

IN-ROOM DINING GUIDE

客房餐飲服務

SAUCE

1/4 tsp.

2 EGG YOL

1/2 tsp.

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RENAISSANCE®

HARBOUR VIEW HOTEL HONG KONG

香港萬麗海景酒店

BREAKFAST



BREAKFAST

DAILY 6 AM – 11 AM

All-American Breakfast \$180


fruit juice
plain or low fat fruit yoghurt
cereal with sliced banana or seasonal berries
two eggs cooked any style – roasted tomato, ham,
bacon, sausage or mushrooms
breads and pastries
coffee or tea

Healthy Start Breakfast \$150

sliced seasonal fresh fruits
granola, pumpkin, flax seeds,
vanilla-poached pear and yoghurt
berries and skimmed milk
half grapefruit
multi grain toast
herbal tea or decaffeinated coffee

Continental Breakfast \$150

fruit juice
plain or low fat yoghurt
breads and pastries
coffee or tea

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Japanese Breakfast **\$170**

grilled salmon teriyaki with pickled daikon
and pickled cucumber

Japanese egg rolls, steamed rice

miso soup, Nori wrap

green tea

Hong Kong Breakfast **\$140**

congee with shredded chicken, mushroom,
ginger and green onion

or Char Siu eggs benedict with barbecued pork
and Chinkiang hollandaise on a Chinese twist roll

or Hong Kong pancakes, five spiced preserved orange
and whipped maple butter

dim sum

fried noodles in soya sauce

jasmine tea


All Day Breakfast **\$170**

fruit juice

two eggs cooked any style, bacon, sausage,
tomato and hash brown

toasted white or brown bread

coffee or tea

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FRESH AND HEALTHY

Seasonal fruits, passion fruit syrup	\$85
Banana, almond and honey smoothie	\$50
Strawberry, granola and vanilla yoghurt smoothie	\$50
Chocolate, peanut butter and banana smoothie	\$50

CEREALS


Cornflakes, rice crispies, coco pops, all brans or raisin brans with sliced bananas or berries	\$55
Bircher muesli strawberries and toasted almonds	\$55
Granola, pumpkin, flax seeds, vanilla-poached pear and yoghurt	\$55
Oatmeal porridge with stewed fruits and brown sugar	\$55

LOCAL SIGNATURES

Congee with shredded chicken, mushroom ginger and green onion	\$95
Egg noodle, shrimp wontons, pork broth	\$95

FROM THE BAKERY

Muffin, Danish pastry or bagel	\$60
Organic sourdough or Muesli bread toast with marmalade, jam, vegemite or honey	\$60

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FROM THE GRIDDLE


Classic pancakes	\$85
berries, warm maple syrup and whipped butter	
Belgian waffles	\$85
berries, warm maple syrup and whipped butter	
Hong Kong pancakes	\$85
five spiced preserved orange and whipped maple butter	
Banana French toast	\$85
cinnamon, warm maple syrup and whipped butter	
Hong Kong egg puff	\$85
strawberry and chocolate sauce	

EGGS

Classic eggs benedict	\$120
with ham, English muffin and hollandaise sauce	
Char Siu eggs benedict	\$120
barbecued pork and Chinkiang hollandaise on a Chinese twist roll	
3 eggs omelette	\$120
mushroom, rocket and smoked tomato	
2 eggs, any style	\$120
with bacon, mushroom, hash brown and tomato	
Tenderloin steak	\$160
poached egg, roasted tomato and mushroom	
Scrambled eggs and cream cheese bagel	\$125
smoked salmon and baby spinach	
Egg white omelette	\$120
flax seed, avocado, mushroom, whole grain toast and greens	


SIDE ORDER

Fresh tomato / roasted cherry tomatoes / mushroom / sliced emmental cheese / fresh ricotta / bacon / chipolatas / smoked salmon / hash brown/ avocado salsa	\$45
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BEVERAGES

