Vegetarian Menu

	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	Com Flakes with Fresh Milk, Croissant & Danish (Jam and Butter), Yoghurt & Seasonal Fruit Cup 粟米片配鲜奶、牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Rocket Frittata with Herb Tomato, Sautéed Mix Mushrooms, Fried Potato, Seasonal Fruit Cup 火箭菜芝士焗蛋 配香草蕃茄、炒雜菌及 炸薯角 時令生果杯	Fried Vegetarian Noodles, Dried Bean Curd, Pak Choy, Sweet Corn Congee 上素豉油皇麵配白菜栗米粥	Oatmeal, Grilled Tomato, Baked Bean, Green Lettuce, Seasonal Fruit Cup 燕麥片配烤蕃茄, 茄汁焗豆,青菜沙律 時令生果杯	Corn Congee, Stir-fried Vegetables Noodle 粟米粥拼素三絲炒麵	Com Flakes with Fresh Milk, Croissant & Danish (Jam and Butter), Yoghurt & Seasonal Fruit Cup 粟米片配鲜切、牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Pancake, Strawberry Jam, Hard Boiled Egg, Bun 士多啤梨醬班戟配焓蛋.餐包		
Lunch 午餐	Plant-based Chicken, Braised Vegetables, Steamed Rice & Seasonal Vegetables 增素離配白飯及時菜	Winter Melon, Black Fungus, Bamboo Shoot & Bean Curd Puff, Steamed Rice & Seasonal Vegetables 冬瓜、黑木耳、竹筍及豆腐卜 配白飯及時菜	Sautéed Plant-based Chicken,	Braised Bean Curd Puff, Mix Mushroom & Jade Melon, Steamed Rice & Seasonal Vegetables 燴珍珠豆腐卜、雜菌及 翠玉瓜配白飯及時菜	Wok-fried Plant-based Beef, Braised Mushrooms with Bean Curd Sheet, Steamed Rice & Seasonal Vegetables 炒素牛肉及鮮竹燴三菇配白飯及時菜	Vegetarian Kung Pao Chicken, Braised Bamboo Shoot, Steamed Rice & Seasonal Vegetables 宮保素雞及燴筍角配白飯及時菜	Chickpea Falafel, Vegetable Jalfarezi & Steamed Rice 炸鷹嘴豆餅配印度咖喱雜菜及白飯		
Dinner 晚餐	Mix Mushroom & Zucchini, Bean Curd Puff, Stir-fried Plant-based Meat in Thai Style, Steamed Rice & Vegetables, Seasonal Fruit Cake 雜菌翠肉瓜爚豆腐卜及泰式鍋炒素牛肉 配白飯及時菜 時令生果杯	Mushroom & Tomato Stew Pasta, Mix Vegetables, Seasonal Fruit Cup	Braised Plant-based Meat Balls Pasta, Tomato Sauce, Mix Vegetables, Seasonal Fruit Cup 蕃茄汁素肉丸意粉配雜菜 時令生果杯	Stir-fried Plant-based Meat, Mushroom & Bean Curd in Soya Sauce, Steamed Rice & Vegetables, Seasonal Fruit Cup 炒豆腐、蘑菇及素肉配白飯及時菜 時令生果杯	Plant-based Meatball, Tomato Penne, Mozzarella Cheese, Seasonal Fruit Cup 蕃茄芝士素肉丸長通粉 時令生果杯	Steamed Bean Curd Sheet, Soya Sauce with Plant-based Pork & Asian Preserved Olives, Steamed Rice & Vegetables, Seasonal Fruit Cup 素菜絲燴枝竹及欄菜素豬肉崧毛豆 配白飯及時菜 時令生果杯	Stir-fried Plant-based Beef, Preserved Cabbage, Deep Fried Eggplant & Steamed Rice, Seasonal Fruit Cup 雪菜炒素牛肉、油爆茄子及白飯 時令生果杯		

