



CAFÉ AFICIONADO

— REGAL AIRPORT HOTEL —



All Time Favourite

經典永恆之選

Wonton Noodles in Soup

上湯雲吞麵

Delicate noodles paired with plump wontons filled with savoury ingredients, all bathed in a clear and flavourful broth

纖幼細道的麵條搭配飽滿的雲吞，浸泡在清澈鮮美的高湯中，每一口都讓人回味無窮

\$168

Australian Wagyu Beef Flat Noodles

澳洲和牛炒河粉

Wok fried flat noodles in soy sauce with sliced tender wagyu beef

用醬油炒製的寬麵，搭配來自澳洲的鮮嫩和牛切片

\$268

Yangzhou Fried Rice

揚州炒飯

Prawns, BBQ pork, corn and more in the most delicious local combination fried rice

蝦仁、叉燒、粟米等當地食材的美味組合炒飯

\$188

Tonkatsu Pork Curry

日式吉列豬扒咖喱飯

A generous portion of Japanese style rice crowned with tender crumbed pork loin and Japanese curry sauce

香糯軟綿日式米飯，上面蓋著吉列豬扒和日式咖喱醬

\$268



Hong Kong-Style Baked Pork Chop Rice

港式焗豬扒飯

Tender thick-cut pork chop with mozzarella cheese, recreating authentic Hong Kong nostalgia

酥嫩厚切豬扒搭配拉絲芝士，重現地道港味回憶

\$198

Salmon Tandoori

天多利三文魚

Succulent salmon fast baked and infused with tandoor aromas, complimented with mint yoghurt sauce

鮮嫩的三文魚經過快速烘焙，融入土窯灶爐的香氣，搭配薄荷酸奶醬

\$268



Hainanese Chicken Rice

海南雞飯

Poached chicken with seasoned rice, a Singapore favourite from Hainan

白切雞搭配調味米飯，源自海南，是新加坡人最愛的美食之一

\$238



Rogan Josh (Halal)

克什米爾羊肉咖喱 (清真)

A classic Kashmiri lamb curry to warm the travellers heart, served with fragrant rice

一道經典的克什米爾羊肉咖喱，溫暖旅人的心靈，搭配香米

\$238

Combo Set

Add \$68 to enjoy:

另加\$68可享：

Soup of the Day / Salad of the Day /
Dessert of the Day (choose 2)

是日餐湯 / 精選沙律 / 精選甜品 (三選二)

Coffee or Tea

咖啡或茶

Please inform us if you have any food allergies or dietary preferences
如果您對任何食物有過敏反應或特別飲食要求，請告知我們



Signature Dish 招牌推介

Plus 10% service charge 另收加一服務費

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Appetizer & Soup

輕食及湯



Wild Mushroom Soup

野蘑菇湯

Heartwarming classic, a rich creamy wild mushroom experience

暖心經典，濃郁忌廉野蘑菇風味

\$118



Italian Minestrone Soup

意大利蔬菜湯

Rich tomato and vegetable soup – a complete meal in a bowl Prego!

濃郁的番茄蔬菜湯享用，一碗就是一頓完整的餐食！

\$118

French Onion Soup

法式洋蔥湯

Piping hot with greyer crouton

熱氣騰騰，搭配油煎麵包粒

\$128

Caesar Salad

凱撒沙律

Our take on the classic cos lettuce with crispy bacon and rich creamy dressing

我們對經典羅馬生菜沙律的演繹，搭配脆煙肉和濃郁醬汁

Add Smoked Salmon | 可配煙三文魚 \$50

Add Roasted Chicken Breast | 可配烤雞胸肉 \$40

\$168

Pomelo Salad

柚子沙律

Our Thai chef favourite, succulent pomelo combined with prawns, mint and sweet Thai basil

我們泰國廚師的最愛，多汁的柚子搭配蝦仁、薄荷和泰國甜羅勒

\$168



Spicy 辛辣



Vegetarian 素食

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Main Dish

主菜

Roasted Spring Chicken

烤春雞

Tender roasted whole spring chicken perfect for one, with vegetables and mashed potato

