

Chef ChanChan's Home Delicacy 陳師傅自家滋味

FREE 免費
羅漢果茶 Mangosteen Tea

	椒鹽美國黑豚腩	U.S. Pork Belly with Spiced Salt	\$58
+	 秘製咖喱肉排	Pork Ribs in Bistro on the Bund Curry	\$68
	蝦醬炆橡果豬腩肉	Braised Pork Belly in Shrimp Paste	\$58
	金腿蛋白炒蝦仁	Scrambled Egg White with Shrimps and Yunnan Ham	\$78
	 XO 醬蓮藕百花餅	Pan-fried Lotus Root with Shrimp Paste in XO Sauce	\$88
	金蒜黑椒美國穀飼肥牛粒	U.S. Diced Corn-fed Beef with Black Pepper and Garlic	\$68
	 香茅露筍炒美國草飼牛柳粒	Sautéed Diced Grass-fed Tenderloin with Asparagus and Lemongrass	\$68
	野菌美國穀飼肥牛煲	Sliced U.S. Corn-fed Beef with Wild Mushrooms in Hot Pot	\$68
	 黑椒南乳烤羊扒	Grilled Lamb Chops with Black Peppers and Chinese Red Cheese	\$78
	黑白胡椒鮮薄荷浸羊腩	Lamb Brisket in Black and White Peppers and Fresh Mint Sauce	\$68
	香脆比目魚柳 秘方甜酸汁	Sweet and Sour Halibut Fillet	\$68
	香芒雙芹炒雞柳	Sautéed Corn-fed Chicken Fillet with Mango and Duo Celeries	\$58
	 丁香杞子慢火浸粟飼雞	Slow-cooked Corn-fed Chicken with Chinese Wolfberries and Cloves	(半隻 half) \$68 (壹隻 whole) \$128
	 香茅粟子炆鴨	Braised Duck with Chestnuts and Lemongrass	\$68
	南澳星斑扒滑豆腐	Braised South Australian Grouper with Beancurd	\$78
	椰香咖喱鰻魚煲	Coconut Curry Eel in Hot Pot	\$78
	 椒鹽一口豆腐	Crispy Beancurd in Spiced Salt	\$48
	 薑汁米酒雜菜煲	Mixed Vegetables with Ginger, Scallions and Rice Wine in Hot Pot	\$48
	 腐乳炒有機時蔬	Sautéed Seasonal Organic Vegetables with Chinese Cheese	\$48

No MSG, less salt & oil, organic ingredients apply 低鹽低油不含味精崇尚有機

香苗白飯 Steamed Rice (每碗 \$8 one bowl)

Plus 10% service charge 加一服務費

 Spicy 辣

 Vegetarian Dishes 素食

 Chef Recommendations 廚師推介

Appetizer • Salad • Snack 前菜 沙律 小吃

	Nachos Tortilla Chips topped with Melted Cheese, Jalapeño with Guacamole, Sour Cream and Tomato Salsa 香脆玉米片 半溶芝士 墨西哥辣椒 牛油果醬 酸忌廉及蕃茄莎莎	\$68	Deep Fried Home-made Thai Prawn Cakes 泰式炸蝦餅 (4pcs 件)	\$78	
	Fresh Shrimp Sashimi with a Special Thal-Jap Chili and Garlic Sauce 生蝦刺身 泰日風味蒜香辣汁	\$88		Chicken and Beef Satay 雞肉及牛肉沙嗲 (6 skewers 串)	\$58
	Cloves Pigeon Breast with Tomato and Red Onion Salad 丁香白鴿胸 蕃茄紅洋蔥沙律	\$88		Deep-fried Fish Fingers with Tartar Sauce 香炸手指龍俐柳 (6pcs 件)	\$68
	Classic Caesar Salad with Grilled Shrimps, Smoked Salmon or Tandoori Chicken 凱撒沙律 可配扒蝦、煙三文魚 或 天多利燒雞	\$88		Vegetable Samosa 印式素咖喱角 (6pcs 件)	\$58
	Greek Salad Mixed Bell Peppers, Olives, Onions and Feta Cheese, tossed with Aged Balsamic Vinegar and Extra Virgin Olive Oil 希臘沙律 彩椒 橄欖 洋蔥 費達芝士 意大利優質陳醋及攪油	\$68		Minced Lamb Samosa 印式羊肉咖喱角 (6pcs 件)	\$58
	Pineapple and Chicken Salad with Coconut Mayonnaise 鳳梨雞沙律 椰香蛋黃醬	\$58		Honey Roasted Lemongrass Chicken Tulips 蜜烤香茅一支骨雞翼 (6pcs 件)	\$68
	Garlic Bread 蒜蓉法飽 (4pcs 件)	\$28		Deep-fried Onion Rings 脆炸洋葱圈	\$48

