN</i>	<i>WEST</i>
<b>31 Jan</b>	Seasonal Fruit 時令水果 Steam Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉配麻甜醬 Mix Dim Sum Platter 點心拼盤 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Bakery Basket with Artisanal Jam 精選麵包配鮮果醬 Granola with Almonds, Pumpkin Seeds and Dried Fruit 格蘭諾拉麥片配杏仁、 南瓜籽及乾果 Greek Yogurt with Berry Compote and Pure Honey 希臘乳酪配蜂蜜香莓醬 Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果 Organic Sourdough Toast 有機酸種麵包 Chorizo and Sweet Potato Hash, Fried Eggs 西班牙辣肉腸番薯粒炒蛋 Fruit Juice 鮮榨果汁	Soup of The Day 是日例湯 Baked Pork Chop with House-made Tomato Sauce and Mozzarella on Egg-fried Rice 鮮茄焗豬扒炒飯 Stir-fried Baby Kai Lan with Ginger 薑汁炒芥蘭苗	Vegetarian Curry with Grilled Eggplant, Chickpeas and Potato, Served with Warm Pita Bread 鷹嘴豆、茄子咖喱配彼得包 Seasonal Fruit 時令水果	Grilled Iberico Pork Chops with Apple, Potato, Parsley and Lemon Salad 西班牙黑毛豬扒配 蘋果薯仔沙律 Roasted Carrot with Quinoa and Ricotta Salata 鄉村芝士藜麥甘筍沙律	Soup of The Day 是日例湯 Salad of Flowering Garlic Chives, Beans Sprout and Fish Cake 涼拌銀芽韭菜花配魚餅 Not-So-Spicy Mapo Tofu with Mince Pork and Fermented Chili, Served with Steam Jasmine Rice 麻婆豆腐配白飯 Steam Market Greens with Oyster Sauce 時令蔬菜	Grilled Portabello Mushroom with Salsa Verde and Lemon 烤原隻大啡菇配意大利香草醬 Broccoli, Pea, Mint, Hummus, Ricotta Salata, Avocado, Pistachio Lemon Vinaigrette 西蘭花牛油果沙律配 鷹嘴豆醬	Coconut Curry with Grilled Iberico Pork Chops, Potato, Peas with Steam Steam Jasmine Rice 椰香咖喱黑毛豬扒飯 Grilled Broccolini with Almonds and Lemon 焗西蘭花苗配杏仁片