

Appetizer • Salad • Snack

前菜 沙律 小吃

- 101 **Claves Pigeon Breast** with Tomato and Red Onion Salad 丁香白鴿胸蕃茄紅洋蔥沙律 **\$88**
- 102 **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**
- 103 **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**
- 104 **Pineapple and Chicken Salad** with Coconut Mayonnaise 鳳梨雞沙律 椰香蛋黃醬 **\$58**
- 105 **Home-made Thai Prawn Cakes** 泰式炸蝦餅 (4pcs 件) **\$78**
- 106 **Chicken and Beef Satay** 雞肉及牛肉沙嗲 (6 skewers 串) **\$58**
- 107 **Deep-fried Fish Fingers** with Tartar Sauce 香炸手指龍俐柳 (6pcs 件) **\$68**
- 108 **Vegetable Samosa** 印式素咖喱角 (6pcs 件) **\$58**
- 109 **Minced Lamb Samosa** 印式羊肉咖喱角 (6pcs 件) **\$58**
- 110 **Honey Roasted Lemongrass Chicken Tulips** 蜜烤香茅一支骨雞翼(6pcs 件) **\$68**

Western Soup 西式餐湯

- 111 **Soup of the Day** 是日廚師精選湯 **\$48**
- 112 **Cream of Mushrooms** 濃香野菌忌廉湯 **\$68**
- 113 **Lobster Bisque** 香草干邑龍蝦湯 **\$68**

Pasta • Rice 意粉 飯

- 201 **Spaghetti with Australian Beef Ragout** 鮮牛肉醬焗意粉 **\$98**
- 202 **Spaghetti with Seafood, Basil, Garlic & Chili** 香辣海鮮紫蘇意大利粉 **\$98**
- 203 **Linguini with Bacon, Mushrooms, Garlic, Rosemary and Cheese Cream Sauce** 芝士煙肉蘑菇 忌廉汁扁意粉 **\$98**
- 204 **Grilled U.S. Pork Chop on Fried Rice and Baked with House Tomato Sauce** 灣畔蕃茄豬扒焗炒飯 **\$78**
- 205 **Seafood Fried Rice Baked with Cream Cheese Sauce** 芝士忌廉焗海鮮炒飯 **\$78**
- 206 **Grilled Chicken Fillet on Fried Rice and Baked with House Mushroom Sauce** 蘑菇汁焗穀飼雞炒飯 **\$78**

Chef ChanChan's Home Delicacy 陳師傅自家滋味精選

- 301 **椒鹽美國黑豚腩** U.S. Pork Belly with Spiced Salt **\$58**
- 302 **秘製咖喱肉排** Pork Ribs in Bistro on the Bund Curry **\$68**
- 303 **蝦醬炆橡果豬腩肉** Braised Pork Belly in Shrimp Paste **\$58**
- 304 **金腿蛋白炒蝦仁** Scrambled Egg White with Shrimps and Yunnan Ham **\$78**
- 305 **XO 醬蓮藕百花餅** Pan-fried Lotus Root with Shrimp Paste in XO Sauce **\$88**
- 306 **金蒜黑椒美國穀飼肥牛柳粒** U.S. Diced Beef with Black Pepper and Garlic **\$68**
- 307 **香茅露筍炒美國草飼牛柳粒** Sautéed Diced Grass-fed Tenderloin with Asparagus and Lemongrass **\$68**
- 308 **野菌美國穀飼肥牛煲** U.S. Corn-fed Beef with Wild Mushrooms in Hot Pot **\$68**
- 309 **黑白胡椒鮮薄荷浸羊腩** Lamb Brisket in Black and White Peppers and Fresh Mint Sauce **\$68**
- 310 **香脆比目魚柳 秘方甜酸汁** Sweet and Sour Halibut Fillet **\$68**
- 311 **香芒雙芹炒雞柳** Sautéed Corn-fed Chicken Fillet with Mango and Duo Celeries **\$58**
- 312 **香茅栗子炆鴨** Braised Duck with Chestnuts and Lemongrass **\$68**
- 313 **椰香咖喱鰻魚煲** Coconut Curry Eel in Hot Pot **\$78**
- 314 **薑汁米酒雜菜煲** Mixed Vegetables with Ginger, Scallions and Rice Wine in Hot Pot **\$48**
- 315 **腐乳炒有機時蔬** Sautéed Seasonal Organic Vegetables with Chinese Cheese **\$48**

Chinese Savory 中華美廚

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

Chef Special 主廚精選

- 501 **Traditional Fish n' Chips** served with Tartar Sauce 英式炸魚薯條 他他汁 **\$98**
- 502 **Baked Lamb Rack** in Rosemary & Garlic Crust served with Mint Jus 迷迭香蒜子焗澳洲羊鞍 鮮薄荷葉燒汁 **\$148**
- 503 **Grilled Double Cut U.S Pork Chop Wild Mushroom Jus** 扒美國穀飼豬扒 蘑菇汁 **\$98**

