

the place.

- BREAKFAST 早餐 -

<p>European breakfast (D, G, P, S) \$208 Two poached free-range farm eggs on pan-seared foie gras, Kintoa ham, an English muffin with caviar, Hollandaise sauce, grilled tomatoes and hash brown potatoes, plus - Freshly sliced seasonal fruits and a bakery basket (with butter, jam, marmalade and honey) - Your choice of freshly squeezed juice, and freshly brewed coffee, tea, hot chocolate or milk</p> <p>歐陸早餐 水煮走地雞蛋兩隻伴香煎鵝肝、西班牙火腿、英式鬆餅配魚子醬、蛋黃醬、烤番茄及脆香薯餅 - 時令鮮果及麵包籃 (配牛油、果醬及蜜糖) - 自選鮮榨果汁及香濃咖啡、茶、熱朱古力或牛奶</p> <p>- LIGHTS 醒神滋味 -</p> <p>Your choice of organic granola, cornflakes, rice krispies, Coco Pops, Special K or All-Bran (D, G, V) \$58 With iced or hot milk (skimmed milk and soy milk are optional) 自選有機燕麥片、粟米片、脆米、可可米、Special K 或全麥維配凍或熱牛奶 (另可選擇低脂牛奶或豆奶)</p> <p>Oatmeal porridge (D, G, V) \$88 with milk and local organic honey (skimmed milk and soy milk are optional) 牛奶麥皮配本地有機蜜糖 (另可選擇低脂牛奶或豆奶)</p> <p>Homemade Bircher muesli (D, G, N, V) \$88 Organic oatmeal, dried apricots, raisins, fresh Granny Smith apple, almonds and organic honey, with low fat yoghurt and skimmed milk 自家製瑞士凍燕麥 - 燕麥片、杏脯、提子乾、青蘋果、杏仁及有機蜜糖配低脂乳酪及低脂牛奶</p>	<p>- FREE-RANGE EGGS 走地雞蛋 -</p> <p>Two fresh free-range farm eggs any way you like (G, P) \$128 With hash brown potatoes and grilled tomatoes, served with your choice of bacon, ham, chicken sausage or pork sausage 以自選方法烹製走地雞蛋兩隻 - 伴脆香薯餅及烤番茄、配自選煙肉、火腿、雞肉腸或豬肉腸</p> <p>Three free-range farm egg omelette (D, G, P) \$138 With hash brown potatoes, grilled tomatoes and your choice of mushrooms, onions, tomatoes, ham, bacon, cheese or bell peppers 走地雞蛋奄列(三蛋) - 伴脆香薯餅、烤番茄及自選餡料包括蘑菇、洋蔥、番茄、火腿、煙肉、芝士或甜椒</p> <p>Egg white omelette (D, V) \$138 With mushrooms, onions, tomatoes, spinach, Cheddar cheese and bell peppers, served with hash brown potatoes 蛋白奄列 - 餡料包括蘑菇、洋蔥、番茄、菠菜、車打芝士及甜椒伴脆香薯餅</p> <p>Free-range eggs Benedict (G, P) \$158 On toasted English muffin, served with hash brown potatoes 英式班尼迪蛋 (選用走地雞蛋) - 伴英式鬆餅及脆香薯餅</p> <p>Add on gammon ham and Hollandaise sauce \$168 加配維吉尼亞火腿及蛋黃醬</p>	<p>- TREATS 精選早餐 -</p> <p>Blueberry pancakes (D, G, V) \$118 With organic maple syrup and fresh berries 藍莓薄餅 - 配有有機楓糖漿及新鮮雜莓</p> <p>Belgian waffles (D, G, N, V) \$118 With sliced banana, roasted almonds and sugar-free single origin chocolate sauce 比利時窩夫夾餅 - 配新鮮香蕉片、烤杏仁及無糖單一產地朱古力醬</p> <p>- CANTONESE 粵菜珍味 -</p> <p>Fried noodles with prawns (G, S) \$108 Served with preserved vegetables 大蝦炒麵</p> <p>Cantonese dim sum platter (G, P, S) \$78 Barbecued pork bun, shrimp dumpling and pork dumpling 精選點心 - 叉燒包、蝦餃及燒賣</p> <p>Cantonese style congee 自選廣東粥品</p> <p>- With chicken and ginger 配薑絲雞肉 (N) \$88 - With pork and century egg 配皮蛋瘦肉 (P, N) \$78 - With abalone and conpoy 配鮑片瑤柱 (S, N) \$88</p>
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- DRINKS 飲品 -

