Soups 湯

۸	FCC rockfish soup 外國記者會特色海鮮湯 <i>Seafood & tomato broth flavoured with saffron</i>	small \$60 large \$88
	Chinese soup of the day 是日中式例湯	\$54
٨	French onion soup with gruyère crouton 法式洋蔥湯配芝士脆包粒	\$80
	Cream of tomato with oregano and croutons 鮮茄忌廉湯伴脆包粒	\$56



	Thai fish cakes with sweet chili sauce and pickled cucumber (6 pcs) 泰式魚餅配甜辣醬及腌青瓜	\$74
	Chicken satays with peanut sauce and condiments 沙嗲雞配花生醬汁 (6 pcs)	\$97
	Mezze platter of hummus, falafel and baba ganoush 中東小食拼盤	\$101
©♥	Mediterranean salad with avocado 牛油果地中海沙律	\$100
	Vegetable samosas with spicy mint dip 印式雜菜咖喱角配薄荷汁 (3 pcs)	\$69

● Lacto-ovo Vegetarian ● - Vegan ● - Gluten-Free ● - Contains Alcohol

Salads 沙律類

	FCC chef's salad 外國記者會廚師沙律 <i>Tossed salad with roast turkey, york ham and gruyère cheese</i>	\$110
	FCC Caesar salad 外國記者會特色凱撒沙律 <i>With prosciutto and shaved parmesan</i> 配意大利煙豬腿	\$120 \$170
	<i>With grilled sumac chicken breast</i> 配中東香草雞胸	\$168
	<i>With charred salmon fillet</i> 配扒三文魚	\$218
G	Grilled salmon, green asparagus and greens with anchovy dressing 扒三文魚伴露筍田園沙律配銀魚汁	\$185
G	Salade Niçoise <i>Tuna salad with beans, boiled eggs and anchovies</i> 尼高斯沙律	\$121
G D	Mediterranean salad 地中海沙律 Cherry tomatoes, mozzarella, artichoke hearts, black olives, corn, carrots, capsicums and pine nuts on mesclun	\$123
	Spinach & cheese quiche with side salad 菠菜芝士撻伴沙律	\$86
G V	Zesty quinoa salad with zucchini, avocado, dried fruit, Kalamata olives, cherry tomatoes and pumpkin seeds 藜麥、意大利青瓜、牛油果、乾果、橄欖、櫻桃番茄及南瓜籽沙律	\$123

● - Lacto-ovo Vegetarian ● - Vegan ● - Gluten-Free ● - Contains Alcohol

Main courses 主菜類

	Grilled half spring chicken with fries, salad and piri piri sauce <i>拳</i> 春花雞伴薯條及沙律配辣椒汁(<i>半隻</i>)		\$120
۸	Seared chicken breast with ratatouille and chunky tomato sauce 煎雞胸伴法式燴雜菜及番茄果肉醬		\$105
۸	Seared barramundi fillet with vegetable gratin 香煎銀鰽魚柳伴焗時蔬配甜醋蛋汁		\$116
۸	Steak & kidney pie 牛扒腰批		\$110
۸	Chicken & mushroom pie 雞肉白菌批		\$90
۸	Shepherd's pie 焗牧羊人批		\$99
۸	Chili con carne 🎤 墨西哥辣肉醬腰豆 with steamed rice and corn chips		\$97
۸	Fish & fat chips 炸魚粗薯條	2 pcs 3 pcs	\$99 \$122
۸	Baked herb-crusted salmon fillet with steamed potatoes and vegetables 香草包糠焗三文魚		\$187
V	Seared tofu, aubergine and broccoli with balsamic glaze 香煎豆腐、茄子及西蘭花配香醋		\$89
	Egg benedict / Omelette (whole eggs or egg whites) 英式莧菜火腿焗蛋 / 自選全蛋或蛋白奄列 Choice of any two fillings: parmesan cheese, goat cheese, ham, sausage, tomato Mushrooms, capsicum, onions, fine herbs		\$80
	All day breakfast 豐富早餐 Two eggs (one style only) served with baked beans, mushrooms, grilled tomatoes, hash brown potatoes, bacon, sausage and ham, served with toast and preserves		\$99

