

Menu For Day 1 to Day 7

	星期一 Monday	星期二 Tuesday	星期三 Wednesday	星期四 Thursday	星期五 Friday	星期六 Saturday	星期日 Sunday
Breakfast 早餐	Waffle with Mix Berry Jam, Chicken Sausage, Scrambled Egg, Ham and Cherry Tomato, Seasonal Fruit Cup 窩夫 配雜莓醬、雞肉腸、 炒蛋、火腿及車厘茄 時令生果杯	BBQ Pork Bun, Selected Dim Sum, Pumpkin Peel Congee 叉燒包配精選點心 南瓜肉碎粥	Cutlet Fish Fillet, Scrambled Eggs, Mix Salad, Cherry Tomato, Bun, Seasonal Fruit Cup 吉列魚柳、炒蛋、雜菜、 車厘茄、餐包 時令生果杯	Mushroom and Minced Pork Congee, Japanese Pork Dumplings 香菇肉碎粥配日式豬肉餃子	Spinach Egg Soufflé with Roasted Chicken, Ham, Veal Sausage and Tomato, Seasonal Fruit Cup 菠菜焗蛋、燒雞、火腿、 牛仔腸及蕃茄 時令生果杯	Rice Noodle, Preserved Vegetables, Shredded Pork In Soup 雪菜肉絲湯米粉	Grilled Chicken fillet, Chicken Franks, Tomato, Baked Beans, Bun, Seasonal Fruit Cup 燒雞扒、雞肉腸、蕃茄、 茄汁焗豆、餐包 時令生果杯
Lunch 午餐	Black Soya Beans & Chicken, Steamed Rice & Seasonal Vegetables 豉汁雞球配白飯及時菜	Grilled Salmon, Mashed Potatoes & French Beans 煎三文魚配薯蓉及法邊豆	Deep Fried Shrimp with Rice, Tartar Sauce & Seasonal Vegetables 吉列蝦飯配他他汁及時菜	Slow-cooked Chu Hou Beef, Steamed Rice & Seasonal Vegetables 慢煮柱侯牛腩配白飯及時菜	Sweet & Sour Shrimp, Steamed Rice & Seasonal Vegetables 糖醋蝦仁配白飯及時菜	Baked Cod Fish, Tomato-Basil Pasta, Roasted Vegetables 焗鱒魚配蕃茄羅勒汁意粉及烤雜菜	Braised Pork Ribs, Hairy Gourd, Vegetables and Rice 節瓜炆排骨飯配時菜
Dinner 晚餐	Wok-fried Shrimps with Green Chilli, Steamed Rice & Seasonal Vegetables, Green Tea Mousse Cake 青辣椒炒大蝦配白飯及時菜 綠茶慕絲蛋糕	Carbonara Pasta, Mix Vegetables, Traditional Cheesecake 白汁忌廉蘑菇燴肉意粉及雜菜 芝士蛋糕	Dongbo Pork Meat, Steamed Rice & Seasonal vegetables, Caramel Chocolate Tart 東坡肉配白飯及時菜 焦糖朱古力撻	Beef Stroganoff style, Linguine Pasta, Mix Vegetables, Traditional Cheesecake 俄式牛柳扁意粉及雜菜 芝士蛋糕	Fried Rice (Yang Chow Style), BBQ Pork and Shrimp, Seasonal vegetables, Lemon Meringue Pie 楊州炒飯配時菜 檸檬蛋白批	Nyonya Chicken, Steamed Rice & Seasonal Vegetables, Traditional Cheesecake 娘惹雞配白飯及時菜 芝士蛋糕	Braised Pork with Sweet Corn, Steamed Rice & Seasonal Vegetables, Cherry Almond Cake 粟米肉粒配白飯及時菜 車厘子杏仁蛋糕

