




ONE · EIGHT · ONE

HOTEL & SERVICED RESIDENCES


MENU

Package Offer


Please press the “One Touch Service” button on your in-room phone to order. Please help us minimise waste by ordering 4 days in advance. You will help us reduce waste, over preparation and disappointment in your meal selections.
請按電話上的「一觸即達」按鈕與我們聯絡。請於 4 天前預訂，可以幫助我們以免準備過多的膳食，減少浪費食物的機會，以及確保我們能為閣下提供心儀所選的膳食。

	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		
	<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>
31 Aug	Steamed Pork and Vegetarian Dumpling and Chinese Steamed Sponge Cake 蒸粉果(豬)、馬拉盞 Shanghainese Sticky Rice 上海燻飯 Fresh Soy Milk 鮮豆漿	Seasonal Fruit 時令水果 Smashed Peas and Avocado on Toast with Hard Boiled Japanese Egg 牛油果豆蓉多士配水煮日本蛋 Garden Salad with Sweet Corn and Sesame Sauce 田園沙律配玉米及芝麻醬 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Norwegian Smoked Salmon , Japanese Egg , Smashed Avocado, Spinach with Brioche and Oven Baked Potato with Pancetta 挪威煙三文魚、牛油果、蛋、菠菜漢堡配煙肉焗薯仔 Fresh Juice 新鮮果汁	Japanese Pork Char Siu Belly Udon 日式叉燒烏冬 Japanese Fried Chicken 日式炸雞	Roasted Sweet Potatoes with Baby Spinach Salad 烤蕃薯、菠菜苗沙律 Superfood Beetroot Salad with Squash, Lentils, Mung Beans, Red Chicory and Kale 南瓜、扁豆、綠豆、紅菊苣及羽衣甘藍沙律	Roasted Sweet Potatoes with Baby Spinach Salad 烤蕃薯、菠菜苗沙律 Casareccia Ragu with Italian Pork Sausage Corn, Basil and Parmesan Cheese 意大利豬肉腸醬手卷粉	Soup of The Day 是日老火湯 Szechuan Style Pickled Black Fungi (Spicy) 涼拌黑木耳(辣) Braised Eggplant with Minced Pork and Salted Fish , Served with Steamed Jasmine Rice (Spicy) 魚香茄子配絲苗白飯(辣、豬) Market Greens 精選時蔬	Roasted Baby Corn with Cajun Seasoning 烤玉米筍 Tofu in Creamy Black Pepper Tomato Sauce Masala, Coriander, Cashews, Onions, Firm Tofu Served with Pita Bread (Spicy) 豆腐瑪撒拉配彼得包(辣)	Half Roasted French Spring Chicken with Baby Potatoes, Roasted Baby Carrots, Roasted Squash and Shallot Gravy 烤春雞(半隻)配新薯、烤甘筍、蜜糖豆及乾蔥燒汁
1 Sep	Chinese Fried Dough Stick 油炸鬼 Stir-fried Rice Vermicelli Shredded Ham and Vegetable Julienne 家鄉銀芽炒米 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Butter Bun 牛油麵包 Roasted Assorted Mushrooms, Baked Tomatoes and Hard Boiled Japanese Egg 香草野菌炒菠菜苗及水煮日本蛋 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Butter Bun 牛油麵包 Sautéed Wild Mushrooms, Breakfast Sausage and Scrambled Japanese Eggs 香炒野菌、早餐腸及炒滑蛋 Fresh Juice 新鮮果汁	Hainanese Rice Noodle Soup with Pork and Pickled Bamboo (Bau Luo Noodles) 海南滷肉米粉配醃筍 Market Greens 精選時蔬	Vegetarian Spring Roll 素菜春卷 Vietnamese Noodle Salad with Crispy Tofu, Roasted Mushrooms, Confit Tomatoes, Beansprouts and Thai Basil 越式香脆炸豆腐撈檬	Grilled Chicken With Broccoli Pea, Mint, Hummus, Ricotta Salata, Avocado, Pistachio Lemon Vinaigrette 西蘭花烤雞沙律	Soup of The Day 是日老火湯 Sliced Potato with Aged Vinegar and Garlic 涼拌土豆 Stir-fried Beef Cubes in Black Pepper Sauce, Served with Steamed Jasmine Rice 黑椒薯仔牛柳粒配絲苗白飯 Market Greens 精選時蔬	Beetroot with Baby Spinach Salad 紅菜頭菠菜苗沙律 Creamy Mushroom Fusilli Pasta with Porcini Mushroom, Shimeji and Pecorino Cheese 牛肝菌忌廉螺絲粉	Pan-fried Canadian Black Cod with Lemon Butter Cream, Grilled Asparagus, Potatoes Au Gratin and Herbs Lemon Cream Sauce 香煎加拿大銀鱈魚配烤露筍、法式奶油焗薯仔及香草檸檬忌廉汁
2 Sep	Steamed Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉 HK Style Sticky Rice (Chicken, Pork, Dried Shrimp) 港式珍珠雞(雞、豬、蝦米) Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Ciabatta with Roasted Red Pepper, Rocket, Smashed Avocado, Smoke Buffalo Cheese 牛油果、火箭菜、燒紅波椒配煙水牛芝士意式麵包 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Breakfast Savoury Beef Mince with Tomato, Onion, Scrambled Japanese Eggs and Honey Sweet Corn 英式鮮茄咸牛肉配炒滑蛋及蜜糖粟米 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Stir-fried Hokkaido Scallops with Broccoli and Black Fungus, Served with Steamed Jasmine Rice 西蘭花雲耳炒北海道帶子配絲苗白飯 Market Greens 精選時蔬	Roasted Baby Corn with Cajun Seasoning 烤玉米筍 Carrot and Grain Salad with Roasted Baby Carrots, Black Rice, Quinoa, Lentils, Feta Cheese , Pomegranate and Mint 甘筍穀物沙律	Classic Cheddar Cheese Wagyu Beef Burger with Lettuce, Pickle, Tomatoes, Onions and Secret Sauce 車打芝士和牛漢堡配生菜蕃茄及洋蔥 French Fries with Rosemary Salt 炸薯條配迷迭香海鹽	Soup of The Day 是日老火湯 Chinese Pickled Lotus Roots (Spicy) 涼拌蓮藕片(辣) Sweet and Sour Iberico Pork with Pineapple and Peppers, Served with Steamed Jasmine Rice 黑毛豬咕嚕肉配絲苗白飯 Market Greens 精選時蔬	Corn Soup 粟米湯 Coconut Curry with Paratna, Onions, Coriander, Butternut Squash, Chilli, Spinach (Spicy) 全素椰汁咖喱配印度薄餅(辣)	Corn Soup 粟米湯 Spanish Red Prawn Spaghetti with Broccolini, Zucchini and Peppers 西班牙紅蝦意粉配西蘭花苗及意大利青瓜
3 Sep	Hong Kong Style Coconut Bun 雞尾包 Stir-fried Egg Noodle with Supreme Soy and Beansprouts 豉油皇炒麵 Hong Kong Style Milk Tea 港式奶茶	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Vegetarian Breakfast Salad with Quinoa, Kale, Roasted Pumpkin and Hard Boiled Japanese Egg 素食藜麥羽衣甘藍南瓜沙律配水煮日本蛋 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Wild Mushrooms, Baby Spinach, Ricotta Frittata (Egg) 野菌菠菜芝士意式蛋餅 Slow Roasted Tomato, Hash Browns 烤蕃茄及薯餅 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Taiwanese Style Three Cup Chicken , Served with Steamed Jasmine Rice 台式三杯雞配絲苗白飯 Market Greens 精選時蔬	Spicy Cucumber Salad 涼拌青瓜沙律(辣) Vegetarian Bibimbap with "Impossible Meat", Zucchini, Shiitake Mushrooms, Carrots, Beansprouts and Korean Chilli Sauce (Spicy) 韓式辣醬新牛肉拌飯	Spicy Cucumber Salad 涼拌青瓜沙律(辣) Pan-fried Salmon with Dill Lemon Cream Sauce, Baby Spinach and Fregola 香煎三文魚配香草檸檬忌廉汁、菠菜苗及意大利珍珠麵	Soup of The Day 是日老火湯 Beansprouts with Chilli Paste (Spicy) 涼拌大豆芽(辣) Slow-cooked Beef Brisket and Daikon in Chu Hou Sauce 柱侯蘿蔔燉煮安格斯牛腩 Market Greens 精選時蔬	Wild Mushroom Soup 野菌湯 Wild Mushroom Soup 野菌湯 Cauliflower Steak and Purée with Walnut-Caper Salsa 焗椰菜花扒配椰菜花蓉	Wild Mushroom Soup 野菌湯 Grilled Japanese Chicken with Wild Mushroom Sauce, Grilled Corn and Roasted Potatoes, Fried Bacon and Green Peas 烤鹿兒島雞扒配野菌汁、烤粟米及煙肉炒青豆
