



香港百樂酒店
PARK HOTEL
HONG KONG

5-COURSE LUXURY TAKEAWAY MENU

5道菜豪華自選外賣套餐

Please select your choices by placing a check mark ☒ in the boxes

請在適當圓格內填上 ☒ 號

1/ Appetizers 頭盤

Choose 1 任選1款

- ☐ Parma Ham Honeydew Melon Kebab Cold Cut Platter
巴馬火腿蜜瓜串凍肉拼盤
- ☐ Smoked Salmon served with Mini Hot Cake with Lime Dill Sour Cream Sauce
煙三文魚伴迷你熱香餅配青檸勾草酸忌廉汁
- ☐ Abalone Wild Mushroom Tart
鮑魚野菌撻

2/ Salad 沙律

Choose 1 任選1款

- ☐ Lobster Fresh Fruits Salad
龍蝦鮮果沙律
- ☐ Crab Roe Potato Salad
蟹籽薯仔沙律
- ☐ Lobster Aloe Salad
龍蝦蘆薈沙律
- ☐ Traditional Caesar Salad
傳統凱撒沙律

3/ Soup 湯

Choose 1 任選1款

- ☐ Western Soup
西式湯
- ☐ Chinese Soup
中式湯

Add-on 加購

- ☐ HK\$58 for Snow Crab Leg (150g) and Fresh Shrimp (150g)
另加HK\$58加購加拿大雪花蟹腳 (150克) 及鮮蝦 (150克)
- ☐ HK\$58 for Baked Lobster with Triple Cheese Sauce & Crab Roe (half)
另加HK\$58加購三重芝士汁蟹籽焗龍蝦 (半隻)
- ☐ HK\$38 for a cup of Double-boiled Abalone Soup with Silky Fowl and Wolfberry Cordyceps Flower
另加HK\$38加購鮑魚蟲草花杞子燉烏雞湯乙客

4/ Main Course 主菜

Choose 3 任選3款

- ☐ Pan-fried Beef Tenderloin with Goose Liver Red Wine Gravy
香煎牛柳配鵝肝紅酒汁
- ☐ Baked Scallop with Crab Roe and Cheese
黃金芝士蟹籽焗扇貝
- ☐ Sauteed Pork Knuckle with Ginger and Egg in Chinese Vinegar Sauce
百樂豬腳薑
- ☐ Roasted Lamb Rack with Herbs
香草烤羊架
- ☐ Slow-cooked Roasted Beef Rib Eye Steak with Red Wine Gravy/ Black Pepper Sauce
慢煮燒牛肉眼扒配紅酒汁/黑椒汁
- ☐ Hainanese Chicken Rice
招牌海南雞飯
- ☐ Curry Cutlet Chicken Loin with Cheese
芝士咖喱吉列雞扒
- ☐ Japanese Fried Rice with Eel and Crab Roe
日式鰻魚蟹籽炒飯
- ☐ Stir-fried Shrimp with Truffle, Wild Mushroom and Broccoli
西蘭花野菌松露炒蝦球
- ☐ Baked Conchigliette with Seafood and Cheese
芝士海鮮焗細蜆殼粉

5/ Dessert 甜品

Choose 6 任選6款

- ☐ Strawberry Cheesecake 士多啤梨芝士蛋糕
- ☐ Chocolate Brownies 朱古力班尼士
- ☐ Mango Mousse Cake 芒果慕斯蛋糕
- ☐ Tiramisu 意大利芝士餅
- ☐ Mini Fruit Custard Tart 迷你吉士雜果撻
- ☐ Durian Mousse Cake 榴槤慕斯蛋糕
- ☐ Macaron 法式馬卡龍

Coffee or Tea 咖啡或茶