

appetizers and salads 頭盤及沙律

Poached Tiger Prawns Cocktail with Raspberry Mango Dressing

虎蝦咯嗲

Cooked tiger prawns with citrus segments and mesclun salad mix
凍虎蝦伴柚子柳配紅桑子芒果汁

[veg] Grilled Green Asparagus with Homemade Sun-dried Tomato and Asian Coleslaw

扒鮮露荀伴焗番茄

Warm asparagus and oven-roasted tomato infused with white truffle oil
暖露荀伴焗番茄配白松露油

Trio-Smoked Platter 三色煙燻拼盤

Smoked salmon rose with roe, smoked duck breast with melon, smoked ham with grilled peach

煙三文魚伴魚籽、煙鴨胸伴蜜瓜、煙火腿伴黃桃

Crab Meat Salad with Avocado and Tomato Tower

鮮蟹肉牛油梨塔

Fresh crab meat marinated with homemade special dressing layered on avocado and tomato

鮮蟹肉沙律伴牛油果及鮮茄配秘製醬汁

Crispy Fish Cake with Oriental Salad 脆香炸魚餅

Deep-fried Thai style fish cake served with sweet chili dip

炸泰式魚肉餅伴東方雜菜沙律及酸甜汁

Caesar Salad Specialist 特式凱撒沙律

Romaine lettuce with Caesar dressing accompanied with your choice of prawns skewer, peppered salmon loin or soft shell crab

羅馬生菜沙律選配：蝦串、三文魚柳或炸軟殼蟹

Greek Salad with Seared Fresh Tuna 希臘沙律伴香草金鎗魚

Classic salad with mixed bell peppers, garden lettuce, tomatoes, black olives and feta cheese on herbs-marinated tuna fish

經典沙律伴以黑水欖、嫩脆生菜及羊奶芝士

Marinated Dill Salmon Salad 刁草三文魚沙律

Fresh herbs-marinated salmon fillet served with mustard dill sauce and toast

香草醃三文魚配芥末蜜糖汁及多士

Cobb Salad 加洲廚師沙律配自選汁醬

Combination of crispy lettuce, chicken, corn, avocado, tomato, egg, bacon, cheese and ham with the choice of dressing

煙肉、牛油果芝士及火腿伴生菜，可自選不同汁醬

[veg] Garden Green Salad 田園雜菜沙律

Imported assorted lettuce with grilled sweet corn and shaved mushroom

進口雜沙律菜配烤甜粟米及蘑菇片

soups 湯類

French Lobster Bisque with Crab Meat 法式龍蝦湯伴蟹肉

Lobster cream soup served with crab meat and a dash of cognac

龍蝦忌廉湯伴蟹肉及干邑

Veg – vegetarian dish 素食精選

Minestrone 米蘭雜菜湯

Classic Italian vegetable soup with squid ink spaghetti and a swirl of basil pesto
傳統意式雜菜湯配墨魚汁麵及青蒜醬

[veg] Cream of Wild Mushroom Soup 野菌忌廉湯

Premium imported mushrooms with cappuccino foam and truffle oil
香濃野菌忌廉湯配鮮奶泡沫及松露油

Baked French Onion Soup 焗法式洋葱湯

Onion soup served with sour dough cheese toast
焗洋葱湯配乳酪多士

Soup of the Day 精選靚湯

Please ask for our daily selection
精心烹調、日日新鮮

sandwiches, burgers and pizzas 自選三文治

Deli Sandwich 自選三文治

Your choice of 3 fillings: roast beef, smoked turkey, smoked salmon, tuna fish, cheese, tomato, avocado, egg salad
自選三款配料：燒牛肉、煙火雞、煙三文魚、吞拿魚、芝士、番茄、牛油果、雞蛋沙律

Garden Classic Sandwich 花園公司三文治

Layers of roast beef, chicken, bacon, tomato, fried egg and lettuce
特式燒牛肉、雞肉、煙肉、番茄、煎蛋及生菜三文治

Butchkisiss Reuben 美式特級羅賓三文治

Pastrami, corned beef and roast turkey breast layered on rye bread with melted swiss cheese, served with Sauerkraut & Russian dressing
黑椒牛肉、咸牛肉、及燒火雞胸伴芝士及黑麵包配特製醬汁

Jumbo Hot Dog 珍寶熱狗

Jumbo hot dog sausage served with French fries, coleslaw and pickles
珍寶熱狗腸配特製熱狗包伴薯條及酸瓜

Chicken Burger with Mozzarella Cheese 雞肉芝士漢堡

Breaded chicken breast with melted mozzarella, margherita and tomato sauce
意大利芝士焗炸雞胸及番茄醬

Gourmet Beef Burger [210gm] 頂級牛肉漢堡

Angus ground beef with your choice of 3 toppings: egg, bacon, mushroom, mixed bell pepper, guacamole, cheddar cheese
百份百美國純牛肉漢堡配三款自選配料：煎蛋、煙肉、蘑菇、雜椒、牛油梨醬、車打芝士

