

## Takeaway Menu – All Day Breakfast

外賣自攜餐單 - 全日早餐

(Available Time 供應時間: Mon – Fri 8:00 – 18:00 | Sat, Sun & PH 9:00 – 18:00)

### EGG BENEDICT AND OTHER EGG BREAKFAST 傳統英式水煮蛋伴英式鬆餅及其他蛋類早餐

- FLORENTINE**  
two poached eggs and sautéed spinach on homemade muffin with hollandaise sauce \$ 130  
水煮蛋及炒菠菜 配自家製英式鬆餅及蛋黃醬汁
- SALON DE THÉ STYLE**  
two poached eggs with your choice of bacon or ham on homemade muffin with hollandaise sauce \$ 140  
水煮蛋及自選煙肉 / 火腿配自家製英式鬆餅及蛋黃醬汁
- ROYALE**  
two poached eggs and smoked salmon on homemade muffin with hollandaise sauce \$ 150  
水煮蛋及煙三文魚 配自家製英式鬆餅及蛋黃醬汁
- TWO EGGS (pan-fried / scrambled / poached / boiled)**  
served with mixed green salad and cherry tomatoes \$ 88  
鮮雞蛋(兩隻)(煎蛋 / 炒蛋 / 水煮蛋 / 焗蛋) 配時令蔬菜沙律及車厘茄  
EXTRA SIDES 自選配料  
veal sausage 牛仔腸 / pork sausage 豬肉腸 / bacon 煙肉 / ham 火腿 / mushroom 蘑菇 \$ 30  
avocado 牛油果 \$ 40

### BREAKFAST CEREAL 穀麥早餐

- Homemade Granola 自家製燕麥乳酪 \$ 80
- Homemade Muesli 自家製乾果麥片 \$ 80

### CRISPY POCKET 香脆三文治

- Tuna confit with tomato confit and emmental cheese \$ 105  
秘製吞拿魚,蕃茄及瑞士芝士
- Ham and cheese << Parisien Style >> \$ 105  
法式火腿及芝士
- Chicken with mozzarella cheese, tomato confit and basil \$ 105  
雞肉水牛芝士,蕃茄及羅勒
- Avocado and scarmoza cheese \$ 100  
牛油果及意大利芝士

## Takeaway Menu

外賣自攜餐單

(每日供應時間 available daily from 11:00 – 20:00)

### HOT AND COLD APPETIZERS 頭盤

- |   |                                                                                       |        |
|---|---------------------------------------------------------------------------------------|--------|
| 1 | Traditional French onion soup with cheese gratin<br>傳統法式洋蔥湯配烤焗芝士                      | \$ 165 |
| 2 | Sweet corn soup "velouté" with king crab and chives<br>玉米濃湯配皇帝蟹及香蔥                    | \$ 165 |
| 3 | Fresh tomato and Mozzarella salad with olive oil and basil oil<br>蕃茄水牛芝士沙律            | \$ 200 |
| 4 | Alaska king crab salad with avocado, tomato and truffle dressing<br>皇帝蟹沙律伴牛油果及蕃茄配黑松露汁 | \$ 395 |