Western Soup 西式餐湯

	Chef Special Soup of the Day 是日廚師精選湯	\$48
	Extra Rich Cream of Mushrooms 濃香野菌忌廉湯	\$68
	Lobster Bisque Laced with Cognac 香草干邑龍蝦湯	\$68

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Chef Special 主廚精選

Traditional Fish n' Chips

served with Tartar Sauce

英式炸魚薯條 他他汁

\$98

Baked Lamb Rack

with Rosemary and Garlic Crust served with Mint Jus

迷迭香蒜子焗澳洲羊鞍 鮮薄荷葉燒汁

\$148

Grilled U.S. Angus Rib Eye Steak (12 oz)

with Trio of Pepper Corn Sauce

扒美國安格斯牛扒 三色胡椒汁

\$228

Grilled Double Cut U.S. Corn-fed Pork Chop

with Wild Mushroom Jus

扒美國穀飼豬扒 蘑菇汁

\$98

Deep-fried Chicken Fillet

stuffed with Ham and Cheese, Housin Merlot Jus

炸雞柳釀火腿芝士 海鮮紅酒汁

\$98

Pan-fried New Zealand Flounder Fillet

with Jasmine Cream Sauce

香煎紐西蘭比目魚柳 茶香忌廉汁

\$128

Pasta • Rice 意粉 飯

Spaghetti with Australian Beef Ragout

鮮牛肉醬焗意粉

\$98

Spaghetti with Seafood, Basil, Garlic and Chill

香辣海鮮紫蘇意大利粉

\$98

Linguini with Bacon, Mushroom, Garlic,

Rosemary and Cheese Cream Sauce

芝士煙肉蘑菇 忌廉汁扁意粉

\$98

Grilled U.S. Pork Chop on Fried Rice and

Baked with House Tomato Sauce

灣畔蕃茄豬扒焗炒飯

\$78

Seafood Fried Rice

Baked with Cream Cheese Sauce

芝士忌廉焗海鮮炒飯

\$78

Grilled Chicken Fillet on Fried Rice

Baked with House Mushroom Sauce

蘑菇汁焗穀飼雞炒飯

\$78

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 Spicy 辣





 Vegetarian Dishes 素食

 Chef Recommendations 廚師推介

Asian Selection 亞洲魅力

	Green Thai Curry Chicken with Eggplant, Chilli and Citrus Leaves, served with Steamed Rice 泰式青咖喱雞 香苗	\$98		Lamb Madras Masala Fragrant Lamb Masala, with Tomatoes, Ginger, Coriander and Fresh Mint, served with Naan 印式羊肉咖喱 印度原味烤餅	\$98
	Red Thai Curry Fish prepared with Coconut Milk, Lemongrass, Chilli and Hot Basil, served with Steamed Rice 泰式紅咖喱魚柳 香苗	\$98		Dakshin Prawn Curry Prawns in Coconut Cream and Chillies, served with Naan 印式椰汁甜酸咖喱蝦 印度原味烤餅	\$128
	Chicken Tikka with Naan Boneless Chicken marinated with Saffron, Yoghurt and Indian Spices, served with Naan 印式乳酪香味燒雞 印度原味烤餅	\$118		Lamb or Chicken Biryani Juicy Boneless Lamb or Chicken cooked with Saffron Flavoured Rice 印式羊或雞肉炒飯	\$98
	Chicken Korma with Cashew Nut Sauce served with Steamed Rice or Naan 印式腰果咖喱汁雞柳 香苗或印度原味烤餅	\$98		Indian Naan 傳統印度原味烤餅 \$28 Onion or Garlic Naan 印度洋蔥烤餅 或 蒜蓉烤餅 \$32	