<p>Freshly squeezed fruit juice \$50 Orange, Apple, Carrot, Watermelon, Kiwi, Grapefruit, Mango, Mixed berries</p> <p>Soft drinks \$50 Coke, Coke Zero, Diet Coke, Sprite, Ginger Ale, Tonic, Soda, Fanta</p> <p>Mineral & Sparkling water</p> <p>EARTH still or sparkling water (330ml) \$50 EARTH still or sparkling water (750ml) \$75 Perrier (330ml) \$50</p> <p>Bottled beer \$65 Heineken (Netherlands) Corona (Mexico) Hong Kong Beer (Hong Kong) Tsing Tao (China)</p>	<p>Sparkling wine & Champagne</p> <table border="0"> <tr> <td></td> <td>Glass</td> <td>Bottle</td> </tr> <tr> <td>Valdobbiadene Prosecco Superior DOCG Brut, Veneto, Italy</td> <td>\$96</td> <td>\$480</td> </tr> <tr> <td>Perrier-Jouët, Grand Brut, France</td> <td>\$180</td> <td>\$720</td> </tr> </table> <p>White wine</p> <table border="0"> <tr> <td></td> <td>Glass</td> <td>Bottle</td> </tr> <tr> <td>Monte Zovo, Pinot Grigio, IGT, Italy</td> <td>\$95</td> <td>\$380</td> </tr> <tr> <td>Simonsig, Gewurztraminer, Stellenbosch, South Africa</td> <td>\$105</td> <td>\$420</td> </tr> <tr> <td>Sileni, Estate Selection, The Straits Sauvignon Blanc, Marlborough, New Zealand</td> <td>\$105</td> <td>\$420</td> </tr> <tr> <td>Soumah, Chardonnay d' Soumah, Yarra Valley, Australia</td> <td>\$130</td> <td>\$520</td> </tr> </table> <p>Red wine</p> <table border="0"> <tr> <td></td> <td>Glass</td> <td>Bottle</td> </tr> <tr> <td>Canyon Oaks, Merlot, California, USA</td> <td>\$95</td> <td>\$380</td> </tr> <tr> <td>Terre Di San Gorgone, IL Bell Antonio, Chianti, DOCG, Tuscany, Italy</td> <td>\$100</td> <td>\$400</td> </tr> <tr> <td>Chateau la Rose Bellevue Cuvee Tradition Rouge, Cotes de Bordeaux, France</td> <td>\$105</td> <td>\$420</td> </tr> <tr> <td>Kirrihill Tullymore, Pinot Noir, Clare Valley, Australia</td> <td>\$110</td> <td>\$440</td> </tr> </table>		Glass	Bottle	Valdobbiadene Prosecco Superior DOCG Brut, Veneto, Italy	\$96	\$480	Perrier-Jouët, Grand Brut, France	\$180	\$720		Glass	Bottle	Monte Zovo, Pinot Grigio, IGT, Italy	\$95	\$380	Simonsig, Gewurztraminer, Stellenbosch, South Africa	\$105	\$420	Sileni, Estate Selection, The Straits Sauvignon Blanc, Marlborough, New Zealand	\$105	\$420	Soumah, Chardonnay d' Soumah, Yarra Valley, Australia	\$130	\$520		Glass	Bottle	Canyon Oaks, Merlot, California, USA	\$95	\$380	Terre Di San Gorgone, IL Bell Antonio, Chianti, DOCG, Tuscany, Italy	\$100	\$400	Chateau la Rose Bellevue Cuvee Tradition Rouge, Cotes de Bordeaux, France	\$105	\$420	Kirrihill Tullymore, Pinot Noir, Clare Valley, Australia	\$110	\$440	<p>Freshly brewed coffee (Also available decaffeinated)</p> <table border="0"> <tr> <td>Espresso</td> <td>\$45</td> </tr> <tr> <td>Regular coffee</td> <td>\$55</td> </tr> <tr> <td>Double Espresso</td> <td>\$65</td> </tr> <tr> <td>Cafe Latte, Cappuccino, Cafe Mocha (D)</td> <td>\$65</td> </tr> </table> <p>T2 Tea selections \$55 English Breakfast, Organic Peppermint, Organic Chamomile, Sencha, Jasmine, Darjeeling, Earl Grey</p> <p>Healthy smoothie (D) \$65</p> <ul style="list-style-type: none"> - Strawberry low-carb smoothie - Strawberry, soy bean milk and low fat yoghurt - Breakfast smoothie - Orange, mixed berries, banana, oatmeal and honey - Flaxseed and berries smoothie - Flaxseed, mixed berries, lemon, plain yoghurt and honey - Honey Banana smoothie - Banana, fresh milk, low fat yoghurt and honey 	Espresso	\$45	Regular coffee	\$55	Double Espresso	\$65	Cafe Latte, Cappuccino, Cafe Mocha (D)	\$65
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• A 10% service charge will be added to your bill. 所有價目需另加一服務費
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- A LA CARTE 自選菜式 -

