



GARDEN LOUNGE

# GARDEN LOUNGE SET LUNCH 午市套餐

Monday - Friday available from 12 p.m. to 2:30 p.m.

供應時間由星期一至星期五下午 12:00 - 下午 2:30

## 2-COURSE MENU AT \$468 PER PERSON

SELECT ANY TWO

(ANTIPASTI BAR / MIDDLE / MAIN COURSE / DESSERT)

自選兩道菜菜單，每位 \$468  
(自助凍盤吧/第二道菜/主菜/甜品)

## 3-COURSE MENU AT \$528 PER PERSON

SELECT ANY THREE

(ANTIPASTI BAR / MIDDLE / MAIN COURSE / DESSERT)

自選三道菜菜單，每位 \$528  
(自助凍盤吧/第二道菜/主菜/甜品)

## ANTIPASTI BAR 自助凍盤吧

SELECTION OF CHEESES  
AND COLD CUTS

精選芝士及冷盤

SELECTION OF SALADS  
精選沙律

## MIDDLE 第二道菜

### CRAB CAKE (C)

Jumbo Lump Crab, Lobster Sauce,  
Crab Roe, Coriander

蟹餅 (C)

珍寶蟹肉、龍蝦汁、蟹苗籽、芫荽

### LOBSTER BISQUE (C)

Lobster Ragout, Tomato in  
Rich Lobster Soup

龍蝦濃湯 (C)

龍蝦、蕃茄龍蝦濃湯

(Supplement 另加\$60)

### CRISPY DUCK SALAD

Crispy Duck Leg, Pomelo Spring  
Sprouts,

Pomegranate, Lotus Chips

脆皮鴨腿沙律

脆皮鴨腿、柚子、豆芽、

石榴、蓮藕脆片

### TOM KHA KAI (D)

Coconut Chicken Broth, Galangal,  
Thai Eggplant, Straw Mushroom,  
Lemongrass

椰子雞湯 (D)

椰子雞湯、南薑、泰國茄子、

草菇、香茅

## MAIN COURSE 主菜

### SEAFOOD LAKSA (C)(SS)

Prawn, Clams, Fish Ball, Fish Cake,  
Bean Curd, Dried Shallot, Egg noodles

海鮮喇沙 (C)(SS)

大蝦、蜆、魚蛋、魚餅、豆腐、乾蔥、鮮蛋麵

### TRUFFLE & PRAWN MACCHERONCINI (C)(SS)

Wild Mushroom Ragout, Grilled Shrimp &  
Black Truffle

黑松露大蝦芝士通心粉 (C)(SS)

野生蘑菇、烤蝦及黑松露

### GREEN CURRY CHICKEN (G)

Chicken Breast, Baby Eggplant, Thai Peas,  
Coconut and Galangal Rice

青咖喱雞 (G)

雞胸肉、茄子、泰國豌豆、椰子及南薑飯

### GRILLED SMOKED EEL KABAYAKI (D)

Assorted Japanese Pickles, Rice and Seaweed

蒲燒鰻魚 (D)

日本酸青瓜、飯、紫菜

### NASI GORENG (C)(SS)

Indonesian Fried Rice, Prawns, Chicken & Beef Satay, Egg,  
Achar and Prawn Cracker

印尼炒飯 (C)(SS)

印尼炒飯、大蝦、雞及沙嗲牛肉串、太陽蛋、醃菜、炸蝦片

(Supplement 另加\$80)

## DESSERT 甜品

### MANDARIN & CHOCOLATE PLAISIR (N)

Earl Grey Chocolate Cream, Mandarin Jelly and Sorbet

柑橘朱古力樂園 (N)

伯爵茶朱古力忌廉、柑橘啫喱及柑橘雪葩

### PASSION FRUIT CHEESECAKE

Baked Cream Cheese, Passion Fruit Sorbet

熱情果芝士蛋糕

焗忌廉芝士、熱情果雪葩

COFFEE OR TEA

包括咖啡或茶

[M] Signature [V] Vegetarian [G] Gluten Free

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## APPETISER 頭盤

### CAESAR SALAD (G)

Lettuce Heart, White Anchovies, Smoked Bacon, Parmesan Shaving, Capers

#### 凱撒沙律 (G)

生菜心、白鳳尾魚、煙燻煙肉、巴馬臣芝士片、水瓜柳

\$210

With Choice of Grilled Chicken Breast or Prawns (SS)

(Supplement \$90)

可選擇烤雞胸肉或大蝦 (SS)

(另加 \$90)