Asian Selection 亞洲魅力

- 601 **Green Thai Curry Chicken** with Eggplant, Chili and Citrus Leaves, served with Steamed Rice 泰式青咖喱雞 香苗 **\$98**
- 602 **Red Thai Curry Fish** prepared with Coconut Milk, Lemongrass, Chili & Hot Basil, served with Steamed Rice 泰式紅咖喱魚柳 香苗 **\$98**
- 603 **Chicken Tikka with Naan** Boneless Chicken marinated with Saffron, Yoghurt & Indian Spices, served with Naan 印式乳酪香味燒雞 印度原味烤餅 **\$118**
- 604 **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**
- 605 **Lamb Madras Masala** Fragrant Lamb Masala, with Tomatoes, Ginger, Fresh Mint, served with Naan 印式羊肉咖喱 印度原味烤餅 **\$98**
- 606 **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**
- 607 **Lamb or Chicken Biryani** Juicy Boneless Lamb or Chicken cooked with Saffron Flavoured Rice 印式羊或雞肉炒飯 **\$98**

- 香苗白飯 Steamed Rice (one bowl 每碗) **\$8**
- 蒜蓉法飽 Garlic Bread (4pcs 件) **\$28**
- 印度原味烤餅 Indian Naan (4pcs 件) **\$28**
- 印度洋蔥烤餅 Indian Onion Naan (4pcs 件) **\$32**
- 印度蒜蓉烤餅 Indian Garlic Naan (4pcs 件) **\$32**

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

🔪 Spicy 辣 🌿 Vegetarian Dishes 素食

Burger • Sandwich 漢堡 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

- 701 **Club Sandwich** \$78
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)
- 702 **Freshly Ground U. S. Beef Burger** \$88
Served with Onion Ring, Rocket Leaf Salad
美國特級牛肉漢堡飽 洋葱圈 火箭葉沙律
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
- 703 **U.S Halibut Burger** \$88
served with Dill Yoghurt
美國比目魚柳漢堡飽 配刁草乳酪醬
- 704 **B.L.T Sandwich** \$68
蕃茄 煙肉 生菜 三文治
- 705 **Grilled Ham & Cheese Sandwich** \$68
扒芝士火腿三文治
- 706 **Tuna Fish Sandwich** \$58
吞拿魚三文治

Freshly Baked Pizza 即焗薄餅

Please allow 15 minutes 請候 15 分鐘

- 801 **Margherita Basilico** \$88
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
- 802 **Pizza au Parma** \$98
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
- 803 **Pizza au Smoked Salmon** \$98
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

Sweet Temptation 甜在心

- 901 **Green House Strawberries in Passion Fruit Sauce** \$58
溫室士多啤梨 熱情果汁
- 902 **Sweetened Sago Cream with Mango and Pomelo** \$35
楊枝金露
- 903 **Chocolate and Bailey's Cake** \$68
百利甜酒朱古力餅
- 904 **Banana and Toffee Tart** 香妃撻 \$58
- 905 **American Cheese Cake** 焗美式芝士餅 \$68



灣畔精選晚餐 \$138起 up

Bistro Set Dinner

任選多款即叫即製國際美食
三道菜套餐灣畔樂活真演繹

Worldwide acclaimed entrees
freshly made to order
with soup, salad & freshly brewed coffee

新派小炒燉湯 \$48起 up

Oriental Delicacies
奉送免費羅漢果茶

低鹽低油不含味精崇尚有機
忠心每天為您炮製自家滋味

Over 20 Chinese wok-fried
hot dishes & noodles
NO MSG, less salt & oil,
organic ingredients apply

星期一至五 Monday - Friday

酒吧 Sin's Bar 下午 4:00pm 到 午夜 12:00 midnight
(last order 最後點餐時間 晚上 11:00pm)

餐廳 Restaurant 下午 6:30pm 到 午夜 12:00 midnight
(last order 最後點餐時間 晚上 11:00pm)

星期六、日及公眾假期 Sat, Sun & Public Holidays

早上 11:30am 到 午夜 12:00 midnight
(last order 最後點餐時間 晚上 11:00pm)



Ground Floor, Harbourfront Horizon All Suite Hotel
Number 8, Hung Luen Road, Hung Hom Bay, Kowloon
(Please access from the Hotel Palm Tree path)
九龍紅磡灣 紅磡道八號 海灣軒海景酒店地下
(入口位於酒店正前門之棕櫚長廊)

Enquiry & Reservation 查詢及訂座 2269 7828
www.bistroonthebund.com.hk
Affiliated Outlet of Kowloon Club . Managed by KLUB Management Services Ltd.



Takeaway Menu
外賣自取菜譜

中西薈萃 色式俱備

令您喜出望外的還有更多...

A fascinating EAST & WEST
dining experience

Ordering Hotline 訂餐熱線 : 2269 7828