4 Sep	Steamed Bun 蒸饅頭 Stir-fried Silver Needle Noodle with Shredded Ham and Vegetable Julienne 家鄉銀芽炒銀針粉 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Cinnamon Porridge with Caramelised Fig, Dried Fruit and Pecan 無花果肉桂麥片粥配核桃及乾果 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Bacon , Japanese Scrambled Eggs , Baby Spinach with Brioche and Roasted Beetroot 煙肉菠菜滑蛋沙律漢堡配焗紅菜頭 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Singaporean Fried Noodles, Shrimps , BBQ Pork , Beansprouts and Yellow Chives 星洲炒米(蝦、豬) Market Greens 精選時蔬	Fried Brussels Sprouts with Yuzu Vinegar 炸椰菜苗配柚子醋 Creamy Pasta with Crispy Mushroom 忌廉蘑菇意大利粉	Grilled Iberico Pork Chop with Smashed Potatoes, Honey Glaze Baby Carrots, French Beans and Gravy 西班牙黑毛豬扒配薯蓉、法邊豆、甘筍及燒汁	Miso Soup 昆布白麵豉湯 Japanese Eel Rice Bowl 蒲燒鰻魚飯 Sautéed Vegetables 日式炒雜菜	Garden Salad with Sesame Sauce 田園沙律配芝麻醬 Cold Soba Noodle Salad with Sesame Ginger Dressing, Buckwheat Soba, Red Bell Peppers, Carrots, Onions, Cucumber and Sesame 蕎麥麵配薑汁麻醬、紅椒、甘筍、洋蔥及青瓜	Garden Salad 田園沙律 Osso Buco with Red Wine and Tarron, Gremolata and Orzo Pasta(Beef) 紅酒汁焗牛膝配米型麵(牛)


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5 Sep	Mix Dim Sum Platter 點心拼盤 Steamed Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Avocado Bruschetta with Greek Yogurt, Roasted Cherry Tomatoes, Radish and Salsa Verde, Hard Boiled Japanese Egg 意式牛油果乳酪吐司配烤車厘茄、香草莎莎醬及水煮日本蛋 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Pork Sausage Roll 豬肉腸卷 Baked Sweet Potatoes with Rosemary, Breakfast Beans and Scrambled Japanese Eggs 迷迭香焗蕃薯配蕃汁焗豆及炒滑蛋 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Stir-fried Tiger Prawns with Truffle Paste and Courgettes, Served with Steamed Jasmine Rice 黑松露醬翠玉瓜炒虎蝦配絲苗白飯 Market Greens 精選時蔬	Oven Baked Broccoli with Honey Soy Sauce, Sesame 烤西蘭花配蜜糖豉油 Power Bowl Salad of Quinoa, Fennel, Zucchini, Peas, Red Chicory, Mix Seeds and Herbs 超級沙律碗	Oven Baked Broccoli with Honey Soy Sauce, Sesame 烤西蘭花配蜜糖豉油 Classic Beef Stew with Carrots, Red Onions, Red Wine and Potatoes 經典燉牛肉	Soup of The Day 是日老火湯 Sliced Potato with Aged Vinegar and Garlic 涼拌土豆片 Mini Premium Dry Seafood in Chinese Casserole, Served with Steamed Jasmine Rice 迷你紅燒佛跳牆配絲苗白飯(海味) Market Greens 精選時蔬	Vegetarian Dumplings with Chilli and Black Vinegar Dressing 素菜餃子配辣椒黑醋醬油 "Impossible Meat", Vegetarian Dan Dan Udon Noodle with Sesame and House-made Chilli Oil (Spicy) 新牛肉擔擔麵(辣)	BBQ Pork Ribs with Roasted Corn, Potato Wedges and Slaw (Spicy) 美式 BBQ 豬肋骨配烤玉米、薯角及椰菜沙律(辣)
6 Sep	Hong Kong Style Coconut Bun 雞尾包 Satay Beef Macaroni with Soup 沙嗲牛肉湯通粉 Hong Kong Style Milk Tea 港式奶茶	Bakery Item 精選麵包 House-made Granola with Almonds, Chia Pudding, Assorted Seeds, Seasonal Fruit and Greek Yogurt 格蘭諾拉麥片配杏仁、時令水果及希臘乳酪 Garden Salad Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Hash Brown, Grilled Chicken Sausage , Slow Roasted Tomato, Grilled Portobello 美式早餐 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Prawn and Pork Fried Rice 揚州炒飯(蝦·豬) Market Greens 精選時蔬	Japanese Edamame 日本枝豆 Yaki Udon with Shiitake Mushrooms and Crispy Tofu 日式炒烏冬	Pulled Iberico Pork Hot Dog, Cabbage Slaw, Served with French Fries 手撕黑毛豬肉熱狗包、椰菜沙律配炸薯條	Soup of The Day 是日老火湯 Japanese Edamame 日本枝豆 Steamed Chicken with Sand Ginger Powder, Served with Steamed Jasmine Rice 沙薑雞配絲苗白飯 Market Greens 精選時蔬	Cauliflower Soup 椰菜花湯 Mushroom Bourguignon with Potato Cauliflower Mash, Onions, Garlic, Carrots, Celery, Tomato Paste and Spinach 蘑菇布吉尼翁配椰菜花薯蓉	Cauliflower Soup 椰菜花湯 Pan-fried Barramundi with Roasted Carrots, French Beans, Grilled Lemon 香煎盲鱧配烤甘筍及法邊豆
7 Sep	Steamed Pork and Vegetarian Dumpling and Chinese Steamed Sponge Cake 蒸粉果(豬)·馬拉盞 Shanghainese Sticky Rice 上海燻飯 Fresh Soy Milk 鮮豆漿	Seasonal Fruit 時令水果 Smashed Peas and Avocado on Toast with Hard Boiled Japanese Egg 牛油果豆蓉多士配水煮日本蛋 Garden Salad with Sweet Corn and Sesame Sauce 田園沙律配玉米及芝麻醬 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Norwegian Smoked Salmon , Japanese Egg , Smashed Avocado, Spinach with Brioche and Oven Baked Potato with Pancetta 挪威煙三文魚、牛油果、蛋、菠菜漢堡配煙肉焗薯仔 Fresh Juice 新鮮果汁	Japanese Pork Char Siu Belly Udon 日式叉燒烏冬 Japanese Fried Chicken 日式炸雞	Roasted Sweet Potatoes with Baby Spinach Salad 烤蕃薯·菠菜苗沙律 Superfood Beetroot Salad with Squash, Lentils, Mung Beans, Red Chicory and Kale 南瓜·扁豆·綠豆·紅菊苣及羽衣甘藍沙律	Roasted Sweet Potatoes with Baby Spinach Salad 烤蕃薯·菠菜苗沙律 Casareccia Ragu with Italian Pork Sausage Corn, Basil and Parmesan Cheese 意大利豬肉腸醬手卷粉	Soup of The Day 是日老火湯 Szechuan Style Pickled Black Fungi (Spicy) 涼拌黑木耳(辣) Braised Eggplant with Minced Pork and Salted Fish , Served with Steamed Jasmine Rice (Spicy) 魚香茄子配絲苗白飯(辣·豬) Market Greens 精選時蔬	Roasted Baby Corn with Cajun Seasoning 烤玉米筍 Tofu in Creamy Black Pepper Tomato Sauce Masala, Coriander, Cashews, Onions, Firm Tofu Served with Pita Bread (Spicy) 豆腐瑪撒拉配彼得包(辣)	Half Roasted French Spring Chicken with Baby Potatoes, Roasted Baby Carrots, Roasted Squash and Shallot Gravy 烤春雞(半隻)配新薯·烤甘筍·蜜糖豆及乾蔥燒汁