Fruit juice	\$60
apple, carrot, grapefruit, mango, orange, pineapple or watermelon	
Milk	\$50
Whole, skim, soy	
Pot of tea	\$50
local "Tai Pai Dong" milk tea, English breakfast, camomile, Darjeeling, Earl Grey, Japanese green tea, jasmine, lemongrass, Orange Pekoe	
Freshly brewed coffee	\$50
regular, decaffeinated, cappuccino, espresso	
Double espresso	\$55
Mineral water	
330ml	\$50
Evian, Perrier	
500ml	\$60
San Pellegrino, Vittel	
750ml	\$75
San Pellegrino	
1000ml	\$80
Evian	
Soft drinks	\$50
ginger ale, Pepsi, Pepsi light, 7-up, 7-up light	
Horlicks, ovaltine, hot chocolate	\$50

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ALL DAY




ALL DAY

DAILY 11 AM – 11 PM

( - vegetarian dish /  - served 24 hours)

SALADS

Caesar salad 

Romaine lettuce, crispy bacon, Parmesan,
herb toast, poached egg \$130

with grilled Atlantic salmon \$150

with thyme lemon chicken \$150

with barbecued prawns \$150

Char Siu and green apple salad \$150



barbecued pork, green apple,
walnut, salad greens
with honey mustard dressing

Lobster cobb \$190

lobster, avocado, crunchy bacon,
poached egg, capers with ranch dressing

Rocket, sundried tomato salad  \$130

Parmesan cheese, artichoke, lemon and olive oil

Baby spinach, roasted pumpkin salad   \$130


asparagus, cucumber, cherry tomatoes and
roasted bell pepper, yoghurt, honey, garlic dressing

SOUPS

Soup of the day \$85

Italian vegetable soup  \$85


Sweet corn and crab broth  \$95

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SANDWICHES AND BURGERS

Beef burger ☀️	\$140
tomato, lettuce, bacon, cheddar cheese	
Chickpea and zucchini burger 🌿	\$130
balsamic mushroom, beetroot, lettuce, tomato, mint yoghurt sauce	
Club sandwich ☀️	\$130
turkey, bacon, crispy lettuce, tomato and mayonnaise	
Chicken souvlaki	\$130
tzatziki and Greek salad	
Bruschetta	\$130
guacamole, prosciutto, pecorino	
Black Angus steak sandwich	\$160
caramelized onions, "Renaissance" steak sauce, French bread	
Chu pa bao ☀️	\$120
barbecued pork steak in a bun with taro chips	
Veggie baguette 🌿☀️	\$120
zucchini fritter, hommus, lettuce, tomato, red onion and hot chilli sauce	

The above sandwiches and burgers served with fries.

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PASTA

- Spaghetti**  \$150
with bolognaise sauce, tomato-basil sauce
or pesto sauce
- Beef bolognaise lasagna** \$160
with rocket salad
- Chicken penne pasta** \$150
artichoke, baby spinach and cherry tomatoes (gluten free)
- Chorizo orecchiette pasta** \$155
broad bean, feta and tomato sauce
- Mushroom ravioli**   \$150
with wilted rocket and garlic cream sauce


PIZZA

- Make your own choice for any of five toppings** \$150
grilled vegetable, chorizo sausage, salami,
prosciutto ham, pineapple, olive, onion, mushroom,
tomato, shrimp, smoked salmon, anchovies
- Margarita** \$140
plum tomato, oregano, mozzarella
- Smoked salmon** \$160
baby rocket, dill cream cheese, fresh lime




GRILL

- Char-grilled US rib eye steak (300g)** \$300
- Australian lamb cutlets** \$230
rosemary and olive
- Grilled Australian beef tenderloin** \$230
- Salmon fillet** \$220
miso and lime
- Organic chicken** \$210
lemon thyme




Served with mashed potatoes and seasonal vegetables,
choice of mushroom sauce, red wine tarragon jus,
lime butter sauce, tomato and corn salsa or blue cheese sauce.