- SALAD 沙律 -

Classic Caesar salad (D, P) 凱撒沙律	
- With garlic rubbed bruschetta (G)	\$168
伴香蒜意式烤麵包	
- With grilled organic chicken breast (G)	\$178
伴炭燒有機雞胸肉	
- With smoked salmon (G, S)	\$188
伴煙三文魚	

Cobb salad (D, P)	\$178
Chopped romaine hearts, bacon, tomatoes, roasted organic chicken breast, quail eggs, avocado, chives, Gorgonzola blue cheese, olives and ranch dressing	
卡布沙律 — 碎羅馬生菜、煙肉、番茄、烤有機雞胸肉、鵝鶉蛋、牛油果、韭菜、意大利米蘭藍芝士、橄欖及牧場沙律醬	

Za'atar couscous salad with chickpeas (G, VE)	\$148
Red peppers, shallots, mint, sumac, raisins, parsley, lemon and extra virgin olive oil	
北非小米鷹嘴豆沙律 — 紅椒、紅葱、薄荷、黃檯香料、提子乾、蕃茜、檸檬及初榨橄欖油	

- FAVOURITES 風味選擇 -

Club sandwich (D, G, P)	\$178
Organic Chicken breast, ham, aged Cheddar cheese, crispy bacon, fried free-range farm egg in bloomer bread and your choice of French fries or green salad	
公司三文治 — 有機雞胸肉、火腿、車打芝士、脆煙肉、煎走地雞蛋配歐式麵包、伴炸薯條或田園沙律	

The Place burger* (D, G, P)	\$198
Grilled Wagyu beef patty, tomatoes, onions, Colby Jack cheese, bacon, lettuce, The Place sauce in a brioche bun and your choice of French fries or green salad	
燒和牛肉漢堡* — 香燒和牛肉、番茄、洋蔥、杰克芝士、煙肉、生菜、配自家製醬汁及牛油麵包、伴炸薯條或田園沙律	

Chicken Caesar tortilla wrap (D, G, P)	\$148
Tomatoes, bacon, Romaine heart, Parmesan cheese and Caesar dressing and your choice of French fries or green salad	
凱撒雞肉卷 — 番茄、煙肉、羅馬生菜及巴馬臣芝士、配凱撒沙律汁、伴炸薯條或田園沙律	

Fish and chips (G, S)	\$198
Beer battered black cod served with tartar sauce and French fries	
英式炸魚薯條 — 炸黑鱈魚配他他醬、伴炸薯條	

- SOUP 湯 -

Cream of mushroom soup (D, V)	\$108
With cèpes, morel, shiitake mushrooms, button mushrooms and truffle essence	
野菌忌廉湯 — 牛肝菌、羊肚菌、香菇、磨菇及松露油	

Mediterranean smoked lentil and chickpea soup (VE)	\$108
Tomatoes, spinach, onions	
地中海煙燻扁豆及鷹嘴豆湯 — 番茄、菠菜及洋蔥	

- PASTA 意大利粉 -

Create your favourite pasta (G)	\$178
Pasta: Spaghetti, penne, rigatoni, gluten-free spaghetti (VE)	
Sauce: Bolognese, carbonara (P), primavera (V), pesto (V)	
自創意大利粉	
意粉選擇：意大利粉、長通粉、田園通粉、不含麩質意大利粉	
醬汁選擇：肉醬汁、煙肉蛋黃汁、雜菜番茄汁、香草醬	

Spinach and ricotta cheese ravioli (D, G, V)	\$178
Sun-dried tomatoes, arugula, edamame and basil cream sauce	
菠菜芝士意式雲吞 — 番茄乾、芝麻菜及枝豆、配羅勒忌廉汁	

Seafood linguine (D, G, S)	\$188
Prawns, calamari, clams, cherry tomatoes, white wine and basil	
海鮮扁意粉 — 大蝦、墨魚、蜆肉、車厘茄、白酒及羅勒葉	