8 Sep	Chinese Fried Dough Stick 油炸鬼 Stir-fried Rice Vermicelli Shredded Ham and Vegetable Julienne 家鄉銀芽炒米 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Butter Bun 牛油麵包 Roasted Assorted Mushrooms, Baked Tomatoes and Hard Boiled Japanese Egg 香草野菌炒菠菜苗及水煮日本蛋 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Butter Bun 牛油麵包 Sautéed Wild Mushrooms, Breakfast Sausage and Scrambled Japanese Eggs 香炒野菌、早餐腸及炒滑蛋 Fresh Juice 新鮮果汁	Hainanese Rice Noodle Soup with Pork and Pickled Bamboo (Bau Luo Noodles) 海南滷肉米粉配醃筍 Market Greens 精選時蔬	Vegetarian Spring Roll 素菜春卷 Vietnamese Noodle Salad with Crispy Tofu, Roasted Mushrooms, Confit Tomatoes, Beansprouts and Thai Basil 越式香脆炸豆腐撈檬	Grilled Chicken With Broccoli Pea, Mint, Hummus, Ricotta Salata, Avocado, Pistachio Lemon Vinaigrette 西蘭花烤雞沙律	Soup of The Day 是日老火湯 Sliced Potato with Aged Vinegar and Garlic 涼拌土豆 Stir-fried Beef Cubes in Black Pepper Sauce, Served with Steamed Jasmine Rice 黑椒薯仔牛柳粒配絲苗白飯 Market Greens 精選時蔬	Beetroot with Baby Spinach Salad 紅菜頭菠菜苗沙律 Creamy Mushroom Fusilli Pasta with Porcini Mushroom, Shimeji and Pecorino Cheese 牛肝菌忌廉螺絲粉	Pan-fried Canadian Black Cod with Lemon Butter Cream, Grilled Asparagus, Potatoes Au Gratin and Herbs Lemon Cream Sauce 香煎加拿大銀鱈魚配烤露筍、法式奶油焗薯仔及香草檸檬忌廉汁
9 Sep	Steamed Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉 HK Style Sticky Rice (Chicken, Pork, Dried Shrimp) 港式珍珠雞(雞·豬·蝦米) Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Ciabatta with Roasted Red Pepper, Rocket, Smashed Avocado, Smoke Buffalo Cheese 牛油果、火箭菜、燒紅波椒配煙水牛芝士意式麵包 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Breakfast Savoury Beef Mince with Tomato, Onion, Scrambled Japanese Eggs and Honey Sweet Corn 英式鮮茄咸牛肉配炒滑蛋及蜜糖粟米 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Stir-fried Hokkaido Scallops with Broccoli and Black Fungus, Served with Steamed Jasmine Rice 西蘭花雲耳炒北海道帶子配絲苗白飯 Market Greens 精選時蔬	Roasted Baby Corn with Cajun Seasoning 烤玉米筍 Carrot and Grain Salad with Roasted Baby Carrots, Black Rice, Quinoa, Lentils, Feta Cheese , Pomegranate and Mint 甘筍穀物沙律	Classic Cheddar Cheese Wagyu Beef Burger with Lettuce, Pickle, Tomatoes, Onions and Secret Sauce 車打芝士和牛漢堡配生菜蕃茄及洋蔥 French Fries with Rosemary Salt 炸薯條配迷迭香海鹽	Soup of The Day 是日老火湯 Chinese Pickled Lotus Roots (Spicy) 涼拌蓮藕片(辣) Sweet and Sour Iberico Pork with Pineapple and Peppers, Served with Steamed Jasmine Rice 黑毛豬咕嚕肉配絲苗白飯 Market Greens 精選時蔬	Corn Soup 粟米湯 Coconut Curry with Paratna, Onions, Coriander, Butternut Squash, Chilli, Spinach (Spicy) 全素椰汁咖喱配印度薄餅(辣)	Corn Soup 粟米湯 Spanish Red Prawn Spaghetti with Brocolini, Zucchini and Peppers 西班牙紅蝦意粉配西蘭花苗及意大利青瓜

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10 Sep	Hong Kong Style Coconut Bun 雞尾包 Stir-fried Egg Noodle with Supreme Soy and Beansprouts 豉油皇炒麵 Hong Kong Style Milk Tea 港式奶茶	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Vegetarian Breakfast Salad with Quinoa, Kale, Roasted Pumpkin and Hard Boiled Japanese Egg 素食藜麥羽衣甘藍南瓜沙律配水煮日本蛋 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Wild Mushrooms, Baby Spinach, Ricotta Frittata (Egg) 野菌菠菜芝士意式蛋餅 Slow Roasted Tomato, Hash Browns 烤蕃茄及薯餅 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Taiwanese Style Three Cup Chicken , Served with Steamed Jasmine Rice 台式三杯雞配絲苗白飯 Market Greens 精選時蔬	Spicy Cucumber Salad 涼拌青瓜沙律(辣) Vegetarian Bibimbap with "Impossible Meat", Zucchini, Shiitake Mushrooms, Carrots, Beansprouts and Korean Chilli Sauce (Spicy) 韓式辣醬新牛肉拌飯	Spicy Cucumber Salad 涼拌青瓜沙律(辣) Pan-fried Salmon with Dill Lemon Cream Sauce, Baby Spinach and Fregola 香煎三文魚配香草檸檬忌廉汁、菠菜苗及意大利珍珠麵	Soup of The Day 是日老火湯 Beansprouts with Chilli Paste (Spicy) 涼拌大豆芽(辣) Slow-cooked Beef Brisket and Daikon in Chu Hou Sauce 柱侯蘿蔔燉煮安格斯牛腩 Market Greens 精選時蔬	Wild Mushroom Soup 野菌湯 Wild Mushroom Soup 野菌湯 Cauliflower Steak and Purée with Walnut-Caper Salsa 焗椰菜花扒配椰菜花蓉	Wild Mushroom Soup 野菌湯 Grilled Japanese Chicken with Wild Mushroom Sauce, Grilled Corn and Roasted Potatoes, Fried Bacon and Green Peas 烤鹿兒島雞扒配野菌汁、烤粟米及煙肉炒青豆
11 Sep	Steamed Bun 蒸饅頭 Stir-fried Silver Needle Noodle with Shredded Ham and Vegetable Julienne 家鄉銀芽炒銀針粉 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Cinnamon Porridge with Caramelised Fig, Dried Fruit and Pecan 無花果肉桂麥片粥配核桃及乾果 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Bacon , Japanese Scrambled Eggs , Baby Spinach with Brioche and Roasted Beetroot 煙肉菠菜滑蛋沙律漢堡配焗紅菜頭 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Singaporean Fried Noodles, Shrimps , BBQ Pork , Beansprouts and Yellow Chives 星洲炒米(蝦、豬) Market Greens 精選時蔬	Fried Brussel Sprouts with Yuzu Vinegar 炸椰菜苗配柚子醋 Creamy Pasta with Crispy Mushroom 忌廉蘑菇意大利粉	Grilled Iberico Pork Chop with Smashed Potatoes, Honey Glaze Baby Carrots, French Beans and Gravy 西班牙黑毛豬扒配薯蓉、法邊豆、甘筍及燒汁	Miso Soup 昆布白麵豉湯 Japanese Eel Rice Bowl 蒲燒鰻魚飯 Sautéed Vegetables 日式炒雜菜	Garden Salad with Sesame Sauce 田園沙律配芝麻醬 Cold Soba Noodle Salad with Sesame Ginger Dressing, Buckwheat Soba, Red Bell Peppers, Carrots, Onions, Cucumber and Sesame 蕎麥麵配薑汁麻醬、紅椒、甘筍、洋蔥及青瓜	Garden Salad 田園沙律 Osso Buco with Red Wine and Tarron, Gremolata and Orzo Pasta(Beef) 紅酒汁燴牛膝配米型麵(牛)
