



Café *A* 歷山餐廳

APPETIZERS AND SALADS | 前菜及沙律

HK\$

Norwegian Smoked Salmon and Avocado on Sourdough Bread

Red Onion, Crispy Capers, Mesclun Salad, Vinaigrette

198.00

挪威煙三文魚及牛油果酸種麵包

紅洋蔥、脆酸豆、雜菜沙律配黑醋汁



Pomelo and Prawn Salad in Thai Style

Peanuts, Crispy Shallots, Fish Sauce in Coriander Chili Lime Dressing

188.00

泰式柚子明蝦沙律



Alexandra Garden Salad

Avocado, Cucumber, Cherry Tomato, Artichoke, Asparagus, Beetroot, Dried Fruit & Apple Vinegar Dressing

168.00

歷山園林沙律

牛油果、青瓜、車厘茄、雅枝竹、露筍、紅菜頭、乾果及蘋果醋汁



Alexandra Caesar Salad

Parmesan Cheese, Croutons, White Anchovies and Crispy Parma Ham

168.00

歷山凱撒沙律

巴馬臣芝士、脆麵包粒、白鯷魚、帕馬火腿片



with Prawn 大蝦 (3 pieces 隻)

208.00

with Norwegian Smoked Salmon 挪威煙三文魚 (3 slices 片)

198.00

with Slow-cooked Chicken Breast 慢煮雞胸 (3 slices 片)

188.00

SOUPS | 湯類

Lobster Bisque, served with Garlic Baguette

118.00

龍蝦湯伴香蒜法包



Creamy Wild Mushroom Soup with Black Truffle Paste

88.00

黑松露醬蘑菇忌廉湯

French Onion Soup with Cheese Crouton

88.00

法式洋蔥湯

Western Daily Soup

78.00

是日西式餐湯

Chinese Daily Soup

78.00

是日中式餐湯



Signature Dish 推介菜式



Vegetarian 素食

Cake cutting fee HK\$200.00 each 切餅費每個港幣200.00元 | Corkage fee HK\$350.00 per bottle 開瓶費每瓶港幣350.00元

All prices are in Hong Kong Dollars and subject to 10% service charge.

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the Restaurant Manager.

如對某類食物敏感或對食材有特別要求, 請向餐廳經理查詢。

Food preparation takes time, please be patient. 食品製作需時, 敬請耐心等候。

SANDWICHES AND BURGERS | 三文治及漢堡

HK\$



Alexandra Club Sandwiches

Bacon, Tomato, Lettuce, Egg Mayo, Chicken Breast, Gammon Ham, Gruyere Cheese, White or Wheat Toast with Cajun Steak Fries

188.00

歷山公司三文治

煙肉、番茄、生菜、蛋沙律、雞胸、金門火腿、瑞士芝士、白方包或麥包配香辣薯條

188.00

Alexandra Burger

Australian Wagyu Beef, Cheddar Cheese, Fresh Onion, Tomato, Lettuce with Cajun Steak Fries

歷山招牌漢堡包

澳洲和牛肉、車打芝士、新鮮洋蔥、番茄、生菜配香辣薯條



Portobello Mushroom Burger with Cajun Steak Fries

珍寶菇漢堡配香辣薯條

168.00

Extra Crispy Bacon 加配脆煙肉 (1 piece 片)

20.00

PIZZA | 意大利薄餅



Prosciutto Ham e Funghi Pizza

Parma Ham, Mushroom Slices, Tomato Sauce, Mozzarella Cheese and Arugula

188.00

意式帕馬火腿蘑菇薄餅

帕馬火腿、蘑菇、番茄醬、水牛芝士、火箭菜

188.00

American BBQ Chicken Pizza

Chicken Meat, Onion, Bell Pepper, BBQ Sauce, Mozzarella Cheese

美式燒烤雞肉薄餅

雞肉、洋蔥、甜椒、燒烤醬、水牛芝士



Margherita Pizza

Sliced Tomato, Basil, Tomato Sauce, Mozzarella Cheese

168.00

瑪嘉麗特薄餅

番茄、羅勒、番茄醬、水牛芝士



Signature Dish 推介菜式



Vegetarian 素食

Cake cutting fee HK\$200.00 each 切餅費每個港幣200.00元 | Corkage fee HK\$350.00 per bottle 開瓶費每瓶港幣350.00元

All prices are in Hong Kong Dollars and subject to 10% service charge.

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the Restaurant Manager.

如對某類食物敏感或對食材有特別要求, 請向餐廳經理查詢。

Food preparation takes time, please be patient. 食品製作需時, 敬請耐心等候。

GRILLS AND SEAFOODS | 燒烤及海鮮

HK\$

Grilled U.S Prime Rib Eye Steak with Red Wine Reduction (300g)
烤頂級美國肉眼扒配紅酒汁 (300克)

398.00

 **Marinated Roasted Spring Chicken in Italian Style**
Rosemary and Garlic Sauce
意式香蒜燒春雞
露絲瑪莉蒜茸汁

268.00

Grilled Norwegian Salmon with White Wine Sauce
挪威三文魚扒配白酒汁

268.00

Traditional Barramundi Fish and Chips, Green Pea Purée, Tartar Sauce
傳統英式炸魚薯條配青豆茸及他他醬

238.00

All Main Courses are served with Cajun Steak Fries and Vegetable
以上主菜均配以香辣薯條及蔬菜

Side Dish (Please Choose One of Below)

Vegetable: Green Asparagus / Broccolini / Sautéed Mushrooms / Sautéed Garlic Cauliflower
Potato: Cajun Steak Fries / Black Truffle Paste Steak French Fries / Roasted Baby Potatoes
Starch: Rice / Spaghetti

48.00

48.00

28.00

配菜 (自選一款)

