

APPETIZERS AND SALADS | 前菜及沙律

HK\$

Norwegian Smoked Salmon and Avocado on Sourdough Bread

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

198

188



Pomelo and Prawn Salad in Thai Style

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

泰式柚子明蝦沙律



Alexandra Garden Salad

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

歷山園林沙律

牛油果、青瓜、車厘茄、雅枝竹、蘆筍、紅菜頭、乾果及蘋果醋汁

168

Alexandra Caesar Salad

Parmesan Cheese, Croutons, White Anchovies and Crispy Parma Ham

歷山凱撒沙律

巴馬臣芝士、脆麵包粒、白鯷魚、巴馬火腿片

168

with Prawn 大蝦(3 pieces 隻)

208

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

198

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

188

SOUPS | 湯類

Lobster Bisque, served with Garlic Baguette

龍蝦湯伴香蒜法包

98



French Onion Soup with Cheese Crouton

法式洋蔥湯

88

Western Daily Soup

是日西式餐湯

78

Chinese Daily Soup

是日中式餐湯

78



Signature Dish 推介菜式



Vegetarian 素食

Cake cutting fee HK\$200 each 切餅費每個港幣200元 | Corkage fee HK\$350 per bottle 開瓶費每瓶港幣350元

All prices are in Hong Kong Dollars and subject to 10% service charge. 價目以港幣計算並需加一服務費。

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。

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SANDWICHES AND BURGERS | 三文治及漢堡

HK\$



Alexandra Club Sandwiches

188

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

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

Grilled Ham and Cheese Sandwiches

168

扒火腿芝士三文治

Extra Crispy Bacon 加配脆煙肉 (1 piece 片)

20

PIZZA | 意大利薄餅



Prosciutto Ham e Funghi Pizza

188

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

意式巴馬火腿蘑菇薄餅

巴馬火腿、蘑菇、番茄醬、水牛芝士、火箭菜

Pesto Chicken Pizza

188

Chicken Breast, Tomato, Mozzarella Cheese, Pesto Sauce

香草雞胸薄餅

雞胸、番茄、水牛芝士、香草醬



Margherita Pizza

168

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 SEAFOOD | 燒烤及海鮮

HK\$

Grilled U.S. Prime Rib Eye Steak with Red Wine Reduction (300g)

398

烤頂級美國肉眼扒配紅酒汁(300克)



Marinated Roasted Spring Chicken in Italian Style

268

Rosemary and Garlic Sauce

意式香蒜燒春雞

露絲瑪莉蒜茸汁

Grilled Norwegian Salmon with White Wine Sauce

268

挪威三文魚扒配白酒汁

Grilled Canadian Pork Chop

248

Roasted Assorted Vegetables, New Grain Potatoes and Apple Gravy

扒加拿大豬扒配蘋果燒汁

Traditional Barramundi Fish and Chips, Green Pea Purée, Tartar Sauce

238

傳統英式炸魚薯條配青豆茸及其他醬

All Main Course are served with Cajun Steak Fries and Vegetable

以上主菜均配以香蒜薯條及蔬菜

Side Dish (Please Choose One of Below)

Vegetable Asparagus / Broccolini / Sautéed Mushrooms / Sautéed Garlic Cauliflower 48

Potato Cajun Steak Fries / Black Truffle Paste Steak French Fries / Roasted Baby Potatoes 48

Starch Rice / Spaghetti 28

配菜(自選一款)

蔬菜類 蘆筍 / 西蘭花苗 / 炒雜菌 / 炒香蒜椰菜花 48

馬鈴薯類 香蒜薯條 / 黑松露醬薯條 / 燒薯 48

澱粉類 飯 / 意大利粉 28

PASTAS | 意大利粉

Angel Hair Pasta with Asparagus and Shrimp

188

蘆筍鮮蝦天使麵

Linguine Carbonara

168

卡邦尼汁扁意大利粉



Spaghetti Aglio Olio

168

Aromatic Pasta Sautéed with Garlic, Olive Oil, Chili Flakes, and Sprinkle of Parsley

香蒜橄欖油意大利粉



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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

Roasted Lamb Chop with Seasonal Vegetables in Rosemary Jus

燒羊扒伴雜菜配露絲瑪莉汁

238



Roasted Spring Chicken with Seasonal Vegetables in Teriyaki Sauce

燒春雞伴雜菜配照燒汁

168

Pan-fried Barramundi with Sea Salt in Olive Oil

香煎海鹽盲鰮魚配橄欖油

168



Spaghetti with Asparagus in Tomato Sauce

蘆筍意大利粉配番茄汁

168



Minestrone

意大利雜菜湯

98



Fruit Salad

鮮果沙律

68

ASIAN SPECIALTIES | 亞洲特色美食

Japanese Eel and Scallop Teriyaki with Steamed Rice

鰻魚帶子飯

198

Yellow Curry Chicken in Thai Style, served with Steamed Rice

泰式黃咖喱雞球配白飯

168

Baked Tiger Prawn with Cheese and Inaniwa Udon

芝士焗虎蝦配稻庭烏冬

158

Fried Rice in "Yeung Chow" Style

揚州炒飯

148

Malaysian Char Kway Teow

馬來西亞炒貴刁

138

DESSERTS | 甜品

Alexandra Fresh Fruit Platter

歷山生果拼盤

118

Chocolate Fondant with Vanilla Ice-cream

朱古力心太軟配雲呢拿雪糕

98

Mango Napoleon

芒果拿破崙

88

Blueberry Cheese Cake

藍莓芝士餅

88



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COFFEE | 咖啡

HK\$

Hot 熱飲 / Iced 凍飲

Cappuccino	泡沫咖啡	63
Cafe Latte	鮮奶咖啡	63
Cafe Mocha	朱古力咖啡	63
Double Espresso	雙份特濃咖啡	63
Chocolate	朱古力	63
Coffee	即磨咖啡	58

TEA | 紅茶

Hot 熱飲 / Iced 凍飲

with Milk / Lemon	配牛奶/ 檸檬	58 / 63
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FINE TEAS (TEA WG) | 精選茗茶 (TEA WG)

English Breakfast	英式早餐茶	63
French Earl Grey	法式伯爵茶	63
Jasmine Queen	皇后茉莉綠茶	63
Geisha Blossom	蝴蝶夫人茶	63
Chamomile	洋甘菊茶	63

MINERAL WATER | 礦泉水

SAN PELLERGRINO Sparkling (500 ml)	58
聖沛黎洛有氣礦泉水 (500 毫升)	
WATSON'S WATER Mineral (430 ml)	40
屈臣氏礦泉水 (430 毫升)	

FRESHLY SQUEEZED JUICE | 鮮榨果汁

Orange Juice	橙汁	78
Watermelon Juice	西瓜汁	78
Vibrant Green		78
Ginger, Green Apple, Celery, Cucumber, Honey		
綠色力量		
薑、青蘋果、西芹、青瓜、蜜糖		
Vital Blend		78
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
Coke Zero	無糖可樂	58
Sprite	雪碧	58

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