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MAINS

Lamb shank 	\$250
potato mash, green beans, roasted vegetable	
Fish and chips, green salad 	\$170
Egg plant and broad bean risotto 	\$170
sundried tomatoes, pumpkin and red pepper sauce	
Portuguese roasted chicken	\$180
peri peri, roasted baby potatoes	


SIDE ORDERS

Baked potato, sour cream, butter and chives	\$45
Classic whipped potatoes 	\$45
Roasted mushrooms, white wine, shallots and fresh herbs 	\$45
Steamed asparagus, sherry vinaigrette 	\$45

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ASIAN SIGNATURES

- Thai spring rolls   \$105
vegetable spring rolls with sweet chilli sauce
- Char kway teow \$120
fried rice flat noodle, prawns, scallop, calamari,
fish cake and vegetables
- Congee with shredded chicken, mushroom  \$95
ginger and green onion
- Wonton noodles  \$95
egg noodle, shrimp wontons, pork broth
- Braised beef brisket noodles  \$95
egg noodle, braised beef and vegetables, pork broth
- Chau mee \$120
pan fried noodle, pork juliennes, bean sprouts,
black mushroom
- Murgh makhani \$130
tandoori chicken, tomato cream masala,
steamed rice, roti bread, dal and pickles
- Kare sayur  \$120
vegetable curry, steamed rice, roti bread,
dal and pickles
- Cantonese sweet and sour pork, steamed rice \$140
- Fuzhou rice \$130
fried rice, roast duck, black mushroom,
conpoy sauce
- Hainanese chicken rice \$180
poached chicken, lemongrass rice,
fresh and dried vegetable broth












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CHILDREN'S MENU



CHILDREN'S MENU

(FOR CHILDREN 12 AND UNDER)

Warm vegetable puree 	\$60
Chicken skewers  mixed salad and rice	\$60
Grilled cheese sandwich  with fries	\$60
Grilled prime beef burger  cheese, tomato and fries	\$60
Spaghetti bolognese  cheddar cheese and salad	\$60
Fish, chips and salad 	\$60
Hot dog 	\$60
Boneless fish fillet 	\$60
Chicken and mushroom congee 	\$60
Fries 	\$60
Chicken nuggets 	\$60

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DESSERTS AND CHEESE

Crème brûlée, cherry compote, pistachio, biscotti	\$70
Warm chocolate brownie, butter scotch sauce, vanilla ice cream	\$70
Serradara, vanilla mousse, cookie crumb, lindt chocolate and walnut ☀️	\$75
Blueberry cheese cake, vanilla ice-cream ☀️	\$85
Mango sago pudding, pineapple chips ☀️	\$60
Seasonal cut fruits with passion fruit syrup ☀️	\$85
3 scoops Häagen-Dazs ice cream ☀️	\$90
Cheese platter, walnut bread, dried fig ☀️	\$120





WINE & BEER



WINE BY THE GLASS

A variety of wine by the glass is available.

Please check with our in-room dining ambassador 

SPIRITS

Aperitif **\$80**

Campari

Martini (extra dry or rosso)

Sherry & Port **\$80**

Bristol cream

Sandeman ruby port

Tio pepe

Gin, Vodka & Rum **\$80**

Bacardi light rum

Beefeater gin

Gordon's gin

Myer's dark rum


Smirnoff vodka

Scotch, Bourbon & Canadian **\$80**

Canadian Club

Jim Beam Bourbon

Johnnie Walker Red Label scotch

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Premium Scotch, Bourbon & Malt **\$90**

Chivas Regal 12 years

Jack Daniel's

Johnnie Walker Black Label 12 years

Macallan 12 years

Liqueur **\$80**

Bailey irish cream

Cointreau

Drambuie

Kahlua

Cognac **\$90**

Courvoisier V.S.O.P.

Hennessy V.S.O.P.

Remy Martin V.S.O.P.