鮮嫩的烤春雞，適合一人享用，搭配蔬菜和薯蓉

\$298

Braised Australian Lamb Shank

紅燒澳洲羊膝

Rich sauced tender lamb shank served with root vegetables and mashed potato

濃郁醬汁燉煮的鮮嫩羊膝，搭配根莖類蔬菜和薯蓉

\$308

Sirloin Steak

西冷牛扒

Char-grilled sirloin steak to your liking with seasonal vegetables and beef jus

按個人喜好炭烤的西冷牛扒，搭配時令蔬菜和燒汁

\$398

Side Dish

配菜

Mashed Potato

薯蓉

\$68

Creamed Spinach

牛油菠菜

\$78

Satueed Mushrooms

炒蘑菇

\$78

Sweetcorn with Butter

牛油玉米

\$78



Sandwich & Burger

三文治及漢堡

Regal Sourdough Club Sandwich

富豪酸種三文治

All time Hotel favourite – toasted, with roasted chicken, egg, bacon, lettuce and tomato
人氣美食 — 烤酸種麵包，配烤雞、雞蛋、煙肉、生菜和番茄，搭配細薯條

\$208

Reuben Sandwich

羅賓三文治

On toasted Rye – corned beef, sauerkraut and Swiss cheese
烤黑麥麵包夾鹹牛肉、酸菜和瑞士芝士

\$218



Impossible Meat Burger

植物肉漢堡

100% vegan patty, with all the trimmings and vegan cheese
100%純素漢堡，搭配各種配料和純素芝士

\$268

Signature Regal Burger

富豪招牌漢堡

In-house 5 ounce Angus beef patty cooked to your liking, tomato, red onion, lettuce and cheese on a sesame seed bun
自製5盎司安格斯牛肉漢堡，按客人喜好烹製，搭配番茄、紅洋蔥、生菜和芝士，放在芝麻麵包上

\$278

All served with French Fries 以上均配炸薯條



Pizza & Pasta

意大利薄餅及意大利粉

Pizza – slim base with topping

意大利薄餅底配餡料



Margherita

瑪格麗特薄餅

\$248

Prosciutto and Arugula Lettuce

意大利火腿芝麻菜薄餅

\$248



Pepperoni

意大利辣香腸薄餅

\$248

Classic Beef Lasagna

經典牛肉千層麵

\$238

Heavenly combination of tomato sauce, beef mince and creamy sauce
番茄醬、免治牛肉和忌廉醬的絕妙組合

Spaghetti Bolognese (Beef)

肉醬意粉

\$238

Family favourite pasta - perfect decoration for the front of any-
thing you are wearing.

家庭最愛的意粉 — 吃的時候容易弄髒衣服前襟

Prawn Alfredo

阿爾弗雷多蝦仁寬麵

\$258

Fettuccini pan tossed with prawns and a creamy parmesan sauce
用平底鍋烹製的寬麵搭配蝦仁和牛油巴馬臣芝士



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Dessert

甜品

Vanilla Panna Cotta with Mixed Berries Compote

\$108

雲尼拿奶凍配蜜餞果醬

The creamy Vanilla Panna Cotta is smooth and delicate, paired with the sweet tart Mixed Berries Compote, creating a rich taste experience

濃滑的雲尼拿奶凍細膩精巧，搭配甜酸的蜜餞果醬，營造出豐富的味覺體驗

Basque Cheese Cake

\$108

巴斯克芝士蛋糕

The Basque Cheese Cake features a caramelized top and a rich, creamy cheese filling, exuding an irresistible milky aroma

巴斯克芝士蛋糕擁有焦糖化的表層和濃郁幼滑的芝士內餡，散發出難以抗拒的奶香味

Banana Split

\$128

香蕉船

Fresh bananas in the Banana Split are combined with various flavours of ice cream, along with fruits and sauces, making it visually appealing and delicious

香蕉船中鮮嫩的香蕉搭配多種口味的雪糕，再加上水果和醬料，賣相吸引且美味

Chocolate Molten Cake

\$108

朱古力心太軟

The outer layer of the Chocolate Molten Cake is light and airy, while the inside is filled with a flowing, rich chocolate center

朱古力心太軟外層輕盈蓬鬆，內裡是流心的濃郁朱古力



Seasonal Fruit Platter

\$118

時令生果拼盤

The Seasonal Fruit Platter is carefully selected with fresh fruits in season, juicy, sweet and rich in nutrition

精心挑選當季新鮮水果，多汁清甜，營養豐富

Apple Crumble with Ice Cream

\$128

蘋果金寶配雪糕

The sweet apples in the Apple Crumble are paired with crispy crumbs, and the cold ice cream adds a diverse taste

蘋果金寶中的香甜蘋果搭配酥脆的碎粒，冰涼的雪糕增添了多樣的口感

Tiramisu

\$108

意大利芝士蛋糕

Tiramisu combines the aroma of coffee, the fragrance of liquor, and the creaminess of cheese, with a soft texture and a long-lasting aftertaste

意大利芝士蛋糕融合了咖啡的香氣、酒的芬芳和芝士的濃滑，口感軟綿，餘韻悠長



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