

# Scene



## SNACKS 小食

Crispy Garlic Bread 香焗蒜蓉包 ( 4pcs 件 )	\$48
American Fries 美式炸薯條	\$75
French Fries with Black Truffle Sauce 脆炸薯條配黑松露醬	\$85
Crispy Onion Rings with Tartar Sauce 脆炸洋蔥圈配他他汁	\$88
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
Baked Potato Skins Bolognese 芝士肉醬焗薯皮	\$85
Italian Beef Balls with Tomato Sauce 意式番茄牛肉丸	\$88
American Pan-Fried Crab Cake with Garden Green 美式香煎蟹肉餅伴鮮菜沙律	\$138
Braised 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

Classic Caesar Salad 經典凱撒沙律 Romine, Crispy Bacon, Croutons, Parmesan Cheese and Caesar Dressing 羅馬生菜、脆煙肉、脆麵包粒、意大利芝士 及 凱薩汁	\$118
American Garden Salad 美式田園沙律 Chicken Breast, Bacon, Cherry Tomato, Poached Egg, Red Kidney Beans and Vegetables 黃油雞胸、煙肉、車厘茄、水煮蛋、紅腰豆 及 田園鮮蔬	\$138
Italian Parma Ham and Fig Salad 意式巴瑪火腿無花果沙律 Parma Ham, Fig, Cherry Tomato, Onion and Vegetables 巴瑪火腿、無花果、車厘茄、洋蔥圈 及 田園鮮蔬	\$158

## 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 意大利香草雜菜湯	\$88
Soup of the Day 是日廚師推介餐湯	\$78

## PIZZA 薄餅

	Regular 普通	Jumbo 珍寶
Hawaiian Pizza with Chicken 夏威夷雞肉薄餅	\$168	\$208
Sicilian Pepperoni Pizza 西西里辣肉腸薄餅	\$168	\$208
Hokkaido Scallop and Prawns Pizza 北海道帶子鮮蝦薄餅	\$178	\$218
Smoked Salmon and Salmon Roe Pizza 煙三文魚及三文魚籽薄餅	\$228	\$268
Burrata Margherita Pizza 水牛芝士番茄薄餅	\$168	\$208
Parma Ham and Fig Pizza 巴馬火腿無花果薄餅	\$218	\$258

## 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, Bacon and Cheese Burger with Fries 芝士煙肉安格斯牛肉漢堡伴薯條	\$158
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	\$218
Spaghetti Carbonara with Onsen Egg 卡邦尼意粉伴溫泉蛋	\$168	\$218
Linguine Alle Vongole 白酒蜆肉扁意粉	\$178	\$228
Garlic Prawns Spaghetti 蒜香鳳尾蝦意粉	\$178	\$228
Smoked Salmon Spaghetti in White Wine Cream Sauce 煙三文魚白酒忌廉汁意粉	\$178	\$228
Seafood Aglio E Olio Spaghetti 蒜香海鮮意粉	\$188	\$238
French Stewed Ox Tail in Red Wine with Fettuccine 紅酒燴法式牛尾伴闊條麵	\$238	
Grilled Tiger Prawn and Assorted Seafood with Fettuccine in Urchin Sauce 香烤大虎蝦海鮮海膽汁闊條麵	\$248	
Grilled Salmon Fillet with Linguine 香烤三文魚柳伴扁意粉	\$268	
Grilled Whole Boston Lobster with Fettuccine 香烤原隻波士頓龍蝦伴闊條麵	\$315	

## RISOTTO 意大利燴飯

Risotto with Tiger Prawn and Scallop in Lobster Sauce 大虎蝦帶子龍蝦汁燴意大利飯	\$238
Risotto with Tiger Prawn and King Crab Meat in Cream Sauce 大虎蝦松葉蟹忌廉汁燴意大利飯	\$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 紅酒慢煮澳洲牛臉肉伴番茄意大利飯	\$268

## CHEF'S RECOMMENDATIONS

### 主廚推介

Grilled Angus Beef Rib Eye Steak 烤安格斯肉眼牛扒	\$288
Grilled Angus Beef Sirloin Steak 烤安格斯西冷牛扒	\$298
Grilled Angus Beef Rib Eye Steak with King Prawn 烤安格斯肉眼牛扒伴大蝦	\$308
Grilled Angus Beef Tenderloin 烤安格斯牛柳	\$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 紅酒慢煮澳洲牛臉肉 伴香焗蒜蓉包	\$248
Slow-Cooked French Chicken Breast 慢煮法國黃油雞胸	\$225
Braised Spring Chicken Emince 法式燴春雞	\$198
Grilled Iberico French-Cut 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
Slow-Braised Wagyu Oxtail with Red Wine Thyme Gravy Served with Linguine 香草紅酒燴澳洲和牛牛尾伴扁意粉	\$225
Pan-Fried Barramundi Fillet with Truffle Cream Sauce 香煎盲鱧魚柳伴松露忌廉汁	\$198
Pan-Fried Halibut Fillet and Tiger Prawn with Salmon Roe Champagne Cream Sauce 香煎比目魚柳拼大虎蝦伴三文魚籽香檳忌廉汁	\$248
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 蘋果批伴雲呢拿雪糕	\$78
Signature Tiramisu 招牌意大利芝士杯	\$85
Bombe Alaska (For 2 persons) 火焰雪山 (兩位用)	\$138



Prices stated are in HK dollars and subject to 10% service charge  
價目以港幣計算及另加一服務費

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 to certain population.

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