

## Starters 头盘

<b>Summer vegetable soup with prawn 鲜虾蔬菜汤</b>	<b>\$20</b>
<i>Fresh seasonal vegetables in rich saffron, tomato and fennel broth with shrimp tortellini.</i>	
<i>时令蔬菜, 番茄, 鲜虾及高汤</i>	
<b>Vegetable tart “provence” style 普罗旺斯风蔬菜挞</b>	<b>\$22</b>
<i>Grilled zucchini, eggplant, tomatoes, peppers with manchego cheese and almond pesto.</i>	
<i>西葫芦, 茄子, 番茄, 甜椒和杏仁香蒜酱</i>	
<b>Pan seared foie gras and scallops 香煎鹅肝及扇贝</b>	<b>\$28</b>
<i>Minted green pea puree red onion marmalade, toasted brioche and lobster oil.</i>	
<i>青豌豆, 红葱, 橘子酱, 烧烤酱和耗油</i>	
<b>Carpaccio of Angus beef 安格斯牛肉</b>	<b>\$28</b>
<i>Fine grade beef tenderloin with, puy lentil, arugula leaves, and shaved reggiano cheese drizzled with unfiltered olive oil.</i>	
<i>二级精度雪降牛里脊肉, 小扁豆, 芝麻菜叶, 和剃雷奇亚干酪, 撒上新鲜橄榄油</i>	
<b>Tasmanian salmon with a sweet dill mustard sauce 三文鱼刺身</b>	<b>\$24</b>
<i>Horseradish cream, capers berries, apple, walnuts and virgin olive oil with salmon roe.</i>	
<i>山葵酱, 酸豆, 苹果, 核桃, 橄榄油和鱼子</i>	

## From the Ocean 海鲜类

<b>Seafood platter for two 海鲜拼盘 (双人份)</b>	<b>\$180</b>
<i>Lobster, tiger prawns, yellow fin tuna, scallops, mussels, and reef fish served with mashed potato and grilled vegetables with lemon butter sauce.</i>	
<i>龙虾, 老虎虾, 金枪鱼, 扇贝, 青口, 海鱼配土豆泥, 烤蔬菜和柠檬黄油酱</i>	
<b>Maldivian lobster 马尔代夫龙虾</b>	每 100 克 <b>\$15</b>
<b>Tiger prawns 老虎虾</b>	每 100 克 <b>\$10</b>
<b>Scampi 大虾</b>	每 100 克 <b>\$12</b>
<i>Served with butter poached seasonal vegetables, mashed potato and lemon cream sauce.</i>	
<i>配蔬菜, 土豆泥和奶油柠檬酱</i>	

## Mains 主菜

<b>Slow baked grouper fish with slow dried tomatoes and eggplant 香煎石斑鱼</b>	<b>\$36</b>
<i>Set on confit of leeks, sweet potato mash, basil oil, with beetroot and orange reduction.</i>	
<i>配烤番茄, 茄子, 土豆泥</i>	
<b>Due of lamb 香煎羊排</b>	<b>\$48</b>
<i>Caponata, carrot puree, fondant potatoes and mint jelly.</i>	
<i>胡萝卜, 烤土豆和薄荷酱</i>	

<b>Grilled angus beef 碳烤安格斯牛肉</b>	<b>\$38</b>
<i>Tenderloin with wild mushroom forester, whipped mashed potato served with foie gras jus.</i>	
<i>蘑菇, 土豆泥及鹅肝酱</i>	
<b>Spinach and beef ravioli 菠菜牛肉卷</b>	<b>\$36</b>
<i>Filled with sautéed young spinach, ricotta cheese, minced beef and, sprinkled with toasted pine nuts and creamy gorgonzola sauce.</i>	
<i>新鲜嫩菠菜, 芝士, 牛肉片, 坚果碎, 奶油酱</i>	
<b>Grilled chicken breast to perfection 完美烤鸡胸肉</b>	<b>\$38</b>
<i>Sourdough Panzanella salad with asparagus, sun dried tomatoes, feta cheese and thyme reduction.</i>	
<i>面包沙拉, 芦笋, 番茄, 飞达芝士和百里香</i>	
<b>Mushroom risotto 意大利蘑菇烩饭</b>	<b>\$32</b>
<i>Wild mushroom risotto with mascarpone cream.</i>	
<i>蘑菇烩饭配意大利芝士</i>	

## Side Dishes 配菜

<i>Salad of fresh, seasonal leaves 新鲜蔬菜沙拉</i>	<b>\$8</b>
<i>Truffle mashed potato 松露土豆</i>	<b>\$8</b>
<i>Butter poached seasonal vegetables 黄油高塘蔬菜</i>	<b>\$8</b>
<i>Garlic sautéed green beans 蒜香青豆</i>	<b>\$8</b>
<i>French fries 薯条</i>	<b>\$8</b>
<i>Steamed rice 香蒸米饭</i>	<b>\$8</b>

## Desserts 甜品

<b>Baked coconut cheese cake ball 椰子芝士球</b>	<b>\$16</b>
<i>Smooth light and delicate cheese soufflé balls coated with roasted desiccated coconut shavings,</i>	
<i>Oreo brownie cookie chunks, stewed olive, candied coconut meat, saffron caviar, raspberry and balsamic spread.</i>	
<i>奶油芝士球配椰丝, 布朗尼曲奇, 甜橄榄, 树莓酱</i>	
<b>Chocolate caramel marquis 巧克力焦糖蛋糕</b>	<b>\$16</b>
<i>Caramel hazelnut sponge with soft chocolate moist cake, white chocolate and lemon ice cream, berry compote.</i>	
<i>焦糖榛子海绵蛋糕配白巧克力酱, 柠檬奶油和树莓</i>	
<b>Tasting of citrus 橙味蛋糕</b>	<b>\$16</b>
<i>Citrus thyme pound cake, Meyer lemon curd, tuile, citrus salad, white chocolate cremeaux,</i>	
<i>macadamia nut orange ice cream. 橙味海绵蛋糕, 柠檬酱, 白巧克力酱, 夏威夷果, 橙味冰淇淋</i>	
<b>Freshly cut seasonal fruit platter 新鲜热带水果盘</b>	<b>\$18</b>
<b>Selection of homemade ice creams 精选手工冰淇淋</b>	<b>\$14</b>
<i>Choose 3 flavors; strawberry, vanilla, chocolate, green tea, mango, pistachio.</i>	
<i>任选3种口味: 草莓, 香草, 巧克力, 抹茶, 芒果, 开心果</i>	

**Tea Selection 茶**

Ceylon Black tea 锡兰红茶	\$5
The Original Earl Grey 经典伯爵茶	\$5
Ceylon Whole Leaf Green Tea 锡兰绿茶	\$5
Natural Ceylon Ginger Tea 锡兰姜茶	\$5
Pure Chamomile Flowers 菊花茶	\$5
Pure Peppermint Leaves 薄荷茶	\$5
Turkish Black Tea 土耳其红茶	\$5

**Coffee Selection 咖啡**

Espresso 意式特浓	\$4
Espresso decaffeinate 无咖啡因特浓	\$4
Espresso Macchiato 意式玛奇朵	\$5
Cappuccino 卡布奇诺	\$5.50
Café Latte 拿铁	\$5.50
Café Mocha 摩卡	\$5.50
Turkish coffee 土耳其咖啡	\$5.50