Menu For Day 8 to Day 14

	星期一 Monday	星期二 Tuesday	星期三 Wednesday	星期四 Thursday	星期五 Friday	星期六 Saturday	星期日 Sunday
Breakfast 早餐	Beef and Mushroom Congee with Scallion Bun and Siu Mai 牛肉蘑菇粥配花卷及燒賣	Hot Cake with Mix Berry Jam, Chicken Sausage, Scrambled Egg, Ham and Cherry Tomato, Seasonal Fruit Cup 熱香餅配雜莓醬、雞肉腸、 炒蛋、火腿及車厘茄 時令生果杯	Corn Congee, Stir-fried vegetables Noodle 粟米粥拼素三絲炒麵	Egg Soufflé with Cumberland Sausages, Sautéed Wild Mushrooms, Sliced Parisienne Ham and Tomato, Seasonal Fruit Cup 焗蛋配豬肉腸、火腿片及蕃茄 時令生果杯	Beef Congee, Stir-fried Noodles with Soy Sauce 荔灣碎牛粥拼豉油皇炒麵	Scrambled Egg with Bacon, Pork Sausages, Potato Wedges and Baked Tomato with Herb, Seasonal Fruit Cup 炒蛋配煙肉、豬肉腸、 薯角及香草焗蕃茄 時令生果杯	Stir-fried Beef Rice Vermicelli with Siu Mai, Conpoy Vegetable Dumplings & Rice Roll with Chicken and Mushroom 炒牛肉米粉配燒賣及腸粉
Lunch 午餐	Pasta with Roasted Chicken Breast, Tomato Mushroom Sauce & Roasted Vegetables 燒雞胸意粉配蕃茄蘑菇醬及烤雜菜	Kung Pao Shrimp, Steamed Rice & Seasonal Vegetables 宮保蝦仁配白飯及時菜	Grilled Pork Fillet with Chimichurri Sauce, Tomato Pasta & Roasted Vegetables 烤豬柳肉片配阿根廷青椒醬、 蕃茄意粉及烤雜菜	Padang Beef Curry, Steamed Rice & Seasonal Vegetables 巴東牛肉配白飯及時菜	Baked Cod Fish, Tomato Basil Pasta & Roasted Vegetables 焗鱒魚配蕃茄羅勒意粉及烤雜菜	Taiwanese Braised Minced Pork, Steamed Rice & Seasonal Vegetables 台式肉燥配白飯及時菜	Grilled Shrimp With Lobster Creamy Sauce, Fettuccini & Mix Vegetables 烤蝦仁配龍蝦忌廉汁扁意粉及雜菜
Dinner 晚餐	Baked Sole Fillet, Mustard Creamy Sauce, Pasta with Mix Vegetables, Carrot Cake 焗龍脷魚柳配芥末忌廉醬、 配意粉及雜菜 甘筍蛋糕	Korean Chilli Chicken, Steamed Rice & Seasonal vegetables, Traditional Cheesecake 韓式辣雞配白飯及時菜 芝士蛋糕	Pan-fried Scallops, Tomato Basil Sauce, Garlic Mashed Potato & Mix Vegetables, Cherry Almond Cake 煎帶子配蕃茄羅勒汁 配蒜香薯蓉及雜菜 車厘子杏仁蛋糕	Nasi Goreng, Mix Vegetables, Carrot Cake 印尼炒飯配雜菜 甘筍蛋糕	Penne Bolognaise, with Parmesan Cheese, Green Tea Mousse Cake 芝士肉醬通粉 綠茶慕絲蛋糕	Roasted Salmon, Served with Mix Vegetables, Carrot Cake 奶油咖喱燒三文魚配飯及時菜 甘筍蛋糕	Sa Cha Beef with Enoki Mushroom, Steamed Rice & Seasonal Vegetables Traditional Cheesecake 沙茶金菇牛肉配白飯及時菜 芝士蛋糕