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Main courses 主菜類

۸	Beef stroganoff with steamed rice 俄式牛柳絲飯	\$131
۸	Edwards of Conwy pork sausage & mash 扒威爾斯豬肉腸伴薯蓉	\$99
٨	Grilled calf's liver and bacon with onions 扒牛肝煙肉伴洋葱配燒汁	\$146
۸	Barbecued baby back ribs with steak fries and mixed salad 美式燒排骨	\$158
۸	Grilled lamb chops with seasonal vegetables and potatoes 扒羊架	2 chops \$183
٨	Broiled aged New Zealand sirloin steak with green peppercorn sauce <i>Served with fries and vegetables</i> 紐西蘭扒西冷配青胡椒汁伴薯菜	\$212
	Charred minute steak with fries and salad 炭燒薄牛肉伴沙律薯條	\$194
	12" homemade pizza 手作意式薄餅類	
	Please allow 20 minutes for preparation 即時制作,需時不少於二十分鐘	
	Meat lover Pepperoni, prosciutto, capsicum , cheese with tomato & basil base	\$103
	Margherita	\$92

Margnenia		\$9Z
Mozzarella cheese with tomato & basil base		
Choice of any extra topping: anchovy/ pineapple/ cheese/ corn	Each	\$11
Extra anchovy (4 pcs)		\$30
	<i>Mozzarella cheese with tomato & basil base</i> Choice of any extra topping: anchovy/ pineapple/ cheese/ corn	Mozzarella cheese with tomato & basil base Choice of any extra topping: anchovy/ pineapple/ cheese/ corn Each

Pasta

自選粉麵類

	<u>Pasta</u>
	Fettuccine
\mathbb{O}	Linguine

	口运的短期	
	<u>Sauces</u>	
A	Bolognese	\$102
A	Carbonara	\$87
	Basil & tomato sauce	\$89

SpaghettiPenne

Choose any one pasta and any one sauce

請選擇一種麵類及一種醬汁

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Sandwiches 三文治類

	FCC club sandwich 公司三文治	\$100
	Grilled panini with gruyère, tomato & gammon ham 扒芝士番茄火腿三文治	\$92
	Grilled panini with gruyére, tomato & avocado 扒芝士、番茄、牛油果三文治	\$80
	ACLT牛油果雞肉生菜番茄中東包 Avocado, chicken, lettuce and tomato in a pita pocket	\$76
	Tuna mayo with tomato and lettuce in a tortilla wrap 吞拿魚墨西哥粟米卷	\$73
٨	Reuben 芝士黑椒牛肉三文治 A grilled sandwich of pastrami, sauerkraut, Cheddar cheese, mustard and onions	\$99
V	ALT牛油果生菜番茄中東包 Avocado, lettuce and tomato in a pita pocket	\$76

Hot Dog / Burgers 熱狗/漢堡包

	Jumbo hot dog 珍寶熱狗			_	\$74
	Cajun chicken burger with melted	l herb remou	ulade	香辣雞漢堡包配香草醬 🥒	\$80
	Half-pound Australian Angus beef burger 澳洲安格斯漢堡包				\$114
V	Impossible Meat burger 素肉漢堡 with lettuce, tomato, fries and barbeque sauce The Impossible Burger™ is the world's first plant-based burger that looks, cooks, and tastes like a fresh beef burger and has no GMOs or gluten.			\$107	
	Toppings for any burger:				
	Bacon	\$11	V	Sautéed mushrooms	\$11
	Fried egg	\$11	\mathbf{V}	Fried onions	\$11
C	Cheese	\$11	\mathbf{V}	Avocado	\$29

G gluten-free bread available on request. Make your own sandwich: ask for the list of breads, fillings and condiments