Premium Cognac & Armagnac

Hennessy X.O. **\$180**

Janneux X.O. **\$140**

Martell Cordon Bleu **\$160**

Remy Martin X.O. **\$180**

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CHAMPAGNE


Möet & Chandon, Brut Imperial, France NV	
375ml	\$400
750ml	\$800
Möet & Chandon, Brut Imperial, Rose, France NV	\$1,200

HOUSE WINE

Semillon, Art Series, Peter Lehmann, Barossa, Australia	\$300
Unwooded Chardonnay, Weighbridge Series, Peter Lehmann, Barossa, Australia	\$300
Cabernet Merlot, Weighbridge Series, Peter Lehmann, Barossa, Australia	\$300
Shiraz, Weighbridge Series Peter Lehmann, Barossa, Australia	\$300

SPARKLING

Chardonnay Pinot, Wolf Blass Red Label, Brut, Australia	\$400
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WHITE

Chablis Premier Cru, Louis Latour, Burgundy, France	\$700
Chardonnay, Wolf Blass Gold Label, Adelaide Hills, Australia	\$500
Sauvignon Blanc, Dog Point, Marlborough, New Zealand	\$500
Pinot Grigio, Terlan, Alto Adige, Italy	\$400
Chablis, Louis Latour, Burgundy, France (375ml)	\$350
Chardonnay, Vintner's Reserva, Kendall Jackson, California (375ml)	\$300

RED


Chateau de Sales, Pomerol, France	\$850
Cabernet Sauvignon, Clos Du Val, Napa Valley, California	\$750
Pinot Noir, Cloudy Bay, Marlborough, New Zealand	\$700
Merlot, Robert Mondavi, Napa Valley, California	\$550
Cabernet Sauvignon, Wolf Blass Gold Label, Coonowarra, Australia	\$500
Chateau Daugay, Saint-Emillion Grand Cru, France (375ml)	\$400
Cabernet Sauvignon, Vintner's Reserve, Kendall Jackson, California (375ml)	\$300

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BEER

San Miguel, Carlsberg,
Corona, Heineken,
Miller Lite, Tsing Tao,
Hong Kong Beer

\$60

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... and ...
... flour
... sugar
... melted but
... of 2 eggs

CUSTARD

1/2 cup sugar

1/2 cup flour

1/2 cup milk

... sugar, flour
... with
...
...
...
...

SAUCE

1/4 tsp.

2 EGG YOL

1/2 tsp.

早餐



早餐

每日早上六時至十一時

美式早餐

\$180

新鮮果汁

原味或低脂乳酪

麥片配香蕉或草莓

各式雙蛋配烤番茄、火腿、煙肉、香腸或鮮菌

麵包及包點

咖啡或茶

健怡早餐

\$150

時令鮮果

燕麥卷、南瓜片、亞麻子、香草煮梨及乳酪

草莓及脫脂鮮奶

西柚(半個)

全麥麵包

草本茶或無咖啡因咖啡

歐陸早餐

\$150

新鮮果汁

原味或低脂乳酪

麵包及包點


咖啡或茶

以上價目均以港幣計算及另加一成務費。如閣下對某種食物有過敏反應，

請於點菜前致電「」通知客房餐飲部。落單後三十五鐘內送到，否則費用全免。

日式早餐 \$170
扒三文魚配醃蘿蔔及酸瓜
日式蛋卷及白飯
麵豉湯及紫菜
綠茶

港式早餐 \$140
北菇滑雞粥 或
港式叉燒焗波蛋、芝麻及特色荷蘭汁及中式花卷 或
港式班戟配五味醃橙及楓糖牛油
中式點心
豉油皇炒麵
茉莉花茶

全日早餐  \$170
新鮮果汁
各式雙蛋配煙肉、香腸、番茄、薯餅、白麵包或麥包多士
咖啡或茶

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健怡之選

時令鮮果配熱情果醬	\$85
香蕉杏仁蜂蜜沙冰	\$50
香草士多啤梨燕麥沙冰	\$50
花生醬朱古力香蕉沙冰	\$50

麥片

粟米片、脆米珠、可可米、脆麥條或 葡萄麥片配香蕉或野莓	\$55
瑞士凍麥片 配草莓及杏仁	\$55
燕麥卷、南瓜片、亞麻子、香草煮梨及乳酪	\$55
燕麥粥 配燴果及黃糖	\$55

