



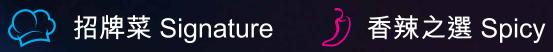
STARTERS AND SNACKS CRISPY CHILLED SALAD CREATIONS SOUP KETTLES PASTA OR RISOTTO PIZZA CREATIONS





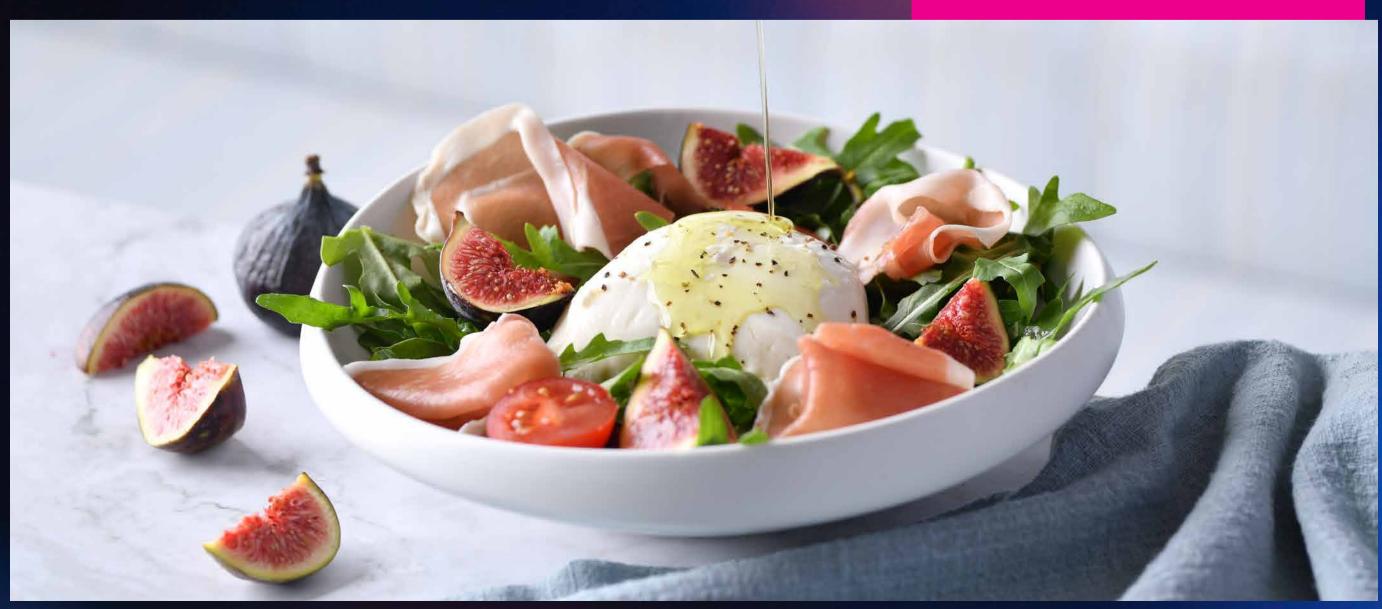
SNACKS 小食

	French Fries with Black Truffle Sauce 脆炸薯條配黑松露醬	\$85
	Crispy Onion Rings with Tartar Sauce 脆炸洋蔥圈配他他醬	\$88
3)	Buffalo Chicken Wings with Garden Salad 水牛城雞翼伴鮮菜沙律	\$88
	Honey Mustard Chicken Wings with Garden Salad 蜜糖芥末雞翼伴鮮菜沙律	\$88
	Italian Beef Balls with Tomato Sauce 意式番茄牛肉丸	\$88
	Baked Spicy Potato Wedges 'Bolognese' 芝士肉醬焗香辣薯角	\$98
	Stewed Blue Mussels in White Wine Cream Sauce Served with Crispy Garlic Bread 白酒忌廉汁燴藍青口伴香焗蒜蓉包	\$158







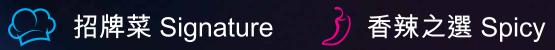


SALADS 沙律

<u></u>	Classic Caesar Salad 經典凱撒沙律	\$118
	Romaine, Crispy Bacon, Croutons, Parmesan Cheese and Caesar Dressing	
	羅馬生菜、脆煙肉、脆麵包粒、巴馬臣芝士 及 凱薩汁	
	American Garden Salad	\$138
	美式雞胸田園沙律	
	Chicken Breast, Bacon, Cherry Tomato, Poached Egg,	
	Red Kidney Beans and Vegetables	
	黄油雞胸、煙肉、車厘茄、水煮蛋、紅腰豆 及 田園鮮蔬	
	Italian Parma Ham and Fig Salad	\$158
	意式巴馬火腿無花果沙律	
	Parma Ham, Fig, Cherry Tomato, Onion and Vegetables	
	巴馬火腿、無花果、車厘茄、洋蔥圈 及 田園鮮蔬	