12 Sep	Mix Dim Sum Platter 點心拼盤 Steamed Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Avocado Bruschetta with Greek Yogurt, Roasted Cherry Tomatoes, Radish and Salsa Verde, Hard Boiled Japanese Egg 意式牛油果乳酪吐司配烤車厘茄、香草莎莎醬及水煮日本蛋 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Pork Sausage Roll 豬肉腸卷 Baked Sweet Potatoes with Rosemary, Breakfast Beans and Scrambled Japanese Eggs 迷迭香焗蕃薯配蕃汁焗豆及炒滑蛋 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Stir-fried Tiger Prawns with Truffle Paste and Courgettes, Served with Steamed Jasmine Rice 黑松露醬翠玉瓜炒虎蝦配絲苗白飯 Market Greens 精選時蔬	Oven Baked Broccoli with Honey Soy Sauce, Sesame 烤西蘭花配蜜糖豉油 Power Bowl Salad of Quinoa, Fennel, Zucchini, Peas, Red Chicory, Mix Seeds and Herbs 超級沙律碗	Oven Baked Broccoli with Honey Soy Sauce, Sesame 烤西蘭花配蜜糖豉油 Classic Beef Stew with Carrots, Red Onions, Red Wine and Potatoes 經典燉牛肉	Soup of The Day 是日老火湯 Sliced Potato with Aged Vinegar and Garlic 涼拌土豆片 Mini Premium Dry Seafood in Chinese Casserole, Served with Steamed Jasmine Rice 迷你紅燒佛跳牆配絲苗白飯(海味) Market Greens 精選時蔬	Vegetarian Dumplings with Chilli and Black Vinegar Dressing 素菜餃子配辣椒黑醋醬油 "Impossible Meat", Vegetarian Dan Dan Udon Noodle with Sesame and House-made Chilli Oil (Spicy) 新牛肉擔擔麵(辣)	BBQ Pork Ribs with Roasted Corn, Potato Wedges and Slaw (Spicy) 美式 BBQ 豬肋骨配烤玉米、薯角及椰菜沙律(辣)
13 Sep	Hong Kong Style Coconut Bun 雞尾包 Satay Beef Macaroni with Soup 沙嗲牛肉湯通粉 Hong Kong Style Milk Tea 港式奶茶	Bakery Item 精選麵包 House-made Granola with Almonds, Chia Pudding, Assorted Seeds, Seasonal Fruit and Greek Yogurt 格蘭諾拉麥片配杏仁、時令水果及希臘乳酪 Garden Salad Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Hash Brown, Grilled Chicken Sausage , Slow Roasted Tomato, Grilled Portobello 美式早餐 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Prawn and Pork Fried Rice 揚州炒飯(蝦、豬) Market Greens 精選時蔬	Japanese Edamame 日本枝豆 Yaki Udon with Shiitake Mushrooms and Crispy Tofu 日式炒烏冬	Pulled Iberico Pork Hot Dog, Cabbage Slaw, Served with French Fries 手撕黑毛豬肉熱狗包、椰菜沙律配炸薯條	Soup of The Day 是日老火湯 Japanese Edamame 日本枝豆 Steamed Chicken with Sand Ginger Powder, Served with Steamed Jasmine Rice 沙薑雞配絲苗白飯 Market Greens 精選時蔬	Cauliflower Soup 椰菜花湯 Mushroom Bourguignon with Potato Cauliflower Mash, Onions, Garlic, Carrots, Celery, Tomato Paste and Spinach 蘑菇布吉尼翁配椰菜花薯蓉	Cauliflower Soup 椰菜花湯 Pan-fried Barramundi with Roasted Carrots, French Beans, Grilled Lemon 香煎盲鱈配烤甘筍及法邊豆
14 Sep	Steamed Pork and Vegetarian Dumpling and Chinese Steamed Sponge Cake 蒸粉果(豬)、馬拉盞 Shanghaiese Sticky Rice 上海菜飯 Fresh Soy Milk 鮮豆漿	Seasonal Fruit 時令水果 Smashed Peas and Avocado on Toast with Hard Boiled Japanese Egg 牛油果豆蓉多士配水煮日本蛋 Garden Salad with Sweet Corn and Sesame Sauce 田園沙律配玉米及芝麻醬 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Norwegian Smoked Salmon , Japanese Egg , Smashed Avocado, Spinach with Brioche and Oven Baked Potato with Pancetta 挪威煙三文魚、牛油果、蛋、菠菜漢堡配煙肉焗薯仔 Fresh Juice 新鮮果汁	Japanese Pork Char Siu Belly Udon 日式叉燒烏冬 Japanese Fried Chicken 日式炸雞	Roasted Sweet Potatoes with Baby Spinach Salad 烤蕃薯、菠菜苗沙律 Superfood Beetroot Salad with Squash, Lentils, Mung Beans, Red Chicory and Kale 南瓜、扁豆、綠豆、紅菊苣及羽衣甘藍沙律	Roasted Sweet Potatoes with Baby Spinach Salad 烤蕃薯、菠菜苗沙律 Casareccia Ragu with Italian Pork Sausage Corn, Basil and Parmesan Cheese 意大利豬肉腸醬手卷粉	Soup of The Day 是日老火湯 Szechuan Style Pickled Black Fungi (Spicy) 涼拌黑木耳(辣) Braised Eggplant with Minced Pork and Salted Fish , Served with Steamed Jasmine Rice (Spicy) 魚香茄子配絲苗白飯(辣、豬) Market Greens 精選時蔬	Roasted Baby Corn with Cajun Seasoning 烤玉米筍 Tofu in Creamy Black Pepper Tomato Sauce Masala, Coriander, Cashews, Onions, Firm Tofu Served with Pita Bread (Spicy) 豆腐瑪撒拉配彼得包(辣)	Half Roasted French Spring Chicken with Baby Potatoes, Roasted Baby Carrots, Roasted Squash and Shallot Gravy 烤春雞(半隻)配新薯、烤甘筍、蜜糖豆及乾蔥燒汁

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15 Sep	Chinese Fried Dough Stick 油炸鬼 Stir-fried Rice Vermicelli Shredded Ham and Vegetable Julienne 家鄉銀芽炒米 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Butter Bun 牛油麵包 Roasted Assorted Mushrooms, Baked Tomatoes and Hard Boiled Japanese Egg 香草野菌炒菠菜苗及 水煮日本蛋 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Butter Bun 牛油麵包 Sautéed Wild Mushrooms, Breakfast Sausage and Scrambled Japanese Eggs 香炒野菌、早餐腸及炒滑蛋 Fresh Juice 新鮮果汁	Hainanese Rice Noodle Soup with Pork and Pickled Bamboo (Bau Luo Noodles) 海南滷肉米粉配醃筍 Market Greens 精選時蔬	Vegetarian Spring Roll 素菜春卷 Vietnamese Noodle Salad with Crispy Tofu, Roasted Mushrooms, Confit Tomatoes, Beansprouts and Thai Basil 越式香脆炸豆腐撈檬	Grilled Chicken With Broccoli Pea, Mint, Hummus, Ricotta Salata, Avocado, Pistachio Lemon Vinaigrette 西蘭花烤雞沙律	Soup of The Day 是日老火湯 Sliced Potato with Aged Vinegar and Garlic 涼拌土豆 Stir-fried Beef Cubes in Black Pepper Sauce, Served with Steamed Jasmine Rice 黑椒薯仔牛柳粒配絲苗白飯 Market Greens 精選時蔬	Beetroot with Baby Spinach Salad 紅菜頭菠菜苗沙律 Creamy Mushroom Fusilli Pasta with Porcini Mushroom, Shimeji and Pecorino Cheese 牛肝菌忌廉螺絲粉	Pan-fried Canadian Black Cod with Lemon Butter Cream, Grilled Asparagus, Potatoes Au Gratin and Herbs Lemon Cream Sauce 香煎加拿大銀鱈魚配烤露筍、 法式奶油焗薯仔及 香草檸檬忌廉汁	