□ - Lacto-ovo Vegetarian □ - Vegan □ - Gluten-Free ○ - Contains Alcohol

Asian dishes 亞洲美食

Poached pork & vegetable dumplings with dark vinegar 蒸豬肉餃配鎮江醋 \$88 Fried ho fan with sliced beef and bean sprouts 乾炒牛河 \$99 Singapore noodles 星州炒米 \$11 Hainan chicken rice 海南難飯 \$11 Unagi kabayaki served with steamed rice, pickled daikon and miso soup \$11 浦燒鳗魚飯配麵豉湯 \$11 Thai green curry with chicken, sweet basil, baby eggplants and rice \$11 泰式雞肉青咖喱配紫蘇葉、茄子及白飯 \$11 Malaysian Char Kway Teow with prawns and Chinese sausage 馬來西亞妙貴刁 \$99 Minced beef on rice with a fried egg 煎蛋免治牛肉飯 \$11 Steamed salmon and silken tofu with fermented bean sauce 豉汁蒸三文魚玉子豆腐 \$11 ● Braised tofu with minced beef in Sichuan chili sauce 四川瞬婆豆腐 \$11 ● Stir-fried skinless chicken with shallots and preserved beans in clay pot 乾蔥豆豉雞愛 \$11 ● Garoupa and broccoli ragout with bean sauce in clay pot 跋汁西蘭花斑片愛 \$11 ● Wegetarian Singapore noodles 星州雞菜炒米 \$88 ● Braised beancurd and fried gluten puffs in clay pot 紅燒山根豆腐愛 \$88	
Fried ho fan with sliced beef and bean sprouts 乾妙牛河 \$90 Singapore noodles 星州妙米 \$11 Hainan chicken rice 海南難飯 \$11 Unagi kabayaki served with steamed rice, pickled daikon and miso soup \$11 浦燒鳗魚飯配麵豉湯 Thai green curry with chicken, sweet basil, baby eggplants and rice \$11 参式雞肉青咖喱配紫蘇葉、茄子及白飯 \$12 Malaysian Char Kway Teow with prawns and Chinese sausage 馬來西亞炒賞づ \$99 Minced beef on rice with a fried egg 煎蛋免治牛肉飯 \$11 Ninced beef on rice with a fried egg 煎蛋免治牛肉飯 \$11 Steamed salmon and silken tofu with fermented bean sauce 豉汁蒸三文魚玉子豆腐 \$11 ● Stautéed prawns with Sichuan chili sauce 四川鰕空 \$11 ③ Stir-fried skinless chicken with shallots and preserved beans in clay pot 乾葱豆豉難愛 \$11 ③ Garoupa and broccoli ragout with bean sauce in clay pot 豉汁西蘭花斑片愛 \$11 ③ Vegetarian Singapore noodles 星州雜菜炒米 \$88 ③ Braised beancurd and fried gluten puffs in clay pot 紅燒山根豆腐愛 \$88	雞肉便當配麵豉湯 \$119
Singapore noodles 星州妙米 \$11 Hainan chicken rice 海南難飯 \$11 Unagi kabayaki served with steamed rice, pickled daikon and miso soup \$11 浦燒鳗魚飯配麵豉湯 Thai green curry with chicken, sweet basil, baby eggplants and rice \$11 豪式雞肉青咖喱配紫蘇葉、茄子及白飯 \$12 ⑧ Malaysian Char Kway Teow with prawns and Chinese sausage 馬來西亞炒貴刁 \$99 ⑧ Minced beef on rice with a fried egg 煎蛋免治牛肉飯 \$11 ⑧ Steamed salmon and silken tofu with fermented bean sauce 皮汁蒸三文魚玉子豆腐 \$11 ⑧ Sautéed prawns with Sichuan chili sauce 四川鰕空腐 \$11 ⑧ Sautéed prawns with Sichuan chili sauce 四川鰕之 \$11 ⑧ Sautéed prawns with Sichuan chili sauce 四川蝦仁 \$11 ⑧ Sautéed prawns with Sichuan chili sauce 四川鰕仁 \$11 ⑧ Sautéed prawns with Sichuan chili sauce 四川鰕仁 \$11 ⑧ Sautéed prawns with Sichuan chili sauce 四川鰕仁 \$11 ⑧ Stir-fried skinless chicken with shallots and preserved beans in clay pot 乾蔥豆豉雞煲 \$11 ⑧ Garoupa and broccoli ragout with bean sauce in clay pot 豉汁西闌花斑片愛 \$11 ⑧ Vegetarian Singapore noodles 星州雞菜炒米 \$88 ⑧ Braised beancurd and fried glut	<i>v</i> ith dark vinegar 蒸豬肉餃配鎮江醋 \$89