- GRILL 扒類 -

Grilled Atlantic salmon (200g) (S)	\$238
炭燒大西洋三文魚扒 (200克)	

Grilled New Zealand lamb chops (250g)	\$298
炭燒新西蘭羊架 (250克)	

Grilled Australian Hereford organic grass-fed beef tenderloin (220g)	\$398
炭燒澳洲赫里福德有機草飼牛柳 (220克)	

Grilled lemon herb spring chicken (220g)	\$208
炭燒檸檬香草春雞 (220克)	

Each served with sautéed garden vegetables, mushrooms and Caesar salad. Plus your choice of baked potato, French fries or mashed potatoes (D, G). Choice of sauces: black peppercorn, mushroom, herb butter or béarnaise sauce	
以上均配：炒雜菜、野菌及凱撒沙律	
另自選：原隻美式焗薯、炸薯條或薯蓉	
自選醬汁：黑椒、野菌、香草牛油或法式蛋黃香草汁	

- EAST 亞洲風味 -

Bibimbap	\$178
A Korean classic. Served in a sizzling stone pot of beef, vegetables, egg and steamed rice	
韓式石頭飯 — 牛肉、雜菜及雞蛋	

Kung pao chicken (G, N)	\$178
Chicken, dried red chilli, Sichuan peppers, honey beans, cashew nuts and steamed rice	
宮保雞丁 — 雞肉、辣椒乾、四川胡椒、蜜豆及腰果伴白飯	

Hainanese chicken rice (G)	\$188
Tender boneless chicken with fragrant rice and chicken broth	
海南雞飯 — 去骨雞肉、伴香油飯及清雞湯	

Wonton noodle soup (G, P, S)	\$148
Shrimp and pork wontons, yellow chives and egg noodles	
鮮蝦雲吞麵 — 鮮蝦豬肉雲吞、韭黃及蛋麵	

Nasi goreng (G, N, S)	\$198
Fried rice with prawns, egg, chilli, chicken wings, chicken and beef satay	
印尼炒飯 — 蝦、雞蛋、辣椒、雞翼、雞肉及牛肉沙嗲	

- GREENS 素食滋味 -

Vegetable masala (D, G, V)	\$168
Pilau rice, naan bread and mint yoghurt sauce	
印式雜菜咖喱 — 伴印度香飯及印式烤餅、配薄荷乳酪醬	

Balsamic marinated vegetables (G, N, VE)	\$158
Hummus, arugula, pine nuts and pita bread	
意式黑醋醃時蔬 — 雞心豆蓉、芝麻菜、松子仁及中東包	

Impossible™ plant-based ground meat sliders (D, G, VE)	\$158
Tomatoes, lettuce, vegan spicy mayonnaise, served with French fries	
Impossible™ 植物素肉小漢堡包	
番茄、生菜、素辛辣蛋黃醬配炸薯條	

Sweet and sour Omnipork (VE)	\$168
Pineapple, bell peppers, Chinese cabbage, steamed rice	
菠蘿膳良咕嚕肉 — 菠蘿、甜椒、白菜伴白飯	

Kung pao tofu (N, VE)	\$168
Tofu, dried red chilli, Sichuan peppers, honey beans, cashew nuts and steamed rice	
宮保豆腐 — 豆腐、辣椒乾、四川胡椒、蜜豆及腰果伴白飯	

- DESSERT 甜品 -

Mövenpick ice cream of your choice (Single scoop) (D, N)	\$38
自選 Mövenpick 雪糕 (單球)	

Flourless Belgian chocolate cake (D, N)	\$88
With caramelised mango, berries compote and Tia Maria sauce	
比利時幼滑朱古力蛋糕 — 伴焦糖芒果及糖煮雜莓、配咖啡甜酒汁	

Italian tiramisu (D, G, N)	\$88
With fresh chocolate dipped strawberries	
意大利芝士餅 — 伴朱古力草莓	

Warm apple crumble (D, G, N)	\$88
With Tahitian vanilla bean sauce and honeycomb ice cream	
熱蘋果奶酥 — 伴大溪地香草醬及蜂巢雪糕	

Selection of sliced fresh seasonal fruits (VE, D)	\$98
With green tea ice cream	
時令鮮果拼盤 — 伴綠茶雪糕	

* We recommend your beef burger should be well done. If you wish it to be served otherwise, please inform your server when placing your order.
我們建議食用全熟牛肉。如有其他需要，請於點餐時向服務員提出。

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