	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	Sweet Corn Congee, Fried Noodles, Braised Bean Curd, Vegetables, Seasonal Fruit Cup 粟米粥、素肉碎豆腐 炒麵及時菜 時令生果杯	Corn Flakes with Fresh Milk, Croissant & Danish (Jam and Butter), Yoghurt & Seasonal Fruit Cup 粟米片配鲜奶、牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Fried Vegetarian Noodles, Dried Bean Curd, Pak Choy, Sweet Corn Congee 上素豉油皇麵 配白菜粟米粥	Plain Congee, Steamed Rice Rolls, Soy Milk 白粥・腸粉及豆漿	Boiled Eggs, Grilled Tomato, Mushrooms, Yoghurt and Soy Milk 焓蛋,烤蕃茄、蘑菇、乳酪 及豆漿	Congee with Mushroom & Pumpkin, Steamed Rice Roll, Vegetarian Dim Sum 雜菌南瓜粥 蒸腸粉 中式紊點心	Pancake, Strawberry Jam, Boiled Egg, Bun, Seasonal Fruit Cup 士多啤梨醬班戟配焓蛋及餐包 時令生果杯	
Lunch 午餐	Vegetables Fried Rice, with Broccoli 素菜炒飯配西蘭花	Fried Eggplant & Broccoli, Sweet and Sour Sauce, Steamed Rice & Seasonal Vegetables 菠蘿咕噜茄子西蘭花 配白飯及時菜	Chickpea Falafel, Vegetable Jalfarezi & Steamed Rice 炸鷹嘴豆餅配印度咖喱雜菜及白飯	Fusilli Pasta, Mushrooms in Creamy Sauce 白汁忌廉蘑菇螺絲粉	Braised Mapo Tofu, Vegetarian Meat, Steamed Rice 麻婆素肉豆腐配白飯	Linguine Pasta, Mushroom Fricassee 法式燴蘑菇扁意粉	Stir-fried Mushrooms, Steamed Rice, Seasonal Vegetables 三杯雜蘭配白飯及時菜	
Dinner 晚餐	Vegetarian Mapo Tofu, Braised Bean Curd Sheet, Steamed Rice & Vegetables, Seasonal Fruit Cup 素廳婆豆腐及翠玉瓜燴枝竹 配白飯及時菜 時令生果杯	Spaghetti with Plant-based Bolognaise, Parmesan Cheese, Seasonal Fruit Cup 芝士素肉醬意粉 時令生果杯	Thai Green Curry Vegetable, Plant-based Pork, Coconut Rice & Vegetables, Seasonal Fruit Cup 泰式青咖哩雜菜及素豬肉 配椰汁飯及時菜 時令生果杯	Vegetarian Yu Shang Eggplant, Steamed Rice & Vegetables, Seasonal Fruit Cup 素魚香茄子配白飯及時菜 時令生果杯	Braised Plant-based Meat Balls Pasta, Tomato Sauce, Mix Vegetables, Seasonal Fruit Cup 蕃茄汁素肉丸意粉配雜菜 時令生果杯	Mixed Fungus with Jade Melon, Bean Curd Puff, Steamed Rice & Vegetables, Seasonal Fruit Cup 雜菌翠玉瓜燴豆腐卜配白飯及時菜 時令生果杯	Stir-fried Plant-based Meat, Mushroom & BeanCurd, Soya Sauce Steamed Rice & Vegetables, Seasonal Fruit Cup 炒豆腐、蘑菇及素肉配白飯及時菜 時令生果杯	

	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	Fried Vegetarian Noodles, Dried Bean Curd, Pak Choy, Sweet Corn Congee 上素豉油皇麵配白菜粟米粥	Pancake, Strawberry Jam, Boiled Egg, Bun, Seasonal Fruit Cup 士多啤梨鹽班戟配烚蛋・餐包 時令生果杯	Corn Flakes with Fresh Milk, Croissant & Danish (Jam and Butter), Yoghurt & Seasonal Fruit Cup 粟米片配鲜奶、牛角包及 丹麥酥(配果醬及牛油)、 乳酪及時令生果	Oatmeal, Grilled Tomato, Baked Bean, Green Lettuce, Seasonal Fruit Cup 燕麥片配烤蕃茄, 茄汁焗豆,青菜沙律 時令生果杯	Congee with Mushroom & Pumpkin, Steamed Rice Roll, Vegetarian Dim Sum 雜魑南瓜粥 蒸陽粉 中式素點心	Corn Flakes with Fresh Milk, Croissant & Danish (Jam and Butter), Yoghurt & Seasonal Fruit Cup 粟米片配鮮牛奶、牛角包及 丹麥酥配果醬及牛油)、 乳酪及時令生果	Braised Vegetables Rice Vermicelli Pumpkin Congee, Seasonal Fruit Cup 上素燴米粉及南瓜粥 時令生果杯		
Lunch 午餐	Linguine Pasta, Mushroom Fricassee 法式燴蘑菇扁意粉	Vegetables Fried Rice, with Broccoli 素菜炒飯配西蘭花	Fried Eggplant & Broccoli, Sweet and Sour Sauce, Steamed Rice, Seasonal Vegetables 菠蘿咕噜茄子西蘭花 配白飯及時菜	Fusilli Pasta, Mushrooms in Creamy Sauce 白汁忌廉蘑菇螺絲粉	Braised Mapo Tofu Vegetarian Meat, Steamed Rice 麻婆素肉豆腐配白飯	Stir-fried Mushrooms, Steamed Rice, Seasonal Vegetables 三杯雜菌配時菜及白飯	Chickpea Falafel, Vegetable Jalfarezi & Steamed Rice 炸鷹嘴豆餅配印度咖喱雜菜及白飯		
Dinner 晚餐	Tomato Sauce Pasta, Mix Vegetables, Seasonal Fruit Cup 蕃茄素菜意大利麵 時令生果杯	Mix Fungus with Jade Melon, Bean Curd Puff, Steamed Rice & Vegetable, Seasonal Fruit Cup 雜菌翠玉瓜燴豆腐卜配白飯及時菜 時令生果杯	Pasta with Braised Cauliflower, Zucchini, Cherry Tomatoes, Seasonal Fruit Cup 蕃茄燴椰菜花意瓜配意大利麵 時令生果杯	Mix Vegetables, Light Curry Sauce, Steamed Rice, Seasonal Fruit Cup 咖哩素菜配白飯 時令生果杯	Pasta with Sauteed Mushrooms, Baby Spinach, Brown Sauce, Seasonal Fruit Cup 素肉汁燴蘑菇 · BB菠菜配意大利麵 時令生果杯	Vegetables Fried Rice, with Broccoli, Seasonal Fruit Cup 素菜炒飯配西蘭花 時令生果杯	Mushrooms Risotto, Seasonal Fruit Cup 蘑菇意大利飯 時令生果杯		

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。