16 Sep	Steamed Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉 HK Style Sticky Rice (Chicken, Pork, Dried Shrimp) 港式珍珠雞(雞、豬、蝦米) Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Ciabatta with Roasted Red Pepper, Rocket, Smashed Avocado, Smoke Buffalo Cheese 牛油果、火箭菜、燒紅波椒配 煙水牛芝士意式麵包 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Breakfast Savoury Beef Mince with Tomato, Onion, Scrambled Japanese Eggs and Honey Sweet Corn 英式鮮茄咸牛肉配 炒滑蛋及蜜糖粟米 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Stir-fried Hokkaido Scallops with Broccoli and Black Fungus, Served with Steamed Jasmine Rice 西蘭花雲耳炒北海道帶子配 絲苗白飯 Market Greens 精選時蔬	Roasted Baby Corn with Cajun Seasoning 烤玉米筍 Carrot and Grain Salad with Roasted Baby Carrots, Black Rice, Quinoa, Lentils, Feta Cheese , Pomegranate and Mint 甘筍穀物沙律	Classic Cheddar Cheese Wagyu Beef Burger with Lettuce, Pickle, Tomatoes, Onions and Secret Sauce 車打芝士和牛漢堡配 生菜蕃茄及洋蔥 French Fries with Rosemary Salt 炸薯條配迷迭香海鹽	Classic Cheddar Cheese Wagyu Beef Burger with Lettuce, Pickle, Tomatoes, Onions and Secret Sauce 車打芝士和牛漢堡配 生菜蕃茄及洋蔥 French Fries with Rosemary Salt 炸薯條配迷迭香海鹽	Soup of The Day 是日老火湯 Chinese Pickled Lotus Roots (Spicy) 涼拌蓮藕片(辣) Sweet and Sour Iberico Pork with Pineapple and Peppers, Served with Steamed Jasmine Rice 黑毛豬咕嚕肉配絲苗白飯 Market Greens 精選時蔬	Corn Soup 粟米湯 Coconut Curry with Paratna, Onions, Coriander, Butternut Squash, Chilli, Spinach (Spicy) 全素椰汁咖喱配 印度薄餅(辣)	Corn Soup 粟米湯 Half Canadian Lobster Linguini with Cherry Tomatoes 加拿大龍蝦扁意大利粉(半隻)
17 Sep	Hong Kong Style Coconut Bun 雞尾包 Stir-fried Egg Noodle with Supreme Soy and Beansprouts 豉油皇炒麵 Hong Kong Style Milk Tea 港式奶茶	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Vegetarian Breakfast Salad with Quinoa, Kale, Roasted Pumpkin and Hard Boiled Japanese Egg 素食藜麥羽衣甘藍南瓜沙律配 水煮日本蛋 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Wild Mushrooms, Baby Spinach, Ricotta Frittata (Egg) 野菌菠菜芝士意式蛋餅 Slow Roasted Tomato, Hash Browns 烤蕃茄及薯餅 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Taiwanese Style Three Cup Chicken , Served with Steamed Jasmine Rice 台式三杯雞配絲苗白飯 Market Greens 精選時蔬	Spicy Cucumber Salad 涼拌青瓜沙律(辣) Vegetarian Bibimbap with "Impossible Meat", Zucchini, Shiitake Mushrooms, Carrots, Beansprouts and Korean Chilli Sauce (Spicy) 韓式辣醬新牛肉拌飯	Spicy Cucumber Salad 涼拌青瓜沙律(辣) Pan-fried Salmon with Dill Lemon Cream Sauce, Baby Spinach and Fregola 香煎三文魚配 香草檸檬忌廉汁、菠菜苗及 意大利珍珠麵	Soup of The Day 是日老火湯 Beansprouts with Chilli Paste (Spicy) 涼拌大豆芽(辣) Slow-cooked Beef Brisket and Daikon in Chu Hou Sauce 柱侯蘿蔔燉煮安格斯牛腩 Market Greens 精選時蔬	Wild Mushroom Soup 野菌湯 Wild Mushroom Soup 野菌湯 Cauliflower Steak and Purée with Walnut-Caper Salsa 焗椰菜花扒配椰菜花蓉	Wild Mushroom Soup 野菌湯 Grilled Japanese Chicken with Wild Mushroom Sauce, Grilled Corn and Roasted Potatoes, Fried Bacon and Green Peas 烤鹿兒島雞扒配野菌汁、 烤粟米及煙肉炒青豆	
18 Sep	Steamed Bun 蒸饅頭 Stir-fried Silver Needle Noodle with Shredded Ham and Vegetable Julienne 家鄉銀芽炒銀針粉 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Cinnamon Porridge with Caramelised Fig, Dried Fruit and Pecan 無花果肉桂麥片粥配 核桃及乾果 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Bacon , Japanese Scrambled Eggs , Baby Spinach with Brioche and Roasted Beetroot 煙肉菠菜滑蛋沙律漢堡配 焗紅菜頭 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Singaporean Fried Noodles, Shrimps , BBQ Pork , Beansprouts and Yellow Chives 星洲炒米(蝦、豬) Market Greens 精選時蔬	Fried Brussel Sprouts with Yuzu Vinegar 炸椰菜苗配柚子醋 Creamy Pasta with Crispy Mushroom 忌廉蘑菇意大利粉	Grilled Iberico Pork Chop with Smashed Potatoes, Honey Glaze Baby Carrots, French Beans and Gravy 西班牙黑毛豬扒配 薯蓉、法邊豆、甘筍及燒汁	Miso Soup 昆布白麵湯 Japanese Eel Rice Bowl 蒲燒鰻魚飯 Sautéed Vegetables 日式炒雜菜	Garden Salad with Sesame Sauce 田園沙律配芝麻醬 Cold Soba Noodle Salad with Sesame Ginger Dressing, Buckwheat Soba, Red Bell Peppers, Carrots, Onions, Cucumber and Sesame 蕎麥麵配 薑汁麻醬、紅椒、甘筍、 洋蔥及青瓜	Garden Salad 田園沙律 Osso Buco with Red Wine and Tarron, Gremolata and Orzo Pasta(Beef) 紅酒汁燴牛膝配米型麵(牛)	
19 Sep	Mix Dim Sum Platter 點心拼盤 Steamed Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Avocado Bruschetta with Greek Yogurt, Roasted Cherry Tomatoes, Radish and Salsa Verde, Hard Boiled Japanese Egg 意式牛油果乳酪吐司配 烤車厘茄、香草莎莎醬及 水煮日本蛋 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Pork Sausage Roll 豬肉腸卷 Baked Sweet Potatoes with Rosemary, Breakfast Beans and Scrambled Japanese Eggs 迷迭香焗蕃薯配 蕃汁焗豆及炒滑蛋 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Stir-fried Tiger Prawns with Truffle Paste and Courgettes, Served with Steamed Jasmine Rice 黑松露醬翠玉瓜炒虎蝦配 絲苗白飯 Market Greens 精選時蔬	Oven Baked Broccoli with Honey Soy Sauce, Sesame 烤西蘭花配蜜糖豉油 Power Bowl Salad of Quinoa, Fennel, Zucchini, Peas, Red Chicory, Mix Seeds and Herbs 超級沙律碗	Oven Baked Broccoli with Honey Soy Sauce, Sesame 烤西蘭花配蜜糖豉油 Classic Beef Stew with Carrots, Red Onions, Red Wine and Potatoes 經典燉牛肉	Soup of The Day 是日老火湯 Sliced Potato with Aged Vinegar and Garlic 涼拌土豆片 Mini Premium Dry Seafood in Chinese Casserole, Served with Steamed Jasmine Rice 迷你紅燒佛跳牆配 絲苗白飯(海味) Market Greens 精選時蔬	Vegetarian Dumplings with Chilli and Black Vinegar Dressing 素菜餃子配 辣椒黑醋醬油 "Impossible Meat", Vegetarian Dan Dan Udon Noodle with Sesame and House-made Chilli Oil (Spicy) 新牛肉擔擔麵(辣)	BBQ Pork Ribs with Roasted Corn, Potato Wedges and Slaw (Spicy) 美式 BBQ 豬肋骨配 烤玉米、薯角及椰菜沙律(辣)	


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20 Sep	Hong Kong Style Coconut Bun 雞尾包 Satay Beef Macaroni with Soup 沙嗲牛肉湯通粉 Hong Kong Style Milk Tea 港式奶茶	Bakery Item 精選麵包 House-made Granola with Almonds, Chia Pudding, Assorted Seeds, Seasonal Fruit and Greek Yogurt 格蘭諾拉麥片配杏仁、時令水果及希臘乳酪 Garden Salad Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Hash Brown, Grilled Chicken Sausage , Slow Roasted Tomato, Grilled Portobello 美式早餐 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Prawn and Pork Fried Rice 揚州炒飯(蝦·豬) Market Greens 精選時蔬	Japanese Edamame 日本枝豆 Yaki Udon with Shiitake Mushrooms and Crispy Tofu 日式炒烏冬	Pulled Iberico Pork Hot Dog, Cabbage Slaw, Served with French Fries 手撕黑毛豬肉熱狗包、椰菜沙律配炸薯條	Soup of The Day 是日老火湯 Japanese Edamame 日本枝豆 Steamed Chicken with Sand Ginger Powder, Served with Steamed Jasmine Rice 沙薑雞配絲苗白飯 Market Greens 精選時蔬	Cauliflower Soup 椰菜花湯 Mushroom Bourguignon with Potato Cauliflower Mash, Onions, Garlic, Carrots, Celery, Tomato Paste and Spinach 蘑菇布吉尼翁配椰菜花薯蓉	Cauliflower Soup 椰菜花湯 Pan-fried Barramundi with Roasted Carrots, French Beans, Grilled Lemon 香煎盲鱧配烤甘筍及法邊豆
