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LOBBY CAFÉ



At Lobby Café, your dining experience is more than sumptuous food, it is also about caring for our community and our planet.

At its core, our team of culinary experts is committed to minimising food waste and sourcing sustainable ingredients by adopting “Nose-to-Tail” culinary philosophy. Guests can savour every part of an ingredient through different cooking methods and presentations.

We strive to make the most of every ingredient. It's our mission to curate an incredible dining experience that nourishes your palate and conscience. Our attentive staff is pleased to assist you with any questions about the concept behind our menu.

Lobby Café serves international and local favourites including popular buffet, afternoon tea set and special cocktails. Vegetarian, child-friendly and gluten-free options are also available for guests with special dietary requirements. In addition, we serve a selection of indulgent Halal dishes, from appetisers to desserts.

Bon appétit!

於大堂咖啡廳用膳，您的餐饗盛宴不止是餐桌上的美食，也與社區的保育意識息息相關。

我們履行「由頭吃到尾」的概念，致力減少食材的浪費，並挑選可持續的原材料，以不同烹調方式呈現食材的精妙之處，為客人帶來多重感官享受。

憑藉善用食材的烹飪宗旨，我們期望大堂咖啡廳為食客締造難忘的用餐體驗，滿足口腹之際，也對可持續烹飪多一份認識。如欲了解更多關於大堂咖啡廳的餐飲理念，餐廳職員很樂意為大家講解。

大堂咖啡廳供應國際及本地各款美食，包括自助餐、下午茶點和特色雞尾酒。酒店會為有特殊飲食要求的食客提供素食、兒童友善和無麩質選項。此外，大堂咖啡廳另備一系列的清真菜餚。

祝您用餐愉快！

# DINNER 晚餐

Available Daily 每天供應

06:00 pm - 09:30 pm

## APPETISER & SALAD BAR 頭盤及沙律吧

## MAIN COURSE 主菜

Please choose one 請選擇一款

All main courses are served with a nose-to-tail specialty. 所有主菜均配有特色伴菜，充分體現精妙的食材搭配理念。

### Grilled or Poached Boston Lobster

燒或水煮波士頓龍蝦

+

Seasonal Vegetable & Potato, Baked Lobster Cake  
時令薯菜、烤焗龍蝦餅

HK\$688

### Roasted Australian Rack of Lamb

烤焗澳洲羊鞍

+

Seasonal Vegetable & Potato, Mongolian Style Lamb Skewer  
時令薯菜、蒙古羊肉串

HK\$628

### Roasted Prime Beef Rib Eye

烤焗頂級肉眼牛扒

+

Seasonal Vegetable & Potato, Braised Beef Cheek  
時令薯菜、燴牛面頰肉

HK\$688

### Slow-roasted Iberico Pork Loin

慢烤伊比利亞豬鞍

+

Seasonal Vegetable & Potato, Pan-fried Pork Belly  
時令薯菜、香煎豬腩肉

HK\$468

### Pan-fried Sea Bass Fillet

香煎鱈魚柳

+

Seasonal Vegetable & Potato, Fish & Chips  
時令薯菜、炸魚薯條

HK\$468

### Grilled Prime Beef Tenderloin

燒頂級牛柳

+

Seasonal Vegetable & Potato, Deep-fried Short Rib  
時令薯菜、炸牛肋排

HK\$388

### Pan-fried Scottish Salmon Steak

香煎蘇格蘭三文魚扒

+

Seasonal Vegetable & Potato, Roasted Salmon Fish Cake  
時令薯菜、三文魚餅

HK\$388

### Roasted Organic Free-range Spring Chicken

烤焗有機走地春雞

+

Seasonal Vegetable & Potato, Chicken Risotto  
時令薯菜、雞肉意大利飯

HK\$388

## DESSERT À LA MINUTE 即製甜品

Available at 8:00 p.m., 8:30 p.m. & 9 p.m., each featuring a selected dessert

三款精選甜品將於晚上8時, 8時半及9時輪流推出

## FRESHLY BREWED COFFEE OR TEA 即磨咖啡或茶

If you have any special dietary requirement or food-related allergies, please inform your server upon placing your order

如有任何特別要求、食物過敏或食物不耐症，請於點菜時通知餐廳款待員

All prices are in HKD and subject to 10% service charge 以上價目以港幣計算，另收加一服務費

 Chef's Recommendation 主廚推介

 Contains Pork 含有豬肉

 Vegetarian 素食

 Spicy 香辣