Smoked Salmon Bagel 煙三文魚水泡包

Norwegian smoked salmon served with cream cheese and red onion in plain bagel
煙三文魚伴忌廉芝士紅洋葱水泡包

Homemade Mexico Tortilla wrapped with Parma Ham, Feta Cheese and Alfalfa Sprout

墨西哥風乾火腿芝士卷

Sliced parma ham, crumbled feta cheese and alfalfa sprout in corn tortilla wrap served with crispy onion rings
栢爾瑪火腿、羊芝士、芽菜粟米薄餅卷

Veg – vegetarian dish 素食精選

City Garden Pizza 特式城市薄餅

Homemade pizza with corned beef, mortadella, barbecued duck, oriental mushroom and cheese in tomato sauce

薄餅配咸牛肉、意式肉腸、燒鴨、鮮蘑菇、番茄醬多士

Smoked Salmon with Greens Pizza 煙三文魚薄餅

Sliced smoked salmon with mesclun salad

煙三文魚及沙律菜薄餅

Create Your Own Pizza 9" 自選餡料 9 吋薄餅

Your choice of 5 toppings: capsicum, mushroom, olive, onion, sweet corn, pineapple, parma ham, shrimp, bacon, smoked chicken, salami, smoked salmon, tuna fish

可選 5 款餡料：甜椒、白菌、橄欖、洋蔥、粟米、鳳梨、栢爾瑪火腿、鮮蝦、煙肉、煙雞、沙樂美腸、煙三文魚、吞拿魚

Extra topping \$10 each 另加配料每款\$10

pastas 意粉

Classic Bolognaise 肉醬意大利粉

Your choice of pasta (spaghetti, penne or fettucini) with homemade beef meat sauce and parmesan cheese

自選意大利粉(意粉、長通粉或闊條麵)配肉醬及巴馬芝士

Spinach Lasagna Al Forro 菠菜肉醬千層麵

Layered spinach noodles with ground beef, tomato, mushroom and cheese sauce

焗意式肉醬、鮮茄、蘑菇及芝士

Penne with Grilled Salmon 長通粉伴烤三文魚

Tube pasta served with red capsicum cream sauce topped in green asparagus 配紅甜椒忌廉汁及鮮露筍

[veg] Rigatoni with Aubergine 辣茄汁珍寶通粉

Jumbo tube pasta served in chili tomato sauce and deep-fried eggplant

特長通粉配辣茄汁及炸茄子

Linguini alla carbonara 煙肉意大利粉

Thick Italian pasta served with eggs and bacon

煙肉蛋汁配粗意大利粉

main courses 主菜

Barbecued Pork Spare Ribs with Crispy Fries 燒豬肋骨伴薯條

Roast pineapple marinates pork spare ribs with French fries and green leaf salad 辣菠蘿醬烤豬肋骨伴薯條及沙律

Pan-seared Fillet of Atlantic Salmon with Sansho Salt

山椒鹽煎三文魚扒

Served with champagne cream sauce and fresh chives

配香檳忌廉汁及青蔥

Grilled Angus Tenderloin [180gm] with Pan-fried Goose Liver

美國特級牛柳伴煎鵝肝

Served with red wine mushroom sauce

美國頂級牛柳配香煎法國鵝肝伴秘製紅酒白菌燒汁

Veg – vegetarian dish 素食精選

Grilled Double Lamb Chop with Garlic Roast Gravy

燒厚羊扒配蒜香汁

Served with ratatouille, salad leaves and garlic herb gravy

意式燴雜菜及蒜香燒汁

Australian Wagyu Rib Eye Steak [200gm]

with Black Pepper Sauce

澳洲和牛肉眼扒

Served in French fries and market fresh vegetables

伴薯條、時菜及野菌燒汁

U.S. Angus Sirloin Steak [220gm] with Wild Mushroom Gravy

美國特級西冷牛扒

Served with French fries and market fresh vegetables

伴薯條、時菜及野菌燒汁

[veg]

Baked Polenta Cake with Wild Mushroom Stew

焗意式粟米餅配燴白菌

Cheese-baked Italian corn cake served with creamy mushroom stew and vegetables

芝士焗粟米餅伴燴野菌

Crispy Silver Dory Fish and Chips 炸魴魚柳拼薯條

Lightly dusted with seaweed, served with cucumber-caper relish and crab meat aioli

伴日本海苔、酸瓜茸及蟹肉沙律醬

Seared Fillet of Halibut with Vegetable Fettuccini

香煎比目魚柳伴雜菜麵條

Fried halibut fillet in egg crust with capsicum coluis

煎蛋香比目魚伴紅甜椒汁

Grilled Tiger King Prawns with Tarragon Cream Sauce

扒大虎蝦伴香草忌廉汁

Served with mashed potatoes and steamed vegetables

伴薯蓉及焗時菜

Chicken “Saltimbocca” 意式煎風乾火腿雞扒

Chicken fillet wrapped with prosciutto, served with mashed potatoes and wasabi gravy