21 Sep	Steamed Pork and Vegetarian Dumpling and Chinese Steamed Sponge Cake 蒸粉果(豬)、馬拉盞 Shanghainese Sticky Rice 上海燻飯 Fresh Soy Milk 鮮豆漿	Seasonal Fruit 時令水果 Smashed Peas and Avocado on Toast with Hard Boiled Japanese Egg 牛油果豆蓉多士配水煮日本蛋 Garden Salad with Sweet Corn and Sesame Sauce 田園沙律配玉米及芝麻醬 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Norwegian Smoked Salmon , Japanese Egg , Smashed Avocado, Spinach with Brioche and Oven Baked Potato with Pancetta 挪威煙三文魚、牛油果、蛋、菠菜漢堡配煙肉焗薯仔 Fresh Juice 新鮮果汁	Japanese Pork Char Siu Belly Udon 日式叉燒烏冬 Japanese Fried Chicken 日式炸雞	Roasted Sweet Potatoes with Baby Spinach Salad 烤蕃薯·菠菜苗沙律 Superfood Beetroot Salad with Squash, Lentils, Mung Beans, Red Chicory and Kale 南瓜·扁豆·綠豆·紅菊苣及羽衣甘藍沙律	Roasted Sweet Potatoes with Baby Spinach Salad 烤蕃薯·菠菜苗沙律 Casareccia Ragu with Italian Pork Sausage Corn, Basil and Parmesan Cheese 意大利豬肉腸醬手卷粉	Soup of The Day 是日老火湯 Szechuan Style Pickled Black Fungi (Spicy) 涼拌黑木耳(辣) Braised Eggplant with Minced Pork and Salted Fish , Served with Steamed Jasmine Rice (Spicy) 魚香茄子配絲苗白飯(辣·豬) Market Greens 精選時蔬	Roasted Baby Corn with Cajun Seasoning 烤玉米筍 Tofu in Creamy Black Pepper Tomato Sauce Masala, Coriander, Cashews, Onions, Firm Tofu Served with Pita Bread (Spicy) 豆腐瑪撒拉配彼得包(辣)	Half Roasted French Spring Chicken with Baby Potatoes, Roasted Baby Carrots, Roasted Squash and Shallot Gravy 烤春雞(半隻)配新薯·烤甘筍·蜜糖豆及乾蔥燒汁
22 Sep	Chinese Fried Dough Stick 油炸鬼 Stir-fried Rice Vermicelli Shredded Ham and Vegetable Julienne 家鄉銀芽炒米 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Butter Bun 牛油麵包 Roasted Assorted Mushrooms, Baked Tomatoes and Hard Boiled Japanese Egg 香草野菌炒菠菜苗及水煮日本蛋 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Butter Bun 牛油麵包 Sautéed Wild Mushrooms, Breakfast Sausage and Scrambled Japanese Eggs 香炒野菌、早餐腸及炒滑蛋 Fresh Juice 新鮮果汁	Hainanese Rice Noodle Soup with Pork and Pickled Bamboo (Bau Luo Noodles) 海南滷肉米粉配醃筍 Market Greens 精選時蔬	Vegetarian Spring Roll 素菜春卷 Vietnamese Noodle Salad with Crispy Tofu, Roasted Mushrooms, Confit Tomatoes, Beansprouts and Thai Basil 越式香脆炸豆腐撈檬	Grilled Chicken With Broccoli Pea, Mint, Hummus, Ricotta Salata, Avocado, Pistachio Lemon Vinaigrette 西蘭花烤雞沙律	Soup of The Day 是日老火湯 Sliced Potato with Aged Vinegar and Garlic 涼拌土豆 Stir-fried Beef Cubes in Black Pepper Sauce, Served with Steamed Jasmine Rice 黑椒薯仔牛柳粒配絲苗白飯 Market Greens 精選時蔬	Beetroot with Baby Spinach Salad 紅菜頭菠菜苗沙律 Creamy Mushroom Fusilli Pasta with Porcini Mushroom, Shimeji and Pecorino Cheese 牛肝菌忌廉螺絲粉	Pan-fried Canadian Black Cod with Lemon Butter Cream, Grilled Asparagus, Potatoes Au Gratin and Herbs Lemon Cream Sauce 香煎加拿大銀鱈魚配烤露筍、法式奶油焗薯仔及香草檸檬忌廉汁
23 Sep	Steamed Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉 HK Style Sticky Rice (Chicken, Pork, Dried Shrimp) 港式珍珠雞(雞·豬·蝦米) Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Ciabatta with Roasted Red Pepper, Rocket, Smashed Avocado, Smoke Buffalo Cheese 牛油果、火箭菜、燒紅波椒配煙水牛芝士意式麵包 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Breakfast Savoury Beef Mince with Tomato, Onion, Scrambled Japanese Eggs and Honey Sweet Corn 英式鮮茄芝士牛肉配炒滑蛋及蜜糖粟米 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Stir-fried Hokkaido Scallops with Broccoli and Black Fungus, Served with Steamed Jasmine Rice 西蘭花雲耳炒北海道帶子配絲苗白飯 Market Greens 精選時蔬	Roasted Baby Corn with Cajun Seasoning 烤玉米筍 Carrot and Grain Salad with Roasted Baby Carrots, Black Rice, Quinoa, Lentils, Feta Cheese , Pomegranate and Mint 甘筍穀物沙律	Classic Cheddar Cheese Wagyu Beef Burger with Lettuce, Pickle, Tomatoes, Onions and Secret Sauce 車打芝士和牛漢堡配生菜蕃茄及洋蔥 French Fries with Rosemary Salt 炸薯條配迷迭香海鹽	Soup of The Day 是日老火湯 Chinese Pickled Lotus Roots (Spicy) 涼拌蓮藕片(辣) Sweet and Sour Iberico Pork with Pineapple and Peppers, Served with Steamed Jasmine Rice 黑毛豬咕嚕肉配絲苗白飯 Market Greens 精選時蔬	Corn Soup 粟米湯 Coconut Curry with Paratna, Onions, Coriander, Butternut Squash, Chilli, Spinach (Spicy) 全素椰汁咖喱配印度薄餅(辣)	Corn Soup 粟米湯 Slow-Roasted U.S.D.A Prime Rib Beef with New Potatoes, Assorted Mushrooms, Gravy and Salsa Verde 慢烤美國牛肉眼扒配烤新薯·野菌及牛肉汁
24 Sep	Hong Kong Style Coconut Bun 雞尾包 Stir-fried Egg Noodle with Supreme Soy and Beansprouts 豉油皇炒麵 Hong Kong Style Milk Tea 港式奶茶	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Vegetarian Breakfast Salad with Quinoa, Kale, Roasted Pumpkin and Hard Boiled Japanese Egg 素食藜麥羽衣甘藍南瓜沙律配水煮日本蛋 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Wild Mushrooms, Baby Spinach, Ricotta Frittata (Egg) 野菌菠菜芝士意式蛋餅 Slow Roasted Tomato, Hash Browns 烤蕃茄及薯餅 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Taiwanese Style Three Cup Chicken , Served with Steamed Jasmine Rice 台式三杯雞配絲苗白飯 Market Greens 精選時蔬	Spicy Cucumber Salad 涼拌青瓜沙律(辣) Vegetarian Bibimbap with "Impossible Meat", Zucchini, Shiitake Mushrooms, Carrots, Beansprouts and Korean Chilli Sauce (Spicy) 韓式辣醬新牛肉拌飯	Spicy Cucumber Salad 涼拌青瓜沙律(辣) Pan-fried Salmon with Dill Lemon Cream Sauce, Baby Spinach and Fregola 香煎三文魚配香草檸檬忌廉汁·菠菜苗及意大利珍珠麵	Soup of The Day 是日老火湯 Beansprouts with Chilli Paste (Spicy) 涼拌大豆芽(辣) Slow-cooked Beef Brisket and Daikon in Chu Hou Sauce 柱侯蘿蔔燉煮安格斯牛腩 Market Greens 精選時蔬	Wild Mushroom Soup 野菌湯 Cauliflower Steak and Purée with Walnut-Caper Salsa 焗椰菜花扒配椰菜花蓉	Wild Mushroom Soup 野菌湯 Grilled Japanese Chicken with Wild Mushroom Sauce, Grilled Corn and Roasted Potatoes, Fried Bacon and Green Peas 烤鹿兒島雞扒配野菌汁·烤粟米及煙肉炒青豆

