SALADS

HOME SMOKED SALMON BOWL  128
Tossed salad greens with home smoked salmon, Spanish red onion, dill cucumber, roasted capers, Kalamata olives

SMOKED DUCK BREAST BOWL  118
Tossed salad greens with smoked duck breast, vine ripened tomatoes, candied orange, continental cucumber, grilled vegetables

VEGETARIAN BOWL  108
Tossed salad greens with roasted pumpkin, sweetcorn, pickled beetroot, vine ripened tomatoes, pimento and grilled zucchini

Choose your dressing
French dressing, Vinaigrette, Caeser or Balsamic and Olive Oil

HOT ITEMS

THE CLASSIC CHEESE BURGER  178
With Cheddar cheese or Blue cheese

VEGAN BURGER  168
Vegetarian pattie, Chinese steamed bun

RUSTIC CROQUE MONSIEUR/MADAME (Egg)  138/148
Mustard from Meaux, cooked ham and raclette cheese

TRADITIONAL CLUB SANDWICH WITH FRIES  158
With iceberg lettuce, bacon, tomato, fried egg and grilled chicken breast

HOT DOG  128
Sausage and mustard

SPICY FRIED CHICKEN  118
Sweet and sour sauce

BEER BATTERED FRIED SQUID  118
Lime mayo

All the above served with a choice of French fries or side salad

ENGLISH FISH AND CHIPS WITH GARDEN PEAS  178
Tartar sauce and lemon

PIZZA

SPICY SHRIMP AND ARUGULA  168
Tomato sauce, Mozzarella cheese, chili-marinated shrimp, mushroom, roasted leaves, extra virgin olive oil

MARGHERITA  148
Tomato sauce, Mozzarella cheese, fresh basil, extra virgin olive oil

PIZZA OF THE WEEK  158

SNACKS

FRENCH FRIES  58

LE SCOOP

GELATO
European Classic: Valrhona Chocolate / Madagascar Vanilla / Salted Caramel
Destination Inspired: Black and White Sesame

SORBET
Lime / Raspberry

2 SCOPES IN ANY FLAVOURS  58

SPARKLING

per glass per bottle
Colsaliz Prosecco  100  428
Champagne Mumm Cordon Rouge Brut  140  680

ROSE
Chateau de l’Escarelle, Côtes de Provence, 2018  95  440

WHITE
Harvest Diary, De Bortoli Chardonnay, 2019  80  300
Villa Maria Private Bin, Sauvignon Blanc, 2018  105  480

RED
Harvest Diary, De Bortoli Shiraz, 2018  80  300
Malbec, Mendoza, Merlot, 2016  120  550

BEERS & CIDERS

DRAUGHT BEER
Peroni  75

BOTTLE BEER
Corona / Tsing Tao  70

CIDER (Sassy - French brewery)
The Inimitable – Apple / The Angelique – Organic Apple / The Passionate – Pink Apple / The Virtuous – Pear  85

COCKTAILS

Aperol Spritz  100
Aperol, Prosecco, Soda Water

Cosmopolitan  100
Absolut Vodka, Triple Sec, Cranberry Juice, Lime Juice

Frozen Margarita  100
Olmeca Blanco, Triple Sec, Lime Juice (Lime, Mango, Strawberry)

Frozen Daiquiri  100
Rum, Triple Sec, Lime Juice (Lime, Mango, Strawberry)

Caipirinha  100
Cachaca 51, Fresh Lime

Mojito  100
Rum, Fresh Mint Leave, Top Club Soda

SIGNATURE MOCKTAILS

Spicy Kiss  80
Fresh ginger pounded with fresh lemon, pineapple juice, cranberry juice and egg white

Tropical Mule  80
Freshly-pressed basil leave teased with mango juice, hand-squeezed fresh lime sweetened with passion fruit syrup and settled with ginger beer

FRESH SMOOTHIES

Mango / Blueberry / Strawberry / Banana / Avocado  75

JUICES
Orange / Grapefruit / Watermelon / Apple / Pineapple  60

SOFT DRINKS
Pepsi, Pepsi Light, 7 Up, Soda water, Ginger Ale, Ginger Beer  60

MINERAL/SPARKLING WATER  330ML  750ML
Evian / Badoit  65  80

All prices are in Hong Kong dollars and are subject to a 10% service charge.
We welcome enquiries from customers who wish to know whether any drinks contain particular ingredients.
Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of when preparing your menu request.

#LMAuSoleil #LeMeridienHotels