

# STAYCATION SET DINNER MENU

Last delivery time at 9pm  
最後送餐時間為晚上9時  
(Pre-order 預先落單)

## 晚餐菜單 5pm - 9pm

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### SET A

逸東一品盒

Signature Appetizers

明爐蜜汁叉燒、話梅車厘茄、香蔥海蜇頭

*Honey-glazed Barbecued Pork,*

*Chilled Tomatoes Marinated with Preserved Plum Juice,*

*Marinated Jelly Fish with Scallion Oil*

廿八頭鮑魚扣花菇

Braised Abalone (28 heads) with Black Mushrooms

豉油皇煎龍脷球

Pan-fries Dover Sole Fillet with Supreme Soy Sauce

蒜茸炒時蔬

Stir-fried Seasonal Vegetables with Minced Garlic

迷你荷葉飯

Fried Rice with Assorted Meat Wrapped in Lotus Leaf

香芒糯米卷

Chilled Mango Glutinous Rolls

### SET B

逸東一品盒

Signature Appetizers

明爐蜜汁叉燒、話梅車厘茄、香蔥海蜇頭

*Honey-glazed Barbecued Pork,*

*Chilled Tomatoes Marinated with Preserved Plum Juice,*

*Marinated Jelly Fish with Scallion Oil*

翡翠煎釀帶子

Pan-fried Scallops Stuffed with Shrimp Paste

咕嚕斑球

Grouper Fillet with Sweet & Sour Sauce

薑汁荷塘芥蘭

Stir-fried Chinese kale with Ginger Juice

迷你荷葉飯

Fried Rice with Assorted Meat Wrapped in Lotus Leaf

香芒糯米卷

Chilled Mango Glutinous Rolls

(For one person 一位用)

\*米芝蓮食府逸東軒行政總廚主理

Prepared by Executive Chef of Michelin-starred Yat Tung Heen

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HONG KONG

# STAYCATION SET DINNER MENU

## 晚餐菜單

## SET C

### APPETIZER

#### 頭盤

(Choose 3 選三款)

**JAMON**  
Jamon Serrano, Melon, Truffle Honey, Mixed Leaves  
西班牙風乾火腿, 蜜瓜, 松露蜜糖

**COLD CUTS & CHEESE**  
3 Cold Cuts & 3 Cheese, Dried Fruits, Nuts, Crackers  
風乾火腿芝士拼盤

**BURRATA (V)**  
Italian Burrata, Cherry Tomatoes, Rocket, Olive Oil, Balsamic  
番茄水牛芝士

**SHRIMP SALAD**  
Shrimp, Avocado, Tomato, Cucumber, Peppers, Thousand Island Dressing, Mixed Leaves  
大蝦牛油果沙律

**SMOKED SALMON CAESAR SALAD**  
Romaine, Bacon, Parmesan, Croutons, Smoked Salmon, Caesar Dressing  
煙三文魚凱撒沙律

**SNACK PLATTER**  
Fried Wontons, Spring Rolls, Crab & Potato Croquettes, Shrimp Crackers, Sauces  
小食拼盤

**PORCINI TORTELLINI (V)**  
Porcini Mushroom Tortellini, Truffle Cream Sauce  
牛肝菌意大利雲吞配黑松露忌廉汁

**MENTAIKO LINGUINE**  
Linguine, Mentaiko Cream Sauce, Dried Seaweed  
明太子忌廉意粉

### MAIN

#### 主菜

(Choose 1 選一款)

### GRAND SEAFOOD PLATTER 精選海鮮拼盤 (For two persons 兩位用)

**BOSTON LOBSTER THERMIDOR**  
Laksa Spiced With Cheese Sauce  
喇沙芝士焗龍蝦 (2 pieces 兩隻)

**STEAMED SNOW CRAB LEG**  
Sriracha Mayonnaise  
蒸鱈長蟹腳配士拉差蛋黃醬 (300g克)

**GRILLED TIGER PRAWN**  
Thai Spices  
泰式燒大虎蝦 (6 pieces隻)

**BAKED NZ OYSTERS**  
Spinach, Chipotle Sauce  
香辣菠菜焗紐西蘭生蠔 (4 pieces 隻)

**GREENSHELL MUSSELS**  
Miso Glaze  
麵豉醬焗青口 (8 pieces 隻)

**SEA WHELKS**  
Seaweed Butter  
紫菜牛油焗翡翠螺 (8 pieces 隻)

### GRILLED MEATS PLATTER 特級燒肉拼盤 (For two persons 兩位用)

**Herb grilled LAMB chops**  
香草燒羊架 (4 pieces件)

**US Angus beef striploin pepper STEAK**  
美國安格斯西冷牛扒 (300g克)

**Roast Australian beef RIBEYE**  
烤澳洲肉眼扒 (250g克)

**Spring CHICKEN, miso glaze**  
和風燒春雞 (Whole原隻)

**Slow-cooked PORK belly**  
慢燒脆皮豬腩肉 (200g克)

### SIDE DISHES 配菜 (ALL INCLUDED for both platters 兩款拼盤均附有配菜)

**Honey Glazed Baby Carrots**  
蜜糖烤迷你紅蘿蔔

**Roast New Potatoes with Cumin & Coriander**  
香草烤薯仔

**Creamed Spinach**  
忌廉菠菜

**Baked Pineapple, Sauces & Condiments**  
香烤菠蘿

### DESSERT

#### 甜品

(Choose 2 選兩款)

**BAKED CHEESECAKE**  
Cherry Cheesecake with Fresh Cherry  
焗車厘子芝士餅

**MATCHA ROLL CAKE**  
Red Bean & Matcha Roll Cake with Berries  
抹茶紅豆卷蛋

**CHOCOLATE CAKE**  
Passionfruit Chocolate Cake with Berries  
熱情果朱古力蛋糕

**OPERA GATEAUX**  
Coffee Butter Cream, Dark Chocolate Ganache, Joconde Sponge, Chocolate Sauce  
咖啡歌劇院蛋糕

**FRUIT PLATTER**  
Seasonal Fruit, Mixed Berries  
鮮果拼盤

(V) Vegetarian 素食



# STAYCATION WINE MENU

## 精選美酒

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**Choose ONE bottle of Wine or SIX bottles of Beer per room**

**每個房間可選一枝葡萄酒或六枝啤酒**

### **Sparkling Wine** 氣酒

Pera Ventura Cava Reserva Brut NV

Fiori Di Prosecco Millesimato Brut DOC

### **Rosé Wine** 玫瑰紅酒

Steffen Spatburgunder Rose, Germany

Le T de Tamary, Domaine de Tamary, Cote de Provence, France

### **White Wine** 白酒

Borsao Clasico Blanco Campo de Borja, Spain

Graham Norton's Own Sauvignon Blanc, New Zealand

Victor Park Chardonnay, Australia

Steffen Trittenheimer Altärchen Riesling Spätlese Trocken Reserve, Mosel, Germany

### **Red Wine** 紅酒

Barwang The Wall Shiraz, Australia

Excuse My French Pinot Noir, France

Elsa Bianchi Malbec Mendoza, Argentina

Whistling Duck Cabernet Merlot, New South Wales, Australia

### **Asahi Beer** 朝日啤酒