### NICOISE (G)(D)

Grilled Tuna Loin, French Beans, Olive, Baby Potatoes, Confit Lemon Dressing

#### 尼哥斯沙律 (G)(D)

烤吞拿魚、法邊豆、橄欖、薯仔、醃漬檸檬汁

\$260

### BURRATA (V)(G)

Heirloom Tomatos, Zucchini Puree, Asparagus, Lemon Dressing

#### 布拉塔 (V)(G)

原種蕃茄、意大利青瓜蓉、蘆筍、檸檬汁

\$290

### CRISPY DUCK SALAD (D)

Crispy Duck Leg, Pomelo, Spring Sprouts, Pomegranate, Lotus Chips

#### 脆皮鴨腿沙律 (D)

脆皮鴨腿、柚子、荳芽、石榴、蓮藕脆片

\$260

### CRAB CAKE (C)(SS)

Jumbo Lump Crab, Lobster Sauce

#### 蟹餅 (C)(SS)

珍寶蟹肉、龍蝦汁

\$280

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## SOUP 湯

### DOUBLE BOILED SILKY CHICKEN (D)

Conch, Bamboo Pith and Morel Mushrooms

#### 燉烏雞湯 (D)

海螺、竹筴和羊肚菌

\$220

### MUSHROOM CAPPUCINO (V)

Wild Mushrooms, Sour Cream, Chives

#### 黑松露野菌湯 (V)

野蘑菇、酸忌廉、蔥

\$190

### LOBSTER BISQUE (C)

Lobster Ragout, Tomato in Rich Lobster Soup

#### 龍蝦濃湯 (C)

龍蝦、番茄龍蝦湯

\$240

### TOM KHA KAI (D)

Thai Coconut Chicken Soup, Coconut Chicken Broth, Galangal,

Thai Eggplant, Straw Mushrooms, Lemongrass

#### 椰子雞湯 (D)

椰子雞湯、南薑、泰國茄子、草菇、香茅

\$190

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## BURGER & SANDWICH 漢堡和三文治

(Accompanied with Side Salad or French Fries) (配沙律或炸薯條)

### THE CLUB SANDWICH (M)

Roasted Chicken Breast, Smoked Bacon, Egg, Tomato, Cheddar Cheese

#### 美利三文治 (M)

烤雞胸肉、煙燻煙肉、雞蛋、番茄、車打芝士

\$300

### THE MURRAY BURGER (M)

Wagyu Beef, Cheddar Cheese, Onion & Truffle Mushroom Relish, Smoked Bacon on Brioche Bun

#### 美利漢堡 (M)

和牛牛肉、車打芝士、洋蔥、松露蘑菇、煙燻煙肉、布里歐麵包

\$340

### LOBSTER ROLL (C)

Boston Lobster, Crab Roe, Shallot and Lemongrass Chili Sauce, Togarashi

#### 龍蝦卷 (C)

波士頓龍蝦、蟹籽、乾蔥、香茅辣椒醬、七味粉

\$260

### CROQUE MONSIEUR

Gruyère, Ham, Truffle Mornay, Parmesan Cheese

#### 法式三文治

格呂耶爾芝士、火腿、黑松露蛋黃醬、巴馬臣芝士

\$200

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## PASTA 意大利麵

### BLACK INK SEAFOOD LINGUINE (C)

Squid, Salmon Roe, Caviar, Lobster Jus, Dill

#### 墨汁海鮮麵 (C)

魷魚、三文魚籽、魚子醬、龍蝦汁、蒔蘿

\$360

### TRUFFLE & PRAWN MACCHERONCINI (C)(SS)

Wild Mushroom Ragout, Grilled Shrimps & Black Truffle

#### 黑松露大蝦芝士通心粉 (C)(SS)

野生蘑菇燉菜、烤蝦及黑松露

\$290

### CALAMARATA IMPOSSIBLE MEATBALL (V)

Italian Style Impossible Meatball Pasta in Rich Tomato Sauce, Parmesan Cheese

#### 肉丸寬管戒指意粉 (V)

濃香番茄醬、意式素肉丸意大利麵、巴馬臣芝士

\$280

### BEEF CHEEK FETTUCINE (V)

Braised Beef Cheek Bourguignon, Cheese Fondue

#### 牛面頰闊條麵 (V)

紅酒燉牛面頰、芝士忌廉汁

\$310

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## ASIAN SIGNATURE 亞洲特色

### THAI GREEN CURRY (G)

Baby Eggplant, Thai Pea, Coconut, Galangal with Steamed Rice

#### 泰式青咖喱(G)

迷你茄子、泰國豌豆、椰子、南薑飯

\$200

With Roasted Salmon 烤三文魚 (Supplement 另加\$140)