本地特色

北菇滑雞粥	\$95
雲吞麵	\$95

新鮮焗製

英式鬆餅、丹麥餡餅或百吉圈	\$60
有機酸麵包或烤果仁麵包 配橙皮醬、果醬、酵母醬或蜂蜜	\$60

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煎餅

- 香煎班戟配草莓 \$85
楓葉糖漿及香滑奶油
- 烘焙餅配野莓 \$85
楓葉糖漿及香滑奶油
- 港式班戟 \$85
五味醃橙及楓糖牛油
- 香蕉法式多士 \$85
肉桂、楓葉糖漿及香滑奶油
- 雞蛋仔 \$85
草莓及朱古力汁

雞蛋

- 荷蘭汁焗波蛋 \$120
火腿、英式鬆餅及荷蘭汁
- 港式叉燒焗波蛋 \$120
叉燒、芝麻及特色荷蘭汁及中式花卷
- 奄列 \$120
鮮菌、芝麻菜及煙燻番茄
- 各式雙蛋 \$120
配煙肉、鮮菌、薯餅及番茄
- 牛柳 \$160
配水煮蛋、烤番茄及鮮菌
- 炒蛋及忌廉百吉圈 \$125
配煙三文魚及菠菜
- 蛋白奄列 \$120
配亞麻子牛油果、鮮菌、全麥多士及沙律

伴菜

- 番茄/烤車厘茄/野菌/愛曼塔芝士/
麗克塔芝士/牛油果醬/煙肉/豬肉香腸/
煙三文魚/薯餅 \$45

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飲品

鮮果汁	\$60
蘋果/甘荀/西柚/芒果/鮮橙/菠蘿/西瓜	
鮮奶	\$50
全脂/脫脂/豆奶	
各式茶類	\$50
港式奶茶/英式早茶/洋甘菊/大吉嶺/格雷伯爵/ 日式綠茶/茉莉花茶/香茅茶/橙黃白毫	
咖啡	\$50
無咖啡因咖啡/意大利泡沫咖啡/特濃咖啡	
雙份特濃咖啡	\$55
礦泉水	
330ml	\$50
Evian/Perrier	
500ml	\$60
San Pellegrino/Vittel	
750ml	\$75
San Pellegrino	
1000ml	\$80
Evian	
汽水	\$50
ginger ale/Pepsi/Pepsi light/7-up/7-up light	
好立克/阿華田/熱朱古力	\$50

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全日供應



全日供應

供應時間早上十一時至晚上十一時

 - 素食  - 廿四小時供應

沙律

凱撒沙律

長生菜、脆煙肉、巴馬臣芝士、香草多士、水煮蛋 \$130

配扒三文魚 \$150

配百里香檸檬雞肉 \$150

配烤海蝦 \$150

叉燒及青蘋果沙律 \$150

核桃配蜜糖芥菜汁

龍蝦牛油果沙律 \$190

脆煙肉、水煮蛋、水瓜鈕、配蛋黃洋蔥醬

芝麻菜番茄乾沙律 \$130

巴馬臣芝士、洋蔥、檸檬及橄欖油

嫩菠菜烤南瓜沙律   \$130

露筍、青瓜、車厘茄及烤甜椒

配乳酪/蜂蜜/香蒜汁

湯

廚師是日精選 \$85

意式菜湯  \$85

蟹肉粟米湯  \$95

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三文治及漢堡包

- 牛肉漢堡  \$140
配番茄、生菜、煙肉及車打芝士
- 鷹嘴豆及意大利青瓜素漢堡  \$130
配黑陳醋鮮菌、紅菜頭、生菜、番茄及薄荷乳酪醬
- 公司三文治  \$130
配火雞、煙肉、生菜、番茄及蛋黃醬
- 雞肉芝士薄餅卷及希臘沙律 \$130
- 風乾火腿法包多士 \$130
配牛油果醬及佩科里諾芝士
- 安格斯牛扒三文治 \$160
配蜜燴洋蔥及萬麗牛扒汁
- 焗豬扒包  \$120
配芋頭片
- 法式素菜三文治   \$120
配意式青瓜、鷹嘴豆、生菜、番茄、紅洋蔥、
香辣汁