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請按電話上的「一觸即達」按鈕與我們聯絡。請於 4 天前預訂，可以幫助我們以免準備過多的膳食，減少浪費食物的機會，以及確保我們能為閣下提供心儀所選的膳食。

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25 Sep	Steamed Bun 蒸饅頭 Stir-fried Silver Needle Noodle with Shredded Ham and Vegetable Julienne 家鄉銀芽炒銀針粉 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Cinnamon Porridge with Caramelised Fig, Dried Fruit and Pecan 無花果肉桂麥片粥配核桃及乾果 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Bacon , Japanese Scrambled Eggs , Baby Spinach with Brioche and Roasted Beetroot 煙肉菠菜滑蛋沙律漢堡配焗紅菜頭 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Singaporean Fried Noodles, Shrimps , BBQ Pork , Beansprouts and Yellow Chives 星洲炒米(蝦、豬) Market Greens 精選時蔬	Fried Brussel Sprouts with Yuzu Vinegar 炸椰菜苗配柚子醋 Creamy Pasta with Crispy Mushroom 忌廉蘑菇意大利粉	Grilled Iberico Pork Chop with Smashed Potatoes, Honey Glaze Baby Carrots, French Beans and Gravy 西班牙黑毛豬扒配薯蓉、法邊豆、甘筍及燒汁	Miso Soup 昆布白麵豉湯 Japanese Eel Rice Bowl 蒲燒鰻魚飯 Sautéed Vegetables 日式炒雜菜	Garden Salad with Sesame Sauce 田園沙律配芝麻醬 Cold Soba Noodle Salad with Sesame Ginger Dressing, Buckwheat Soba, Red Bell Peppers, Carrots, Onions, Cucumber and Sesame 蕎麥麵配薑汁麻醬、紅椒、甘筍、洋蔥及青瓜	Garden Salad 田園沙律 Osso Buco with Red Wine and Tarron, Gremolata and Orzo Pasta(Beef) 紅酒汁焗牛膝配米型麵(牛)
26 Sep	Mix Dim Sum Platter 點心拼盤 Steamed Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Avocado Bruschetta with Greek Yogurt, Roasted Cherry Tomatoes, Radish and Salsa Verde, Hard Boiled Japanese Egg 意式牛油果乳酪吐司配烤車厘茄、香草莎莎醬及水煮日本蛋 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Pork Sausage Roll 豬肉腸卷 Baked Sweet Potatoes with Rosemary, Breakfast Beans and Scrambled Japanese Eggs 迷迭香焗蕃薯配蕃汁焗豆及炒滑蛋 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Stir-fried Tiger Prawns with Truffle Paste and Courgettes, Served with Steamed Jasmine Rice 黑松露醬翠玉瓜炒虎蝦配絲苗白飯 Market Greens 精選時蔬	Oven Baked Broccoli with Honey Soy Sauce, Sesame 烤西蘭花配蜜糖豉油 Power Bowl Salad of Quinoa, Fennel, Zucchini, Peas, Red Chicory, Mix Seeds and Herbs 超級沙律碗	Oven Baked Broccoli with Honey Soy Sauce, Sesame 烤西蘭花配蜜糖豉油 Classic Beef Stew with Carrots, Red Onions, Red Wine and Potatoes 經典燉牛肉	Soup of The Day 是日老火湯 Sliced Potato with Aged Vinegar and Garlic 涼拌土豆片 Mini Premium Dry Seafood in Chinese Casserole, Served with Steamed Jasmine Rice 迷你紅燒佛跳牆配絲苗白飯(海味) Market Greens 精選時蔬	Vegetarian Dumplings with Chilli and Black Vinegar Dressing 素菜餃子配辣椒黑醋醬油 "Impossible Meat", Vegetarian Dan Dan Udon Noodle with Sesame and House-made Chilli Oil (Spicy) 新牛肉擔擔麵(辣)	BBQ Pork Ribs with Roasted Corn, Potato Wedges and Slaw (Spicy) 美式 BBQ 豬肋骨配烤玉米、薯角及椰菜沙律(辣)
27 Sep	Hong Kong Style Coconut Bun 雞尾包 Satay Beef Macaroni with Soup 沙嗲牛肉湯通粉 Hong Kong Style Milk Tea 港式奶茶	Bakery Item 精選麵包 House-made Granola with Almonds, Chia Pudding, Assorted Seeds, Seasonal Fruit and Greek Yogurt 格蘭諾拉麥片配杏仁、時令水果及希臘乳酪 Garden Salad Fruit Juice 鮮榨果汁	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Hash Brown, Grilled Chicken Sausage , Slow Roasted Tomato, Grilled Portobello 美式早餐 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Prawn and Pork Fried Rice 揚州炒飯(蝦、豬) Market Greens 精選時蔬	Japanese Edamame 日本枝豆 Yaki Udon with Shiitake Mushrooms and Crispy Tofu 日式炒烏冬	Pulled Iberico Pork Hot Dog, Cabbage Slaw, Served with French Fries 手撕黑毛豬肉熱狗包、椰菜沙律配炸薯條	Soup of The Day 是日老火湯 Japanese Edamame 日本枝豆 Steamed Chicken with Sand Ginger Powder, Served with Steamed Jasmine Rice 沙薑雞配絲苗白飯 Market Greens 精選時蔬	Cauliflower Soup 椰菜花湯 Mushroom Bourguignon with Potato Cauliflower Mash, Onions, Garlic, Carrots, Celery, Tomato Paste and Spinach 蘑菇布吉尼翁配椰菜花薯蓉	Cauliflower Soup 椰菜花湯 Pan-fried Barramundi with Roasted Carrots, French Beans, Grilled Lemon 香煎盲鱈配烤甘筍及法邊豆
28 Sep	Steamed Pork and Vegetarian Dumpling and Chinese Steamed Sponge Cake 蒸粉果(豬)、馬拉盞 Shanghaiese Sticky Rice 上海燻飯 Fresh Soy Milk 鮮豆漿	Seasonal Fruit 時令水果 Smashed Peas and Avocado on Toast with Hard Boiled Japanese Egg 牛油果豆蓉多士配水煮日本蛋 Garden Salad with Sweet Corn and Sesame Sauce 田園沙律配玉米及芝麻醬 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Norwegian Smoked Salmon , Japanese Egg , Smashed Avocado, Spinach with Brioche and Oven Baked Potato with Pancetta 挪威煙三文魚、牛油果、蛋、菠菜漢堡配煙肉焗薯仔 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Japanese Pork Char Siu Belly Udon 日式叉燒烏冬 Japanese Fried Chicken 日式炸雞	Roasted Sweet Potatoes with Baby Spinach Salad 烤蕃薯、菠菜苗沙律 Superfood Beetroot Salad with Squash, Lentils, Mung Beans, Red Chicory and Kale 南瓜、扁豆、綠豆、紅菊苣及羽衣甘藍沙律	Roasted Sweet Potatoes with Baby Spinach Salad 烤蕃薯、菠菜苗沙律 Casareccia Ragu with Italian Pork Sausage Corn, Basil and Parmesan Cheese 意大利豬肉腸醬手卷粉	Soup of The Day 是日老火湯 Szechuan Style Pickled Black Fungi (Spicy) 涼拌黑木耳(辣) Braised Eggplant with Minced Pork and Salted Fish , Served with Steamed Jasmine Rice (Spicy) 魚香茄子配絲苗白飯(辣、豬) Market Greens 精選時蔬	Roasted Baby Corn with Cajun Seasoning 烤玉米筍 Tofu in Creamy Black Pepper Tomato Sauce Masala, Coriander, Cashews, Onions, Firm Tofu Served with Pita Bread (Spicy) 豆腐瑪撒拉配彼得包(辣)	Half Roasted French Spring Chicken with Baby Potatoes, Roasted Baby Carrots, Roasted Squash and Shallot Gravy 烤春雞(半隻)配新薯、烤甘筍、蜜糖豆及乾蔥燒汁