SOUP 湯

Lobster Bisque 法式龍蝦濃湯	\$118
Cream of Pumpkin Soup with Assorted Seafood 南瓜忌廉海鮮湯	\$98
Minestrone with Pesto 意大利雜菜湯	\$88







SIGNATURE STRINGY PIZZA 招牌拉絲薄餅

	Hawaiian Pizza with Chicken 夏威夷雞肉薄餅	\$175
3)	Sicilian Pepperoni Pizza 西西里辣肉腸薄餅	\$175
	Hokkaido Scallops and Prawns Pizza 北海道帶子鮮蝦薄餅	\$178
	Smoked Salmon and Salmon Roe Pizza 煙三文魚及三文魚籽薄餅	\$228
	Burrata Margherita Pizza 水牛芝士番茄薄餅	\$168
	Parma Ham and Fig Pizza 巴馬火腿無花果薄餅	\$218
	Triple Cheeze Margarita Pizza 番茄芝士三重湊	\$168







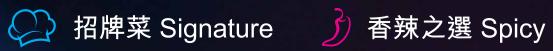


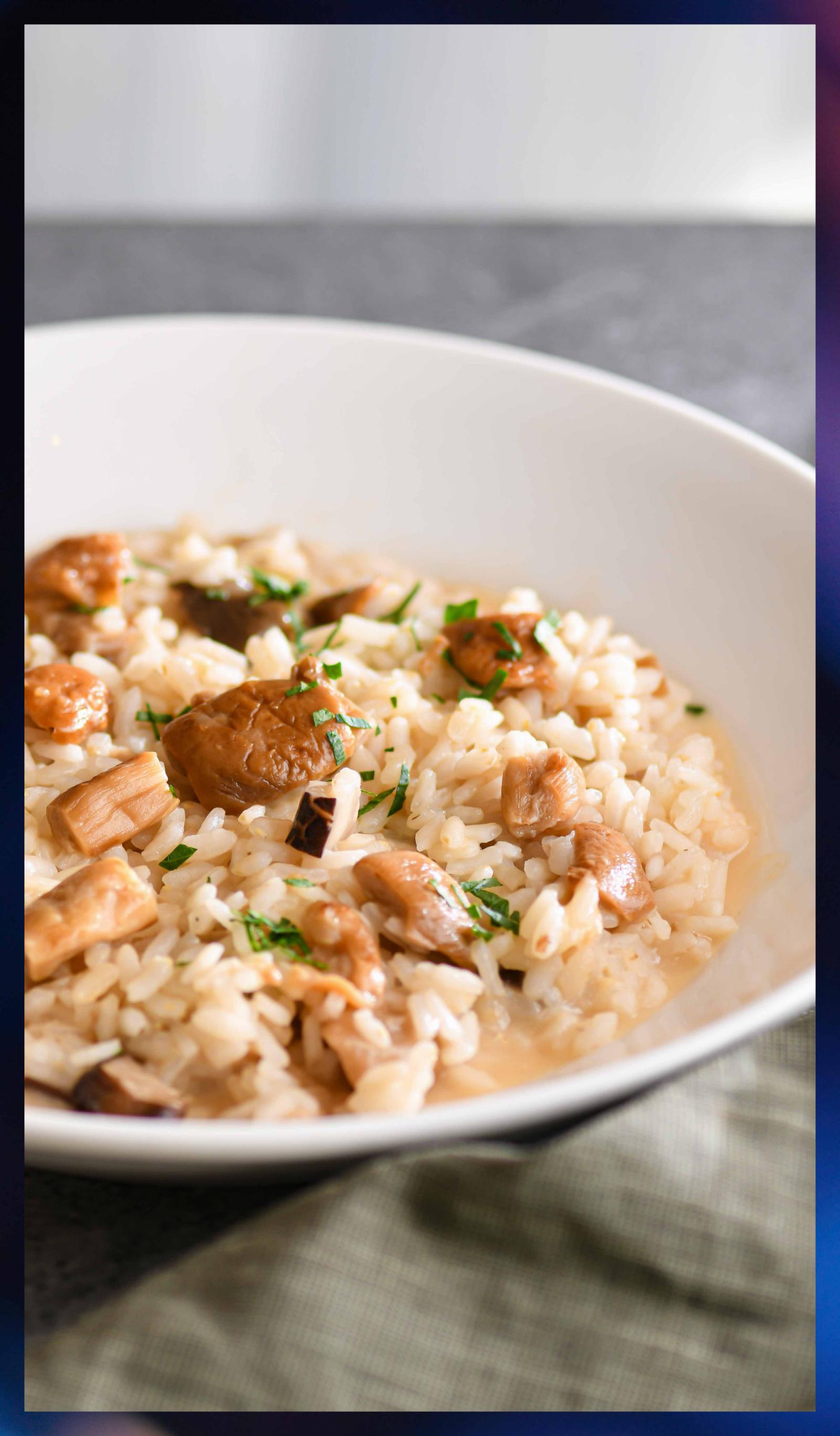
BURGER 漢堡

Classic Angus Beef and Cheese Burger with Fries 經典芝士安格斯牛肉漢堡伴薯條	\$148
Angus Beef, Mushrooms and Cheese Burger with Fries 芝士蘑菇安格斯牛肉漢堡伴薯條	\$158