With Angus Beef Sirloin 安格斯西冷 (Supplement 另加\$180)

### SINGAPOREAN LAKSA (C)(SS)

King Prawn, Clams, Fish Ball, Fish Cake, Bean Curd, Half Boiled Egg, Dried Shallot

#### 新加坡喇沙 (C)(SS)

大蝦、蜆、魚蛋、魚餅、豆腐、半熟蛋、紅蔥酥

\$340

### NASI GORENG (SS)(C)

Indonesian Fried Rice, Prawns, Chicken & Beef Satay, Egg, Achar and Prawn Cracker

#### 印尼炒飯 (D)

印尼炒飯、大蝦、雞及沙嗲牛肉串、太陽蛋、醃菜、炸蝦片

\$340

### GRILLED SMOKED EEL KABAYAKI (D)

Assorted Japanese Pickles, Rice and Seaweed

#### 蒲燒鰻魚 (D)

日本酸青瓜、飯、紫菜

\$360

### HAINANESE CHICKEN (G)

Served with Rich Chicken Soup, Yellow Rice, Ginger, Soy Sauce

With Choice of Chicken Breast or Chicken Legs

#### 海南雞 (G)

配香濃雞湯、油飯、薑蓉、醬油

\$340

With Choice of Chicken Breast or Chicken Legs

可選擇淨雞胸或雞腿

(Supplement 另加\$68)

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Monday - Sunday available from 12 p.m. to 6 p.m.

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## LOCAL CUISINE 本地美食

### WOK-FRIED BEEF FLAT NOODLE (G)(M)(D)

Beef Tenderloin, Beans Sprouts, Onion, Soy sauce and Sesame

#### 乾炒牛河 (G)(M)(D)

牛柳、芽菜、洋蔥、醬油、芝麻

\$290

### WOK-FRIED "CHONGQING" SPICY CHICKEN(D)

Ginger, Garlic, Chilli, Spring Onions

#### 重慶辣子雞 (D)

薑、蒜、辣椒、蔥

\$280

### WOK-FRIED "SICHUAN" ANGUS BEEF WITH STEAMED RICE

Ginger, Garlic, Chilli, Spring Onions

#### 辣炒四川安格斯牛肉配白飯

薑、蒜、辣椒、蔥

\$320

### SEAFOOD VEGETABLES FRIED RICE (C)(SS)

Seasonal Baby Vegetables, Egg, Peas, Spring Onions

#### 海鮮雜蔬炒飯 (C)(SS)

時令蔬菜、雞蛋、豌豆、蔥

\$260

(Vegetarian Option is Available)

(另有素食選項)

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## LOCAL CUISINE 本地美食

### STEAMED CHILEAN SEABASS (SS)(D)

Ginger, Spring Onion, Vegetable, Soy Sauce with Steamed Rice

#### 清蒸鱈魚 (SS)(D)

薑、洋蔥、蔬菜、醬油配白飯

\$320

### MAPO TOFU WITH STEAMED RICE (D)

Spicy Sichuanese Beans Curd, Minced Pork

#### 麻婆豆腐配白飯 (D)

辣炒四川豆腐、免治豬肉

\$280

### WOK-FRIED SEASONAL GREENS (D)(G)(V)

Garlic, Chicken Broth

#### 炒時蔬 (D)(G)(V)

蒜蓉、雞湯

\$120

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## DESSERT 甜品

### EXOTIC MILLE FILLE

Mango compote, Rum, Custard, Mango Sorbet

#### 法式千層酥

芒果蜜餞、朗姆酒、吉士、芒果雪葩

\$ 150

### PAVLOVA (G)

Forest Berries Vanilla Chantilly, Raspberry sorbet

#### 蛋白餅 (G)

雜莓雲呢拿忌廉、紅桑子雪葩

\$ 150

### MANDARIN & CHOCOLATE PLAISIR (N)

Earl Grey Chocolate Cream, Mandarin Jelly and Sorbet

#### 柑橘朱古力樂園 (N)

伯爵茶朱古力雪糕、柑橘啫喱及柑橘雪葩

\$ 140

### APPLE TART

Cinnamon, Vanilla Ice Cream, Caramel Sauce

#### 蘋果餡餅

肉桂、雲呢拿雪糕、焦糖醬

\$ 150

### PASSION FRUIT CHEESECAKE

Baked Cream Cheese, Passion Fruit Sorbet

#### 熱情果芝士蛋糕

焗忌廉芝士、熱情果雪葩

\$ 150

### FRUIT PLATTER (D)(G)

Seasonal Fruits, Berries

#### 水果拼盤 (D)(G)

時令水果、雜莓

\$ 140

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