Menu For Day 15 to Day 21

	星期一 Monday	星期二 Tuesday	星期三 Wednesday	星期四 Thursday	星期五 Friday	星期六 Saturday	星期日 Sunday
Breakfast 早餐	Satay Beef, with Soup Noodle 沙嗲牛肉湯麵	Spinach Egg Soufflé, Roasted Chicken, Ham, Veal Sausage, Hash and Tomato, Seasonal Fruit Cup 菠菜焗蛋、燒雞、火腿、 牛仔腸及蕃茄 時令生果杯	BBQ Pork Bun, Selected Dim Sum, Mushroom, Carrot & Pork Congee 叉燒包配精選點心及 冬菇甘筍豬肉粥	Cutlet Fish Fillet, Scrambled Eggs, Mix Salad, Cherry Tomato, Bun, Seasonal Fruit Cup 吉列魚柳、炒蛋、雜菜、 車厘茄、餐包 時令生果杯	Fried Udon with Chicken, Japanese Pork Dumplings 雞肉炒烏冬配日式豬肉餃	Scrambled Egg with Bacon, Pork Sausages, Potato Wedges, Baked Tomato with Herb, Seasonal Fruit Cup 炒蛋配煙肉、豬肉腸、 薯角及香草焗蕃茄 時令生果杯	Beef and Mushroom Congee, Scallion Bun and Siu Mai 牛肉蘑菇粥配花卷及燒賣
Lunch 午餐	Deep Fried Shrimp Rice, Tartar Sauce & Seasonal Vegetables 吉列蝦飯配他他汁及時菜	Grilled Chicken Breast, Lyonnaise Potatoes & Mix Vegetables 烤雞胸配洋蔥炸薯片及雜菜	Beef Stroganoff Style, Brown Rice & Mix Vegetables 俄式牛肉配糙米飯及雜菜	Japanese Curry Pork Chop, with Rice 日式咖喱豬扒飯	Thai Red Curry Halibut, Steamed Rice & Seasonal Vegetables 紅咖喱比目魚配白飯及時菜	Beef Goulash, Penne Pasta 匈牙利燴牛肉長通粉	Steamed Pork Ribs, Black Beans & Garlic Rice, Seasonal Vegetables 豉椒蒜蓉蒸排骨飯配時菜
Dinner 晚餐	Braised Beef, Tomato, Steamed Rice, Seasonal Vegetables, Carrot Cake 茄汁牛肉片配白飯及時菜 甘筍蛋糕	Stir-fried Prawns, Shallot, Steamed Rice, Seasonal Vegetables, Green Tea Mousse Cake 大蔥炒蝦仁配白飯及時菜 綠茶慕絲蛋糕	Steamed Fish, Wood Fungus, Steamed Rice, Seasonal Vegetables, Traditional Cheesecake 豉汁蒸魚配白飯及時菜 芝士蛋糕	Teriyaki Chicken, Steamed Rice & Seasonal Vegetables, Blueberry Cheesecake 照燒雞肉配白飯及時菜 藍莓芝士蛋糕	Dongbo Pork Meat, Steamed Rice & Seasonal Vegetables, Traditional Cheesecake 東坡肉配白飯及時菜 芝士蛋糕	Penne Bolognaise, With Parmesan Cheese, Green Tea Mousse Cake 芝士肉醬通粉 綠茶慕絲蛋糕	Chili Con Carne, With Steamed Rice, Red-Velvet Cake 墨西哥辣肉醬配白飯 紅絲絨蛋糕

Terms & Conditions 條款及細則：

- We will place your meals on the side table outside your room daily during your selected timeslot. 我們會每日於指定時間內把餐送到閣下房間外之茶几上。
- Please advise our staff of any food allergies. 如對任何食物有過敏反應，請於點餐時通知酒店職員。
- All menu items are subject to change according to availability. We apologize for any inconvenience caused. 菜單上的食材有可能受供應因素影響而更改。不便之處，敬請原諒。
- To ensure the best quality, safety and hygiene, please consume as soon as possible after receiving the meal. 為確保食物質素、安全及衛生，請於取餐後盡快食用。
- Kindly note the above menu items are not allowed to be changed 以上指定菜單為固定菜式，不可更改。
- We aim to be as environmentally friendly as possible, If you don't need a set a cutlery, please ask us when ordering.Thank you for your understanding. 我們的目標是盡可能環保，如果您不需要一套餐具，請在訂購時通知我們。謝謝您的理解。