Chinese Savory 中華美廚

	滑蛋淡水斑皇濕炒河粉	Fried Flat Noodles with Eggs and River King Grouper in Superior Sauce	\$48
	美國草飼牛肉乾炒河粉	Fried Flat Noodles with Sliced grass-fed Beef in Premium Soy Sauce	\$48
	鮮菇肉片炒河粉	Fried Sliced Pork and Black Mushrooms with Flat Noodles	\$48
	秘製穀飼雞肉野菌餃子湯麵	Home-made Chicken and Wild Mushroom Dumplings with Noodles in Superior Soup	\$48
	大肚婆粟飼雞肉薑炒飯	Fried Rice with Corn-fed Chicken and Ginger	\$48
	雙筍炒飯	Fried Rice with Duo Bamboo Shoots	\$48
	虎皮蛙鮮味粥	Congee with Fresh Tiger-skin Frogs and Ginger	\$38
	淡水斑皇鮮味粥	Congee with River King Grouper Fillet	\$38
	自選滋味粥	Congee with your preferred ingredients	\$__

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Burger • Sandwich 漢堡及三文治

All the following sandwiches and burgers are served with Chips
以下所有三文治及漢堡包均配以炸薯條


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|---|-------------|
| Club Sandwich
Layered with Ham, Roasted Chicken, Fried Egg, Tomato, Bacon, Avocado and Lettuce
公司三文治(配料: 火腿 燒雞肉 煎蛋 蕃茄 煙肉 牛油果 生菜) | \$78 |
|  Freshly Ground U. S. Beef Burger
Served with Onion Ring, Mixed Rocket Leaf Salad
美國特級牛肉漢堡飽 洋葱圈 火箭菜沙律
Extra Topping 自加配料(每款): Bacon 煙肉 \$8 Fried Egg 煎蛋 \$8
Cheese 芝士 \$8 Mushrooms 白菌 \$12 | \$88 |
|  U.S Halibut Burger served with Dill Yoghurt
美國比目魚柳漢堡飽 配刁草乳酪醬 | \$88 |
| B.L.T Sandwich 蕃茄 煙肉 生菜 三文治 | \$68 |
| Grilled Ham and Cheese Sandwich 扒芝士火腿三文治 | \$68 |
| Tuna Fish Sandwich 吞拿魚三文治 | \$58 |

Freshly Baked Pizza 即焗薄餅

Please allow 15 minutes 請候 15 分鐘

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|--|-------------|
|  Margherita Basilico
Classic Italian Pizza with Tomato Sauce, Basil and Mozzarella
傳統意大利香草茄醬薄餅
配料: 意大利水牛芝士 蕃茄醬 香草 | \$88 |
|  Pizza au Parma
Crispy Pizza topped with Italian Parma Ham, Tomato Sauce, Basil and Mozzarella
巴馬火腿薄餅
配料: 巴馬火腿 意大利水牛芝士 蕃茄醬 香草 | \$98 |
| Pizza au Smoked Salmon
Crispy Pizza topped with Smoked Salmon, Tomato Sauce, Basil and Mozzarella
煙三文魚薄餅
配料: 煙三文魚 意大利水牛芝士 蕃茄醬 香草 | \$98 |

Sweet Temptation 甜在心

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|---|-----------------------------|-------------|
|  Green House Strawberries in Passion Fruit Sauce | 溫室士多啤梨 熱情果汁 | \$58 |
| Sweetened Sago Cream with Mango and Pomelo | 楊枝金露 | \$35 |
| Chocolate and Bailey's Cake | 百利甜酒朱古力餅 | \$68 |
|  Banana and Toffee Tart | 香妃撻 | \$58 |
| Home-made American Cheese Cake | 焗美式芝士餅 | \$68 |
| Classic Tiramisu | 意大利芝士餅 | \$68 |
| Baked Wild Berry Crumble (Please allow 15 minutes 請候 15 分鐘)
With Mövenpick Vanilla Ice-Cream | 即焗野莓金寶
伴 Mövenpick 雲呢拿雪糕 | \$78 |

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