(以上三文治及漢堡包均配炸薯條)

以上價目均以港幣計算及另加一服務費。如閣下對某種食物有過敏反應，

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意大利麵

意大利麵  \$150
配肉醬、番茄醬或香草

肉醬千層麵 \$160
配芝麻菜

長通粉 \$150
配雞肉、洋蔥、嫩菠菜、車厘茄(不含穀膠等材料)

小耳麵 \$155
配西班牙辣肉腸、蠶豆、希臘芝士及番茄汁

意大利雲吞   \$150
配芝麻菜及蒜香忌廉汁

薄餅

請選擇五款材料 \$150
烤雜菜、西班牙辣肉腸、沙拿美腸、風乾火腿、菠蘿、
橄欖、洋蔥、鮮菌、番茄、鮮蝦、煙三文魚、銀魚柳

番茄芝士薄餅 \$140
番茄、奧勒岡芝士及水牛芝士

煙三文魚薄餅 \$160
嫩菠菜、蒔羅忌廉及青檸

燒烤

炭燒美國肉眼扒(300g) \$300

澳洲羊扒 \$230
配迷迭香及橄欖

澳洲牛柳 \$230

三文魚 \$220
配麵豉及青檸

有機雞胸 \$210
配百里香檸檬汁

以上均配薯苜及雜菜

可選野菌汁、紅酒香草汁、青檸牛油汁、
番茄粟米醬或藍芝士汁

以上價目均以港幣計算及另加一服務費。如閣下對某種食物有過敏反應，

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主菜

羊膝  \$250
配薯茸、青豆、烤菜及肉汁

炸魚柳  \$170
配薯條及沙律

意大利飯  \$170
配茄子、半乾番茄、南瓜、蠶豆及紅甜椒汁

葡式烤雞 \$180
配辣椒醬及炒薯

伴菜

焗薯配酸忌廉、牛油及香蔥 \$45

忌廉薯茸  \$45







香蔥白酒炒野菌  \$45

露筍配些厘醋  \$45

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亞洲美食

泰式素春卷  	\$105
配甜酸辣椒醬	
馬來海鮮炒貴刁	\$120
北菇滑雞粥 	\$95
雲吞麵 	\$95
牛腩麵 	\$95
肉絲炒麵	\$120
印度牛油雞	\$130
青咖喱素菜 	\$120
咕嚕肉配白飯	\$140
福建炒飯	\$130
海南雞飯	\$180












以上價目均以港幣計算及另加一服務費。如閣下對某種食物有過敏反應，

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兒童菜譜

(供十二歲或以下兒童享用)

蔬菜茸 	\$60
燒雞串  配沙律及白飯	\$60
烤芝士三文治  配薯條	\$60
扒牛肉漢堡  配芝士、番茄及薯條	\$60
番茄肉醬意大利麵 	\$60
炸魚柳及薯條  配沙律	\$60
熱狗 	\$60
炸魚柳 	\$60
北菇滑雞粥 	\$60
法式薯條 	\$60
炸雞塊 	\$60