Hainan chicken rice 海南雜飯 \$11 Hainan chicken rice 海南雜飯 \$11 Unagi kabayaki served with steamed rice, pickled daikon and miso soup \$11 浦燒鰻魚飯配麵豉湯 Thai green curry with chicken, sweet basil, baby eggplants and rice \$11 豪式雞肉青咖喱配紫蘇葉、茄子及白飯 \$12 ⑧ Malaysian Char Kway Teow with prawns and Chinese sausage 馬來西亞炒貴刁 \$99 ⑧ Minced beef on rice with a fried egg 煎蛋兔治牛肉飯 \$11 ⑧ Steamed salmon and silken tofu with fermented bean sauce \$11 ◎ Braised tofu with minced beef in Sichuan chili sauce 四川顧客豆腐 \$11 ⑧ Sautéed prawns with Sichuan chili sauce 四川顧仁 \$11 ⑧ Sautéed prawns with Sichuan chili sauce 四川顧仁 \$11 ⑧ Sautéed prawns with Sichuan chili sauce 四川顧仁 \$11 ⑧ Sautéed prawns with shallots and preserved beans in clay pot 乾葱豆豉雞煲 \$11 ⑧ Garoupa and broccoli ragout with bean sauce in clay pot 豉汁西蘭花斑片愛 \$11 ⑨ Vegetarian Singapore noodles 星州雜菜炒米 \$80 ⑧ Braised beancurd and fried gluten puffs in clay pot 紅燒山根豆腐愛 \$81	sprouts 乾炒牛河 \$96
 Unagi kabayaki served with steamed rice, pickled daikon and miso soup 浦燒鳗魚飯配麵豉湯 Thai green curry with chicken, sweet basil, baby eggplants and rice 泰式雞肉青咖喱配紫蘇葉、茄子及白飯 Malaysian Char Kway Teow with prawns and Chinese sausage 馬來西亞炒貴刁 Minced beef on rice with a fried egg 煎蛋免治牛肉飯 Minced beef on rice with a fried egg 煎蛋免治牛肉飯 Steamed salmon and silken tofu with fermented bean sauce 豉汁蒸三文魚玉子豆腐 Braised tofu with minced beef in Sichuan chili sauce 四川瞬凌豆腐 Stir-fried skinless chicken with shallots and preserved beans in clay pot 乾葱豆豉雞煲 Garoupa and broccoli ragout with bean sauce in clay pot 豉汁西蘭花斑片愛 Vegetarian Singapore noodles 星州雜菜炒米 Minced beancurd and fried gluten puffs in clay pot 紅燒山根豆腐愛 	\$107
 浦燒鰻魚飯配麵豉湯 Thai green curry with chicken, sweet basil, baby eggplants and rice 泰式雞肉青咖喱配紫蘇葉、茄子及白飯 Malaysian Char Kway Teow with prawns and Chinese sausage 馬來西亞妙貴刁 Minced beef on rice with a fried egg 煎蛋免治牛肉飯 Steamed salmon and silken tofu with fermented bean sauce 政汁蒸三文魚玉子豆腐 Statied prawns with Sichuan chili sauce 四川瞬凌豆腐 Stir-fried skinless chicken with shallots and preserved beans in clay pot 乾蔥豆豉雞煲 Garoupa and broccoli ragout with bean sauce in clay pot 豉汁西蘭花斑片煲 Vegetarian Singapore noodles 星州雜菜炒米 Ave Braised beancurd and fried gluten puffs in clay pot 紅燒山根豆腐煲 	\$109
 泰式雞肉青咖喱配紫蘇葉、茄子及白飯 Malaysian Char Kway Teow with prawns and Chinese sausage 馬來西亞妙貴づ Minced beef on rice with a fried egg 煎蛋免治牛肉飯 Steamed salmon and silken tofu with fermented bean sauce 政汁蒸三文魚玉子豆腐 Braised tofu with minced beef in Sichuan chili sauce 四川麻婆豆腐 Sautéed prawns with Sichuan chili sauce 四川蝦仁 Stir-fried skinless chicken with shallots and preserved beans in clay pot 乾蔥豆豉雞煲 Garoupa and broccoli ragout with bean sauce in clay pot 豉汁西蘭花斑片煲 Vegetarian Singapore noodles 星州雜菜炒米 Move Braised beancurd and fried gluten puffs in clay pot 紅燒山根豆腐煲 	ce, pickled daikon and miso soup \$114
 Minced beef on rice with a fried egg 煎蛋免治牛肉飯 Steamed salmon and silken tofu with fermented bean sauce 政汁蒸三文魚玉子豆腐 Straised tofu with minced beef in Sichuan chili sauce 四川麻婆豆腐 Sautéed prawns with Sichuan chili sauce 四川蝦仁 Stir-fried skinless chicken with shallots and preserved beans in clay pot 乾蔥豆豉雞煲 Garoupa and broccoli ragout with bean sauce in clay pot 豉汁西蘭花斑片煲 Vegetarian Singapore noodles 星州雜菜炒米 Straised beancurd and fried gluten puffs in clay pot 紅燒山根豆腐煲 	