PASTA 意大利麵

		Regular 普通	Share 分享
	Linguine Bolognese 意式肉醬扁意粉	\$168	\$208
	Spaghetti Carbonara with Onsen Egg 卡邦尼意粉伴溫泉蛋	\$168	\$208
	Linguine Alle Vongole 白酒蜆肉扁意粉	\$178	\$218
	Smoked Salmon Spaghetti in White Wine Cream Sauce 煙三文魚白酒忌廉汁意粉	\$178	\$218
3)	Seafood Spaghetti Agilio E Olio 蒜香欖油海鮮意粉	\$188	\$228
	French Stewed Ox Tail in Red Wine with Fettuccine 紅酒燴法式牛尾伴闊條麵	\$238	
	Grilled Salmon Fillet with Fettuccine 香烤三文魚柳伴闊條麵	\$268	

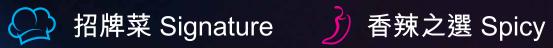




RISOTTO 意大利燴飯

Risotto with Tiger Prawn and Scallops in Lobster Sauce 大虎蝦帶子龍蝦汁燴意大利飯	\$238
Risotto with Wild Mushrooms in Truffle Cream Sauce 野菌松露忌廉汁燴意大利飯	\$228
Slow-Cooked Australian Beef Cheek in Red Wine Sauce with Tomato Risotto 紅酒慢煮澳洲牛頰肉伴番茄意大利飯	\$268





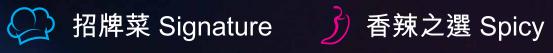






CHEF'S RECOMMENDATIONS 主廚推介

Grilled Angus Beef Rib Eye Steak (280g) 烤安格斯肉眼牛扒 (280克)	\$288
Grilled Angus Beef Sirloin Steak (280g) 烤安格斯西冷牛扒 (280克)	\$298
Grilled Angus Beef Tenderloin (280g) 烤安格斯牛柳 (280克)	\$298
Provencal Rack of Lamb with Herbs Sauce 法式烤羊鞍伴香草汁	\$308
Slow-Cooked Australian Beef Cheek in Red Wine Sauce with Crispy Garlic Bread 紅酒慢煮澳洲牛頰肉伴香焗蒜蓉包	\$248
Grilled Spring Chicken Emince 法式烤春雞	\$198
Grilled French-cut Iberico Pork Rack with Mustard 香烤法式芥末黑毛豬鞍	\$255
Roasted Baby Pork Spare Rib with Spicy Sauce 德州醬燒豬肋骨	\$198
Pan-Fried Barramundi Fillet with Truffle Cream Sauce 香煎盲鰽魚柳伴松露忌廉汁	\$198
Grilled Salmon Fillet and Tiger Prawn with Truffle Cream Sauce 香烤三文魚柳拼大虎蝦伴松露忌廉汁	\$238

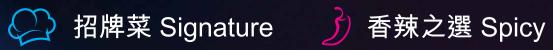




DESSERTS 甜品

Chocolate Brownies with Chocolate Ice Cream 朱古力布朗尼伴朱古力雪糕	\$78
Apple Pie with Vanilla Ice Cream 焗蘋果批伴雲呢拿雪糕	\$78
Signature Tiramisu 意大利芝士杯	\$85
Bombe Alaska (For 2 persons) 火焰雪山 (兩位用)	\$138





Food products listed in this menu may contain food allergens such as cereals, shrimps, eggs, soybeans, fishes, crustaceans, peanuts, tree nuts and milk which could cause allergy reaction. Please notify our associates of any food allergies.

此餐牌列出之食物可能含有食物過敏源,如穀麥、蝦、蛋、大豆、魚、甲殼類動物、花生、堅果和奶類等成份,可能會對某些人引起過敏反應。如您對任何食物有過敏反應,請告知餐廳服務員。

Corkage per bottle 開瓶費每瓶 \$200 Cake cutting charge per pound 切餅費每磅 \$198

15% off for patronage of pound cake at Regal Patisserie and waive cake cutting service charge 可以八五折優惠惠顧富豪餅店任何磅裝蛋糕及可享免切餅費