### MAIN 主菜

- |    |                                                                                                                                                                                                                            |        |
|----|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| 1  | Iberico pork rib with mashed potato or French fries and classic charcutière sauce<br>伊比利豬扒配傳統醬汁及馬鈴薯蓉或薯條                                                                                                                    | \$ 290 |
| 2  | Roasted chicken and "grenaille" potatoes<br>法式香草烤雞配馬鈴薯                                                                                                                                                                     | \$ 240 |
| 3  | Peppered beef tenderloin with mashed potato (preparation time 20 minutes)<br>香烤黑椒牛柳配馬鈴薯蓉 (需時二十分鐘)                                                                                                                          | \$ 310 |
| 4  | Lamb cutlets with mashed potato or French fries<br>羊架配馬鈴薯蓉或薯條                                                                                                                                                              | \$ 290 |
| 5  | Penne or spaghetti with tomato and basil<br>鮮茄羅勒葉配意大利長通粉或意大利麵                                                                                                                                                              | \$ 220 |
| 6  | Coquillettes with truffle, ham and cheese gratin<br>芝士火腿黑松露通心粉                                                                                                                                                             | \$ 200 |
| 7  | Lobster risotto with Parmesan cheese and diced artichokes<br>龍蝦意大利飯配巴馬臣芝士及朝鮮薊                                                                                                                                              | \$ 290 |
| 8  | Chicken burger with cheese, French fries and tartar sauce<br>雞肉芝士漢堡配薯條及他他汁                                                                                                                                                 | \$ 245 |
| 9  | Cheese burger with Kagoshima beef and French fries<br>鹿兒島和牛芝士漢堡配薯條                                                                                                                                                         | \$ 245 |
| 10 | The French Club with ham, cheese, egg, avocado and tomato, with your choice of truffle or honey mustard mayonnaise. Served with salad and French fries (preparation time 20 minutes)<br>法式三文治伴沙律及薯條配自選黑松露或蜜糖芥末蛋黃醬 (需時二十分鐘) | \$ 240 |

## TAKEAWAY TWO COURSE SET MENU 外賣自選套餐

### APPETIZER 頭盤 (選擇一款)

Mixed green salad with fresh tomato 鮮茄雜菜沙律 /  
Quinoa salad with grilled vegetables 烤雜菜藜麥沙律 /  
Caesar salad 凱撒沙律 /  
Traditional French onion soup with cheese gratin 傳統法式洋蔥湯配烤焗芝士 /  
Sweet corn "velouté" 香濃玉米湯 / Soup of the day 是日精選湯

### MAIN 主菜

- 1 CHOICE OF SANDWICH 精選三文治  
(tuna fillet / chicken & avocado / ham & camembert / ox tongue / beef fillet) \$ 148  
(吞拿魚 / 雞肉及牛油果 / 金文畢芝士及火腿 / 牛舌及雞蛋 / 牛柳)
- 2 CHOICE OF CRISPY POCKET 精選香脆三文治  
(avocado and scarmoza cheese / tuna and emmental cheese / ham and cheese << Parisien style >> / \$ 148  
chicken with mozzarella)  
(牛油果及意大利芝士 / 吞拿魚及瑞士芝士 / 法式火腿及芝士 / 雞肉及水牛芝士)
- 3 CHOICE OF BURGER 精選漢堡  
(chicken burger with cheese / cheese burger with Kagoshima beef) \$ 288  
(雞肉芝士漢堡 / 鹿兒島和牛芝士漢堡)
- 4 CHOICE OF PASTA WITH FRESH TOMATO AND BASIL 精選意粉  
(penne / gluten free penne / spaghetti) \$ 268  
長通粉 / 不含麩質長通粉 / 意大利麵
- 5 CHOICE OF SIGNATURE MEAT 精選肉扒  
(peppered beef tenderloin / lamb cutlets / Iberico pork rib) \$ 348  
(香烤黑椒牛柳 / 羊架 / 伊比利豬扒)

## ADDITIONAL CHOICE: SPECIAL PRICE FOR ANY PURCHASE FROM TAKEAWAY MENU 以優惠價錢追加選擇

### SIDE DISH

- 1 Mixed green salad 雜菜沙律 \$ 45
- 2 French fries 炸薯條 \$ 45
- 3 Homemade mashed potato 馬鈴薯蓉 \$ 45

### DESSERT

- 1 Homemade daily cake 自家製蛋糕 \$ 45
- 2 Freshly baked madeleine cake (6 pcs) 新鮮焗製馬德蓮貝殼蛋糕 (六件) \$ 98

### DRINK

- 1 Freshly squeezed fruit Juice 鮮榨果汁 \$ 45  
(orange / grapefruit / green apple / carrot / watermelon / 2 choice of mixed juice)
- 2 Soft drink or mineral water 汽水或礦泉水 \$ 45
- 3 House blended coffee (s) or fine selection of tea 咖啡或茶 \$ 45