煎風乾火腿雞扒伴薯蓉及青芥末燒汁

asian favorites 東方美食

Fried Rice “Yeung Chow” Style with Lobster 龍蝦揚州炒飯

Egg fried rice with lobster, shrimp, barbecued pork and spring onion

龍蝦、蝦仁、叉燒及青葱

Wonton and Abalone Noodles [soup or dry]

鮑魚雲吞麵（湯或乾撈）

Thin egg noodles with shrimp wonton, abalone and seasonal greens

幼身蛋麵伴鮑魚、鮮蝦雲吞、時蔬及炸魚皮

Sweet and Sour Prawns with Garoupa Fillet 甜酸大蝦石斑柳

Served with steamed rice and seasonal greens

伴白飯及時蔬

Veg – vegetarian dish 素食精選

Deep-fried Honey Shrimps with Spicy & Garlic Peppered Beef Fillet

蒜香黑椒牛柳伴蜜糖脆蝦

Served with coriander asian-flavored fried rice

伴亞洲式炒飯

Chicken Pad Thai 泰式雞肉金邊粉

Stir-fried ribbon noodles with chicken fillet, egg, bean sprout, tofu and crunchy peanut

炒金邊粉伴雞肉、蛋、銀芽、豆腐及花生

singaporean & malaysian delights 星、馬美食

Nasi Goreng 印尼炒飯

Indonesian style fried rice with egg, satay, chicken drumstick and prawn crackers

伴煎蛋、沙嗲、雞腿及蝦片

Malaysian Beef Curry 馬來咖喱牛肉

Served with roti prata

伴脆香酥油餅

Hainanese Chicken Rice 海南雞飯

Served with clear chicken soup and three special sauces

配清雞湯及三款特製醬汁

Tandoori Chicken with Curry Vegetables 印度烤雞肉伴咖喱雜菜

Fragrant Indian dry curry served with steamed rice and papadum

燒印度雞扒伴白飯

Tempura King Prawn Udon 天婦羅炸蝦烏冬麵

Thick Japanese rice noodles in soup served with crispy prawn and vegetables

日式炸蝦、雜菜及烏冬麵

desserts 甜品

Seasonal Fresh Fruit Platter 鮮果碟

Warm Apple Crumble with Vanilla Ice-cream

焗脆蘋果金寶伴雪糕

Mixed Berries Fruit Tart with Vanilla Mascarpone Cream

鮮草莓撻伴芝士雲呢拿汁

Tiramisu 意大利芝士軟餅

Sweetened Mango Pudding with Sago and Pomelo

楊枝甘露芒果布甸

Trio Crème Brulee – Chocolate, Green Tea and Ginger

法蘭三色燉蛋—朱古力、綠茶、薑

Freshly Baked Waffle with Tropical Fruits and Ice Cream

鮮焗窩夫伴雜果及雪糕

Selection of Sliced Cakes 各式切餅

New York Cheese Cake 紐約芝士餅

Double Scoop Ice-cream 雪糕（兩球）

Veg – vegetarian dish 素食精選

Dessert Sampler 特式甜品拼盤

Fruit tart, tiramisu, mango pudding, crème brulee
鮮果撻、意大利芝士餅、芒果布甸、法式燉蛋

Beverages 飲品

Selected White or Red Wine 白或紅餐酒

Draught Beer 生啤

Beer 啤酒

Budweiser, Carlsberg, Corona, Heineken, Guinness, Tiger, Tsing Tao or San Miguel

Spirits 各款酒類

House Spirits: Gin, Whisky, Vodka or Rum

Premium: Johnnie Walker Black Label or Chivas Regal

Classic Cocktail 雞尾酒

Bloody Mary, Dry Martini, Margarita or Singapore Sling

Special Mocktail 果汁雞尾酒

Fruit Punch, Lemon Squash or Orange Squash

Seasonal Fruit Juice 新鮮果汁

Apple, grapefruit, kiwi, mango, orange or water melon

蘋果、西柚、奇異果、芒果、橙、西瓜

Healthy Smoothies 健怡乳酪特飲

Apricot, blueberry or strawberry

黃梅、藍莓、草莓

Soft Drinks 各式汽水

Coke, Diet Coke, Ginger Ale, Sprite, Soda Water or Tonic Water

Mineral Water 礦泉水

Perrier or Evian

Selected Tea 特式茗茶

English Breakfast, Camomile, Darjeeling, Earl Grey, Japanese Green Tea, Jasmine, Orange Pekoe, Peppermint or Pu Erh

Aromatic Coffee 香濃咖啡

Cappuccino, Latte, Mocha, Regular coffee

意大利泡沫咖啡、鮮奶咖啡、朱古力咖啡、咖啡

(All are available decaffeinated 可選不含咖啡因咖啡)

Espresso 意式濃咖啡

Iced Coffee or Iced Tea 凍咖啡或凍檸檬茶

Veg – vegetarian dish 素食精選