蔬菜類: 青露筍 / 西蘭花 / 炒雜菌 / 炒香蒜椰菜花
馬鈴薯類: 香辣薯條 / 黑松露醬薯條 / 烤薯
澱粉類: 飯 / 意大利粉

48.00

48.00

28.00

PASTAS | 意大利粉

Linguine Carbonara
卡邦尼汁意大利粉

188.00

Spaghetti Bolognese
Minced Angus Beef in a Rich Tomato Sauce served with Shaved Parmesan Cheese
安格斯肉醬意粉

188.00

 **Spaghetti Aglio Olio**
Aromatic Pasta Sautéed with Garlic, Olive Oil, Chilli Flakes, and Sprinkle of Parsley
香蒜橄欖油意粉

168.00



Signature Dish 推介菜式



Vegetarian 素食

Cake cutting fee HK\$200.00 each 切餅費每個港幣200.00元 | **Corkage fee HK\$350.00 per bottle** 開瓶費每瓶港幣350.00元

All prices are in Hong Kong Dollars and subject to 10% service charge.

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the Restaurant Manager.

如對某類食物敏感或對食材有特別要求, 請向餐廳經理查詢。

Food preparation takes time, please be patient. 食品製作需時, 敬請耐心等候。

HALAL SPECIALTIES | 清真美食

HK\$

	Grilled Sirloin Steak with Chimichurri 烤西冷牛扒配阿根廷青醬	238.00
	Roasted Lamb Chop with Seasonal Vegetables in Rosemary Jus 燒羊扒伴雜菜配露絲瑪莉汁	238.00
	Roasted Spring Chicken with Seasonal Vegetables in Teriyaki Sauce 燒春雞伴雜菜配照燒汁	168.00
	Pan-fried Barramundi with Sea Salt in Olive Oil 香煎海鹽盲鰭魚配橄油	168.00
	Spaghetti with Asparagus in Tomato Sauce 露筍意大利粉配番茄汁	168.00
	Mинestrone 意大利雜菜湯	98.00
	Fruit Salad 鮮果沙律	68.00

ASIAN SPECIALTIES | 亞洲特色美食

Japanese Eel and Scallop Teriyaki with Steamed Rice 鰻魚帶子飯	198.00
Yellow Curry Chicken in Thai Style, served with Steamed Rice 泰式黃咖喱雞球配白飯	168.00
Stir-fried Flat Rice Noodle with Beef in XO Sauce XO醬乾炒牛河	158.00
Fried Rice in "Yeung Chow" Style 揚州炒飯	148.00
Crispy Fried Noodle with Shredded Pork 肉絲脆麵	138.00

DESSERTS | 甜品

Alexandra Fresh Fruit Platter 歷山生果拼盤	128.00
Chocolate Fondant with Vanilla Ice Cream 朱古力心太軟配雲呢拿雪糕	108.00
Mango Napoleon 芒果拿破崙	88.00
Blueberry Cheese Cake 藍莓芝士餅	88.00



Signature Dish 推介菜式



Vegetarian 素食

Cake cutting fee HK\$200.00 each 切餅費每個港幣200.00元 | **Corkage fee HK\$350.00 per bottle** 開瓶費每瓶港幣350.00元

All prices are in Hong Kong Dollars and subject to 10% service charge.

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the Restaurant Manager.

如對某類食物敏感或對食材有特別要求, 請向餐廳經理查詢。

Food preparation takes time, please be patient. 食品製作需時, 敬請耐心等候。

COFFEE | 咖啡

HK\$
Hot 热飲 / Iced 凍飲

Cappuccino	泡沫咖啡	63.00
Cafe Latte	鮮奶咖啡	63.00
Cafe Mocha	朱古力咖啡	63.00
Double Espresso	雙份特濃咖啡	63.00
Chocolate	朱古力	63.00
Coffee	即磨咖啡	58.00

TEA | 紅茶

HK\$ 热飲 / Iced 凍飲

with Milk / Lemon	配牛奶 / 檸檬	58.00 / 63.00
-------------------	----------	---------------

FINE TEAS (TEA WG) | 精選茗茶 (TEA WG)

English Breakfast	英式早餐茶	63.00
French Earl Grey	法式伯爵茶	63.00
Jasmine Queen	皇后茉莉綠茶	63.00
Geisha Blossom	蝴蝶夫人茶	63.00
Chamomile	洋甘菊茶	63.00

MINERAL WATER | 矿泉水

SAN PELLEGRINO Sparkling (500 ml)	58.00
聖沛黎洛有氣礦泉水 (500 毫升)	
WATSON'S WATER Mineral (430 ml)	40.00
屈臣氏礦泉水 (430毫升)	

FRESHLY SQUEEZED JUICE | 鮮榨果汁

Orange Juice	橙汁	78.00
Watermelon Juice	西瓜汁	78.00
Vibrant Green		78.00
Ginger, Green Apple, Celery, Cucumber, Honey		
綠色力量		
薑、青蘋果、西芹、青瓜、蜜糖		
Vital Blend		78.00
Strawberry, Raspberry, Watermelon, Mango, Beetroot		
朝氣再現		
士多啤梨、紅桑子、西瓜、芒果、紅菜頭		

SOFT DRINKS | 汽水

Coke	可樂	58.00
Coke Zero	無糖可樂	58.00
Sprite	雪碧	58.00

Cake cutting fee HK\$200.00 each 切餅費每個港幣200.00元 | Corkage fee HK\$350.00 per bottle 開瓶費每瓶港幣350.00元

All prices are in Hong Kong Dollars and subject to 10% service charge.

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the Restaurant Manager.

如對某類食物敏感或對食材有特別要求, 請向餐廳經理查詢。

Food preparation takes time, please be patient. 食品製作需時, 敬請耐心等候。