以上價目均以港幣計算及另加一股務費。如閣下對某種食物有過敏反應，

請於點菜前致電「 3688」通知客房餐飲部。餐單後三十分鐘內送到，否則費用全免。

甜品及芝士

- | | |
|-------------------------|-------|
| 焦糖燉蛋配燴車厘子、開心果及意式脆餅 | \$70 |
| 暖朱古力餅配奶油焦糖汁及香草雪糕 | \$70 |
| 木糠布甸配朱古力及核桃☀️ | \$75 |
| 藍莓芝士餅配藍莓醬及香草雪糕☀️ | \$85 |
| 港式芒果西米布丁配菠蘿脆片☀️ | \$60 |
| 時令水果配熱情果糖漿☀️ | \$85 |
| 「Häagen-Dazs」雪糕(任選三球)☀️ | \$90 |
| 芝士拼盤配核桃麵包及乾無花果☀️ | \$120 |






餐酒及啤酒



杯裝紅/白酒

請向「」客房餐飲部查詢

烈酒

開胃酒

Campari

Martini (extra dry or rosso)

\$80

些厘酒及砵酒

Bristol cream

Sandeman ruby port

Tio pepe

\$80

氈酒、伏特加及砵酒

Bacardi light rum

Beefeater gin

Gordon's gin

Myer's dark rum

Smirnoff vodka

\$80

蘇格蘭、波本及加拿大威士忌

Canadian club

Jim Beam bourbon

Johnnie Walker Red Label scotch

\$80

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特級蘇格蘭、波本及純麥威士忌	\$90
Chivas Regal 12 years	
Jack Daniel's	
Johnnie Walker Black Label 12 years	
Macallan 12 years	

甜酒	\$80
Bailey irish cream	
Cointreau	
Drambuie	
Kahlua	

干邑	\$90
Courvoisier V.S.O.P.	
Hennessy V.S.O.P.	
Remy Martin V.S.O.P.	

特級干邑	
Hennessy X.O.	\$180
Janneux X.O.	\$140
Martell Cordon Bleu	\$160
Remy Martin X.O.	\$180

以上價目均以港幣計算及另加一服務費。如閣下對某種食物有過敏反應，

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香檳

Möet & Chandon, Brut Imperial, France NV	
375ml	\$400
750ml	\$800
Möet & Chandon, Brut Imperial, Rose, France NV	\$1,200

酒店推介

Semillon, Art Series, Peter Lehmann, Barossa, Australia	\$300
Unwooded Chardonnay, Weighbridge Series, Peter Lehmann, Barossa, Australia	\$300
Cabernet Merlot, Weighbridge Series, Peter Lehmann, Barossa, Australia	\$300
Shiraz, Weighbridge Series Peter Lehmann, Barossa, Australia	\$300

汽酒

Chardonnay Pinot, Wolf Blass Red Label, Brut, Australia	\$400
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白酒

Chablis Premier Cru, Louis Latour, Burgundy, France	\$700
Chardonnay, Wolf Blass Gold Label, Adelaide Hills, Australia	\$500
Sauvignon Blanc, Dog Point, Marlborough, New Zealand	\$500
Pinot Grigio, Terlan, Alto Adige, Italy	\$400
Chablis, Louis Latour, Burgundy, France (375ml)	\$350
Chardonnay, Vintner's Reserva, Kendall Jackson, California (375ml)	\$300

紅酒

Chateau de Sales, Pomerol, France	\$850
Cabernet Sauvignon, Clos Du Val, Napa Valley, California	\$750
Pinot Noir, Cloudy Bay, Marlborough, New Zealand	\$700
Merlot, Robert Mondavi, Napa Valley, California	\$550
Cabernet Sauvignon, Wolf Blass Gold Label, Coonowarra, Australia	\$500
Chateau Daugay, Saint-Emillion Grand Cru, France (375ml)	\$400
Cabernet Sauvignon, Vintner's Reserve, Kendall Jackson, California (375ml)	\$300

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啤酒

San Miguel, Carlsberg,
Corona, Heineken,
Miller Lite, Tsing Tao,
Hong Kong Beer

\$60

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... and flour
... sugar
... melted butter
... of 2 eggs

CUSTARD

... P SUGAR
... FLOUR
... MILK

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香港萬麗海景酒店
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