29 Sep	Chinese Fried Dough Stick 油炸鬼 Stir-fried Rice Vermicelli Shredded Ham and Vegetable Julienne 家鄉銀芽炒米 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Butter Bun 牛油麵包 Roasted Assorted Mushrooms, Baked Tomatoes and Hard Boiled Japanese Egg 香草野菌炒菠菜苗及水煮日本蛋 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Butter Bun 牛油麵包 Sautéed Wild Mushrooms, Breakfast Sausage and Scrambled Japanese Eggs 香炒野菌、早餐腸及炒滑蛋 Fresh Juice 新鮮果汁	Hainanese Rice Noodle Soup with Pork and Pickled Bamboo (Bau Luo Noodles) 海南瀨肉米粉配醃筍 Market Greens 精選時蔬	Vegetarian Spring Roll 素菜春卷 Vietnamese Noodle Salad with Crispy Tofu, Roasted Mushrooms, Confit Tomatoes, Beansprouts and Thai Basil 越式香脆炸豆腐撈檬	Grilled Chicken With Broccoli Pea, Mint, Hummus, Ricotta Salata, Avocado, Pistachio Lemon Vinaigrette 西蘭花烤雞沙律	Soup of The Day 是日老火湯 Sliced Potato with Aged Vinegar and Garlic 涼拌土豆 Stir-fried Beef Cubes in Black Pepper Sauce, Served with Steamed Jasmine Rice 黑椒薯仔牛柳粒配絲苗白飯 Market Greens 精選時蔬	Beetroot with Baby Spinach Salad 紅菜頭菠菜苗沙律 Creamy Mushroom Fusilli Pasta with Porcini Mushroom, Shimeji and Pecorino Cheese 牛肝菌忌廉螺絲粉	Pan-fried Canadian Black Cod with Lemon Butter Cream, Grilled Asparagus, Potatoes Au Gratin and Herbs Lemon Cream Sauce 香煎加拿大銀鱈魚配烤露筍、法式奶油焗薯仔及香草檸檬忌廉汁

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	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		
	<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>
30 Sep	Steamed Rice Roll with Sesame Dressing and Hoisin Sauce 港式腸粉 HK Style Sticky Rice (Chicken, Pork, Dried Shrimp) 港式珍珠雞(雞、豬、蝦米) Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Ciabatta with Roasted Red Pepper, Rocket, Smashed Avocado, Smoke Buffalo Cheese 牛油果、火箭菜、燒紅波椒配 煙水牛芝士意式麵包 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Breakfast Savoury Beef Mince with Tomato, Onion, Scrambled Japanese Eggs and Honey Sweet Corn 英式鮮茄咸牛肉配 炒滑蛋及蜜糖粟米 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Stir-fried Hokkaido Scallops with Broccoli and Black Fungus, Served with Steamed Jasmine Rice 西蘭花雲耳炒北海道帶子配 絲苗白飯 Market Greens 精選時蔬	Roasted Baby Corn with Cajun Seasoning 烤玉米筍 Carrot and Grain Salad with Roasted Baby Carrots, Black Rice, Quinoa, Lentils, Feta Cheese , Pomegranate and Mint 甘筍穀物沙律	Classic Cheddar Cheese Wagyu Beef Burger with Lettuce, Pickle, Tomatoes, Onions and Secret Sauce 車打芝士和牛漢堡配 生菜蕃茄及洋蔥 French Fries with Rosemary Salt 炸薯條配迷迭香海鹽	Soup of The Day 是日老火湯 Chinese Pickled Lotus Roots (Spicy) 涼拌蓮藕片(辣) Sweet and Sour Iberico Pork with Pineapple and Peppers, Served with Steamed Jasmine Rice 黑毛豬咕嚕肉配絲苗白飯 Market Greens 精選時蔬	Corn Soup 粟米湯 Coconut Curry with Paratna, Onions, Coriander, Butternut Squash, Chilli, Spinach (Spicy) 全素椰汁咖喱配 印度薄餅(辣)	Corn Soup 粟米湯 Spanish Red Prawn Spaghetti with Broccolini, Zucchini and Peppers 西班牙紅蝦意粉配 西蘭花苗及意大利青瓜
1 Oct	Hong Kong Style Coconut Bun 雞尾包 Stir-fried Egg Noodle with Supreme Soy and Beansprouts 豉油皇炒麵 Hong Kong Style Milk Tea 港式奶茶	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Vegetarian Breakfast Salad with Quinoa, Kale, Roasted Pumpkin and Hard Boiled Japanese Egg 素食藜麥羽衣甘藍南瓜沙律配 水煮日本蛋 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Wild Mushrooms, Baby Spinach, Ricotta Frittata (Egg) 野菌菠菜芝士意式蛋餅 Slow Roasted Tomato, Hash Browns 烤蕃茄及薯餅 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Taiwanese Style Three Cup Chicken , Served with Steamed Jasmine Rice 台式三杯雞配絲苗白飯 Market Greens 精選時蔬	Spicy Cucumber Salad 涼拌青瓜沙律(辣) Vegetarian Bibimbap with "Impossible Meat", Zucchini, Shiitake Mushrooms, Carrots, Beansprouts and Korean Chilli Sauce (Spicy) 韓式辣醬新牛肉拌飯	Spicy Cucumber Salad 涼拌青瓜沙律(辣) Pan-fried Salmon with Dill Lemon Cream Sauce, Baby Spinach and Fregola 香煎三文魚配 香草檸檬忌廉汁、菠菜苗及意大利珍珠麵	Soup of The Day 是日老火湯 Beansprouts with Chilli Paste (Spicy) 涼拌大豆芽(辣) Slow-cooked Beef Brisket and Daikon in Chu Hou Sauce 柱侯蘿蔔慢煮安格斯牛腩 Market Greens 精選時蔬	Wild Mushroom Soup 野菌湯 Wild Mushroom Soup 野菌湯 Cauliflower Steak and Purée with Walnut-Caper Salsa 焗椰菜花扒配椰菜花蓉	Wild Mushroom Soup 野菌湯 Grilled Japanese Chicken with Wild Mushroom Sauce, Grilled Corn and Roasted Potatoes, Fried Bacon and Green Peas 烤鹿兒島雞扒配野菌汁、烤粟米及煙肉炒青豆
2 Oct	Steamed Bun 蒸饅頭 Stir-fried Silver Needle Noodle with Shredded Ham and Vegetable Julienne 家鄉銀芽炒銀針粉 Congee of The Day 是日明火粥	Seasonal Fruit 時令水果 Bakery Item 精選麵包 Cinnamon Porridge with Caramelised Fig, Dried Fruit and Pecan 無花果肉桂麥片粥配 核桃及乾果 Fresh Juice 新鮮果汁	Seasonal Fruit 時令水果 Bacon , Japanese Scrambled Eggs , Baby Spinach with Brioche and Roasted Beetroot 煙肉菠菜滑蛋沙律漢堡配 焗紅菜頭 Fresh Juice 新鮮果汁	Soup of The Day 是日老火湯 Singaporean Fried Noodles, Shrimps , BBQ Pork , Beansprouts and Yellow Chives 星洲炒米(蝦、豬) Market Greens 精選時蔬	Fried Brussel Sprouts with Yuzu Vinegar 炸椰菜苗配柚子醋 Creamy Pasta with Crispy Mushroom 忌廉蘑菇意大利粉	Grilled Iberico Pork Chop with Smashed Potatoes, Honey Glaze Baby Carrots, French Beans and Gravy 西班牙黑毛豬扒配 薯蓉、法邊豆、甘筍及燒汁	Miso Soup 昆布白麵豉湯 Japanese Eel Rice Bowl 蒲燒鰻魚飯 Sautéed Vegetables 日式炒雜菜	Garden Salad with Sesame Sauce 田園沙律配芝麻醬 Cold Soba Noodle Salad with Sesame Ginger Dressing, Buckwheat Soba, Red Bell Peppers, Carrots, Onions, Cucumber and Sesame 蕎麥麵配 薑汁麻醬、紅椒、甘筍、洋蔥及青瓜	Garden Salad 田園沙律 Osso Buco with Red Wine and Tarron, Gremolata and Orzo Pasta(Beef) 紅酒汁焗牛膝配米型麵(牛)