 ●● Steamed salmon and silken tofu with fermented bean sauce 政汁蒸三文魚玉子豆腐 ●● Braised tofu with minced beef in Sichuan chili sauce 四川麻婆豆腐 ●● Sautéed prawns with Sichuan chili sauce 四川蝦仁 ●● Stir-fried skinless chicken with shallots and preserved beans in clay pot 乾蔥豆豉雞煲 ●● Garoupa and broccoli ragout with bean sauce in clay pot 豉汁西蘭花斑片煲 ●● Vegetarian Singapore noodles 星州雜菜炒米 ●● Braised beancurd and fried gluten puffs in clay pot 紅燒山根豆腐煲 ●● Stir-fried skinless chicken with shallots and preserved beans in clay pot ●● Stir-fried skinless chicken with shallots and preserved beans in clay pot ●● Stir-fried skinless chicken with bean sauce in clay pot 豉汁西蘭花斑片煲 ●● Stir-fried skinless chicken with bean sauce in clay pot 豉汁西蘭花斑片煲 ●● Stir-fried skinless chicken with bean sauce in clay pot 豉汁西蘭花斑片煲 ●● Stir-fried skinless chicken with bean sauce in clay pot 豉汁西蘭花斑片煲 ●● Stir-fried skinless chicken with bean sauce in clay pot 紅燒山根豆腐煲 ●● Stir-fried skinless chicken with shallots and preserved beans in clay pot 紅燒山根豆腐煲 	is and Chinese sausage 馬來西亞炒貴刁 \$99
 豉汁蒸三文魚玉子豆腐 ● Braised tofu with minced beef in Sichuan chili sauce 四川麻婆豆腐 ● Sautéed prawns with Sichuan chili sauce 四川蝦仁 ● Sautéed prawns with Sichuan chili sauce 四川蝦仁 ● Stir-fried skinless chicken with shallots and preserved beans in clay pot 乾蔥豆豉雞煲 ● Garoupa and broccoli ragout with bean sauce in clay pot 豉汁西蘭花斑片煲 ● Vegetarian Singapore noodles 星州雜菜炒米 ● Braised beancurd and fried gluten puffs in clay pot 紅燒山根豆腐煲 	蛋免治牛肉飯 \$103
 ▲ ● Sautéed prawns with Sichuan chili sauce 四川蝦仁 ▲ ▲ ● Stir-fried skinless chicken with shallots and preserved beans in clay pot 乾葱豆豉雞煲 ▲ ● Garoupa and broccoli ragout with bean sauce in clay pot 豉汁西蘭花斑片煲 ▲ ● Vegetarian Singapore noodles 星州雜菜炒米 ▲ ▲ ● Braised beancurd and fried gluten puffs in clay pot 紅燒山根豆腐煲 	rmented bean sauce \$134
 ▲ Stir-fried skinless chicken with shallots and preserved beans in clay pot 乾蔥豆豉雞煲 ▲ Garoupa and broccoli ragout with bean sauce in clay pot 豉汁西蘭花斑片煲 ▲ Vegetarian Singapore noodles 星州雜菜炒米 ▲ ▲ Braised beancurd and fried gluten puffs in clay pot 紅燒山根豆腐煲 	an chili sauce 四川麻婆豆腐 🥒 🛛 🖇 \$101
乾蔥豆豉雞煲 ④ Garoupa and broccoli ragout with bean sauce in clay pot 豉汁西蘭花斑片煲 \$10 ⑦ Vegetarian Singapore noodles 星州雜菜炒米 ✓ \$80 ● Braised beancurd and fried gluten puffs in clay pot 紅燒山根豆腐煲 \$82	ce 四川蝦仁 🥒 🔰 \$190
 ♥ Caloupa and broccoin ragout with bean sadee in only pot 或小 四氟化或小 文 ♥ Vegetarian Singapore noodles 星州雜菜炒米 ✓ ♥ Braised beancurd and fried gluten puffs in clay pot 紅燒山根豆腐煲 \$89 	and preserved beans in clay pot \$103
● Vegetalian Singapore noodles 室/n釉采炒木 → ⑧ ♥ ● Braised beancurd and fried gluten puffs in clay pot 紅燒山根豆腐煲 \$88	sauce in clay pot 豉汁西蘭花斑片煲 \$167
	≅炒米 🥒 \$86
▲♥	in clay pot 紅燒山根豆腐煲 \$85
	پ پ پ پ پ پ پ پ پ پ پ پ پ پ پ پ پ پ پ
Mixed grain fried rice with vegetables 雜菜粒五穀飯 \$7	维菜粒五穀飯 \$79
❻V Sautéed seasonal vegetables with garlic 蒜茸炒時蔬 \$8	c 蒜茸炒時蔬 \$85
Please ask your server for the selections 請向服務同事查詢時蔬選擇	IS 請向服務同事查詢時蔬選擇
Steamed rice 白飯 \$9 V Congee 白粥 \$14	♥ Congee 白粥 \$14

