




Café Circles

  *à la carte menu*  

Soups 湯類

Paprika Beef Goulash Soup 紅椒粉牛肉濃湯	\$95
Wild Mushroom Cream Soup with Black Truffle Paste 黑松露蘑菇忌廉湯	\$100
Minestrone with Garlic Bread 意大利雜菜湯配蒜茸包	\$90
Seafood Bouillabaisse 海龍皇湯	\$100
"Tom Yum Kung" Thai Spicy Prawn Soup 泰式冬蔭功湯	\$100

Subject to 10% service charge 另收取加一服務費

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Eggs & Pasta

蛋及意粉

All Day Breakfast 全日早餐	\$120
Eggs (Fried / Omelet) with Ham, Bacon, Sausage and Hash Browns 蛋 (煎蛋 / 奄列) 配火腿、煙肉、香腸及脆薯餅	
Choose Your Favorite Pasta & Sauce 自選意粉	\$130
Spaghetti / Fettuccine 意大利粉 / 闊條麵	
Tomato / Bolognese / Al Pesto / Carbonara 鮮蕃茄汁 / 肉醬汁 / 蒜茸香草汁 / 煙肉芝士忌廉汁	

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Sandwiches & Burgers

三文治及漢堡

L'hotel Special

Homemade Focaccia Bread with Chicken, Smoked Bacon, Ham, Tomato, Egg,
Melted Cheese and French Fries

如心酒店特製

自家製意式香草包配雞肉、煙肉、火腿、蕃茄、蛋、焗芝士伴薯條

\$135

Rib Eye Steak Sandwich

French Loaf with Sautéed Mushroom, Bacon and Waffle Fries

牛扒三文治

法包配炒蘑菇、煙肉及薯格

\$180

Make Your Own Sandwich

自選三文治

\$135

Choice of 3 Ingredients

自選三種配料

Roasted Beef / Chicken / Turkey / Ham / Tuna Salad / Fried Egg /

Egg Salad / Lettuce / Avocado / Tomato / Cucumber

燒牛肉 / 雞肉 / 火雞片 / 火腿 / 吞拿魚沙律 / 煎蛋 / 蛋沙律 / 生菜 /

牛油果 / 蕃茄 / 青瓜

Jumbo Hot Dog

珍寶熱狗

\$135

Classic Grilled Beef Burger

牛扒漢堡

\$135

with Your Choice of Fried Egg / Cheese / Bacon / Mushrooms

可選配煎蛋 / 芝士 / 煙肉 / 蘑菇

(All burgers include Lettuce, Tomato, Coleslaw and French Fries)

(以上所有漢堡包均配有生菜、蕃茄、椰菜沙律及薯條)

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Asian Gourmet
亞洲美食精選

Hainanese Chicken Rice with Seasonal Vegetables and Daily Soup 海南雞飯配時菜及是日例湯	\$165
Fried Rice with Barbecued Pork and Shrimps 揚州炒飯	\$150
Fried Rice with Conpoy, Egg White and Lettuce 瑤柱蛋白菜粒炒飯	\$150
Sweet and Sour Pork 菠蘿咕嚕肉	\$165
Scrambled Eggs with Prawns 滑蛋鮮蝦仁	\$150
Wok Fried Beef Fillet with Garlic Broccoli 中式牛柳配蒜蓉西蘭花	\$165
Cantonese Fresh Shrimps Wonton Noodles in Soup 鮮蝦雲吞湯麵	\$100
Braised Beef Brisket with Rice Noodles in Broth 清湯牛腩河粉	\$100
Braised Chicken with Black Mushroom Noodles in Soup 雞絲冬菇湯麵	\$100

Above noodles can be changed to Rice Noodles / Rice Vermicelli / Egg Noodles
以上湯麵可轉河粉 / 米粉 / 蛋麵

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Asian Gourmet
亞洲美食精選

Nasi Goreng Indonesian Spicy Fried Rice with Shrimps Topped with Chicken Drumstick, Fried Egg and Shrimp Crackers 印尼炒飯配雞腿、煎蛋及蝦片	\$165
Indian Tandoori Chicken with Mint Yoghurt Dressing 印式烤雞配薄荷乳酪汁	\$155
Traditional Indian Curry with Basmati Rice (Chicken / Lamb) 傳統印度咖喱配印度米飯 (雞 / 羊)	\$155

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Western Gourmet
西式美食精選

Pan-Seared Tuna Fish and Salmon Fillet Risotto with Lemon Butter Sauce 香煎三文魚及吞拿魚配意大利飯及鮮檸牛油汁	\$250
Grilled Sirloin Steak in Mushroom Sauce with Seasonal Vegetables 香烤西冷牛扒配蘑菇汁及時菜	\$250
Crispy Prawn Cigars with Seasonal Vegetables 大蝦雪茄捲配時菜	\$230
Grilled Lamb Chopped in Garlic Gravy with Herbs 香烤羊架配香草蒜茸汁	\$250
Baked Cod Fish Fillet in Creamy Spinach Sauce with Mashed Potato 銀鱈魚柳配忌廉菠菜汁及香滑薯蓉	\$250

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Desserts 甜品

Blueberry Cheesecake 藍莓芝士餅	\$100
Bread and Butter Pudding 麵包布甸	\$100
Mango Napoleon 芒果拿破崙	\$110
Fresh Fruit Platter 四季鮮果拼盤	\$135

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Beverage

飲品

Fresh Squeezed Juice 鮮榨果汁 Orange / Honeydew Melon / Kiwifruit / Watermelon 橙汁 / 蜜瓜汁 / 奇異果汁 / 西瓜汁	\$60
Chilled Juice 冰凍果汁 Pineapple / Tomato / Apple 菠蘿汁 / 番茄汁 / 蘋果汁	\$45
Freshly Brewed Coffee 鮮磨咖啡	\$48
Ceylon Tea / Peppermint Tea / Chamomile Tea 錫蘭紅茶 / 薄荷茶 / 洋甘菊茶	\$48
Espresso / Cappuccino / Latte 特濃咖啡 / 泡沫咖啡 / 鮮奶咖啡	\$60
Iced Tea / Iced Coffee 凍檸檬茶 / 凍咖啡	\$58
Coca Cola / Coke Light / Sprite 可口可樂 / 健怡可樂 / 雪碧	\$45
Evian / Fiji / Perrier / San Pellegrino 法國天然礦泉水 / 斐濟天然深層地下水 法國有氣礦泉水 / 意大利有氣礦泉水	\$50
Bottled Beer 瓶裝啤酒 Tsingtao / Heineken / Asahi 青島 / 喜力 / 朝日	\$55
Handcraft Beer 手工啤酒 Classic Ale / Sugarcane Porter / Lemongrass IPA / Hefeweizen 經典小麥啤 / 甘蔗黑啤 / 香茅IPA / 小麥啤	\$68
Wine 餐酒 California Woodbridge Chardonnay Chile Les Jamelles Chardonnay Vin de Pays d'Oc California Woodbridge Cabernet Sauvignon Chile Les Jamelles Melot Vin de Pays d'Oc	\$58 (18.7cl)

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