

APPETIZERS AND SALADS | 前菜及沙律

HK\$

Norwegian Smoked Salmon and Avocado on Sourdough Bread

198.00

Red Onion, Crispy Capers, Mesclun Salad, Vinaigrette

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

188.00

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

泰式柚子明蝦沙律



Alexandra Garden Salad

168.00

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

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

168.00

Parmesan Cheese, Croutons, White Anchovies and Crispy Parma Ham

歷山凱撒沙律

巴馬臣芝士、脆麵包粒、白鯧魚、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，敬請耐心等待。

SANDWICHES AND BURGERS | 三文治及漢堡

HK\$



Alexandra Club Sandwiches

188.00

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

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

Alexandra Burger

188.00

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

168.00

珍寶菇漢堡配香辣薯條

Extra Crispy Bacon 加配脆煙肉 (1 piece 片)

20.00

PIZZA | 意大利薄餅



Prosciutto Ham e Funghi Pizza

188.00

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

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

American BBQ Chicken Pizza

188.00

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

168.00

Sliced Tomato, Basil, Tomato Sauce, Mozzarella Cheese

瑪嘉麗特薄餅

番茄、羅勒、番茄醬、水牛芝士



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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

48.00

Potato: Cajun Steak Fries / Black Truffle Paste Steak French Fries / Roasted Baby Potatoes

48.00

Starch: Rice / Spaghetti

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

48.00

馬鈴薯類: 香辣薯條 / 黑松露醬薯條 / 燒薯

48.00

澱粉類: 飯 / 意大利粉

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



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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

香煎海鹽盲鱒魚配橄欖油

168.00



Spaghetti with Asparagus in Tomato Sauce

露筍意大利粉配番茄汁

168.00



Minestrone

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



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COFFEE | 咖啡

HK\$
Hot 熱飲 / 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

Hot 熱飲 / Iced 凍飲

with Milk / Lemon	配牛奶 / 檸檬	58.00 / 63.00
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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 | 礦泉水

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

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