Make noodles and rice specials at your choice: please ask your server for the selections 自選粉麵飯, 請向服務同事查詢選擇

 \bigcirc - Lacto-ovo Vegetarian \bigcirc - Vegan \bigcirc - Gluten-Free \land - Contains Alcohol

Indian dishes

印度菜式 Available from 12:00noon-2:45pm & 5:45pm-10:50pm

*	Mutton kofta vindaloo 印式羊肉咖喱 🌽 🌽 Minced lamb in vindaloo gravy with spices and herbs	<u>Small</u> \$130	<u>Regular</u> \$160
	Tandoori chicken 天多利烤春雞 <i>(半隻)拳</i> Roasted half spring chicken with turmeric, spices and yoghurt		\$92
*	Prawn anarkali 印式鮮蝦番茄醬咖喱 🌽 Prawns cooked in tomato sauce with spices	\$132	\$166
*	Chicken tikka masala 馬沙拉雞咖喱 🌽 Chicken chunks with onions, tomatoes, cashewnuts, saffron, Indian spices in masala sauce	\$87	\$116
*	Chicken rogan josh or vindaloo 馳名雞肉咖喱或香辣雞肉咖喱 🌽 🌽 Chicken chunks in a rich Kashmiri sauce, or in spicy vindaloo sauce	\$85	\$116
	Chicken tikka 🧈 烤雞柳伴雜菜沙律 Boneless chicken cooked in the tandoor, served with mixed salad and mint chutney	\$78	\$111
*	Lamb rogan josh or vindaloo 馳名羊肉咖喱或香辣羊肉咖喱 섇 🌽 Lamb chunks in a rich Kashmiri sauce, or in spicy vindaloo sauce	\$133	\$166
*	Fish goa 印式高亞魚咖喱 🌽 Fish with coconut milk and Indian spices	\$141	\$186
() ★	Palak paneer masala 印式菠菜芝士咖喱 🌽 Spinach and cottage cheese in masala curry sauce	\$72	\$89
() ★	Spinach & dal makhani 印式菠菜豆咖喱 🌽 Spinach and black chana in masala spices	\$74	\$94
€ *	Chickpea & dal masala 印式雜豆咖喱 🌽 Chickpeas and black chana in masala spices	\$74	\$94
	 Kadhi biryani 香辣紅花咖喱飯 ✓ Pulao rice with Indian spices, saffron and herbs with choice of: Chicken 雞肉 Lamb 羊肉 Fish 魚肉 ① vegetables 雜菜 Butter, ① plain or ① garlic naan or ③ plain roti 牛油 或 原味 或 蒜蓉烤包 或 印式烤包 	\$86 \$113 \$119 \$74	\$117 \$157 \$166 \$109 \$29
V	牛油或原味或蒜蓉烤包或印式烤包 Pulao rice 印式黃飯		\$18
C	Cucumber raita 青瓜乳酪		\$44
V	Papadum <i>(4pcs)</i> 印度脆餅 <i>(四塊)</i>		\$21

★- Served with pulao rice and papadums or half portion of naan (butter, plain or garlic) \bigcirc - Lacto-ovo Vegetarian \bigcirc - Vegan \bigcirc - Gluten-Free \land - Contains Alcohol

Desserts 甜品

	Marmalade & chocolate mousse cake橙醬朱古力慕絲蛋糕		\$57
	Chocolate brownies朱古力布朗尼		\$52
	Bread & butter pudding with vanilla sauce 麵包布甸配雲呢拿汁		\$56
	New York cheesecake 紐約芝士餅		\$57
	Vanilla crème brûlée 法式香草焦糖燉蛋		\$45
	Rhubarb-apple crumble with vanilla sauce 芋莢蘋果甘寶配雲呢拿汁		\$80
	Summer pudding with berries and clotted cream夏日布甸配英式忌廉		\$75
V	XTC sorbet: <i>fresh lime</i> XTC雪葩: <i>香檸</i>	Per scoop/球	\$52
	Vanilla ice cream 雲呢拿雪糕	Per scoop/球	\$31
	Häagen-dazs ice cream: <i>strawberry or Belgian chocolate</i> 哈根達斯雪糕: <i>草莓 或 比利時朱古力</i>	Per scoop/球	\$52
\mathbf{V}	Seasonal mixed fruit platter 精選鮮果拼盤		\$74