

Wine & Sparkling

Sparkling

Prosecco, Italy 普羅賽克氣泡酒，意大利 \$75 / \$388

Chandon Garden Spritz 法式柑橘汽酒 \$88 / \$428

Veuve Clicquot, Champagne 凱歌香檳 \$780

Ruinart BdB, Champagne 瑞納特香檳 \$1488

Rose

M de minuty, Provence, 2020 \$78 / \$388

美紐緹粉紅酒，普羅旺斯

Rose et or, Château Minuty, Provence, 2020 \$498

米諾蒂粉紅酒，普羅旺斯

Beers

Draught Stella (1/2 Pint) 斯特拉生啤酒（半品脫）\$40

Corona / Hoegaarden peach / Blue girl \$50

科羅娜啤酒 / 福佳蜜桃白啤酒 / 藍妹啤酒

Draught Stella (Pint) 斯特拉生啤酒（一品脫）\$80

Hoegaarden (1/2 Pint) 福佳啤酒（半品脫）\$45

Hoegaarden (Pint) 福佳啤酒（一品脫）\$88

IPA Goose IPA手工啤酒 \$55

Somersby apple cider 瑞典夏日蜜蘋果酒 \$78

Soft drinks

Iced Lemon Tea 冰檸檬茶 \$38

Iced Peach Tea / Passion Fruit \$40

冰蜜桃茶 / 熱情果茶

Coke / Coke Zero 可樂 / 零糖可樂 \$35

Tonic / Soda 湯力水 / 梳打 \$35

Ginger Beer / Ginger Ale 薑味啤酒 / 薑味梳打 \$35

Pineapple / Tomato Juice 菠蘿 / 蕃茄汁 \$35

Cold Apple / Orange Juice 鮮蘋果汁 / 鮮橙汁 \$48

Panna / San Pellegrino 75cl 聖沛黎洛礦泉水 \$58

Red

Pinot Noir, les Calcaires, Loire France 2019 \$80 / \$350

黑皮諾紅酒，盧瓦爾

Terraza Malbec, chile 2020 \$428

珍藏馬貝克紅酒，智利

Chateau Jean Faux, les sources, Bordeaux 2019 \$588

讓福干紅酒，波爾多

White

Sauvignon B, Les Calcaires, Loire 2020 \$80 / \$350

蘇維翁白酒，盧瓦爾

Reuilly Pinot Gris, Toison d'or, Poetes, Loire 2015 \$588

灰皮諾白酒，布魯塞爾

Cloudy Bay, Chardonnay, 2020 \$788

雲棋灣白酒

Spritzer & co

Virgins

Lime, mint Spritz 青檸，薄荷氣水 \$58

Strawberry, basil Spritz 士多啤梨，羅勒氣水 \$58

Coconut, lemon Spritz 椰子檸檬汽酒 \$58

Pineapple, ginger Spritz 菠蘿薑味汽酒 \$58

Alcoholic

Lime, rose wine, elderflower Spritz \$78

青檸接骨木花粉紅酒

Cucumber, lime, basil Prosecco Spritz \$78

青瓜青檸意大利汽酒

Coffee & Co

Espresso 濃縮咖啡 \$38

Double Espresso 雙份濃縮咖啡 \$58

Americano 美式咖啡 \$38

Cappucino / Latte / Macchiato \$38

卡布奇諾咖啡 / 拿鐵咖啡 / 瑪奇朵咖啡

Camomille / Jasmin Tea \$38

洋甘菊茶 / 茉莉花茶

English Breakfast / Earl Grey \$38

英式早餐茶 / 伯爵紅茶

Green Tea / Peppermint 綠茶 / 薄荷茶 \$38

Iced Latte / Cappucino / Mocha \$40

冰拿鐵咖啡 / 卡布奇諾咖啡 / 摩卡咖啡

Iced Americano 冰美式咖啡 \$40



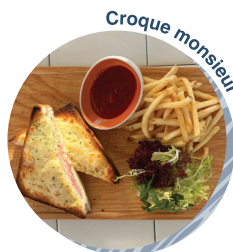
• Bakery Corner •

全天供應包餅

Croissant / Chocolate croissant 牛角包 / 朱古力牛角包	\$40
Almond croissant 杏仁牛角包	\$68
Valrhona chocolate cookie Valrhona 朱古力曲奇	\$48
Bread basket (sourdough, brioche, focaccia, croissant, chocolate cookie, served with butter & jam)	\$158

麵包籃(酸種麵包、布里歐麵包、佛卡夏麵包、牛角包、朱古力曲奇、牛油及果醬)

Brioche 布里歐麵包	\$40
Ham & cheese croissant 火腿芝士牛角包	\$78
Smoke salmon croissant 煙三文魚牛角包	\$88
Croque monsieur with fries and salad 火腿芝士三文治配炸薯條及沙律	\$118



Croque monsieur



Croissant mix



Smoke salmon croissant & Ham & cheese croissant

• Snacks •

小食

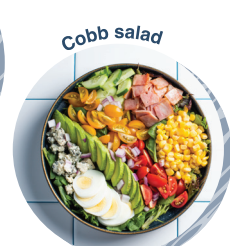
Soup of the day 是日精選餐湯	\$98
Chicken wings (6 pcs) 炸雞翼(6隻)	\$88
Sweet potato fries with sour cream 蕃薯條配酸忌廉醬	\$78
French fries 薯條	\$68



Chicken wings



Quinoa salad



Cobb salad

Salad of the day 是日精選沙律	\$98
Caesar salad (add chicken / smoked salmon) 凱撒沙律(加雞肉/煙熏三文魚)	\$88 +\$40
Quinoa salad (bell pepper, chickpeas, cucumber, apple, onion & fresh mint) 藜麥沙律(甜椒、鷹嘴豆、青瓜、蘋果、洋蔥和新鮮薄荷)	\$98
Cobb salad (avocado, cherry tomato, cucumber, corn, blue cheese, bacon & French dressing) Cobb沙律(牛油果、車厘茄、青瓜、粟米、藍紋芝士、煙肉、法式調味汁沙律)	\$138

沙律

• Salads •

• Afternoon Tea Set •

午後時光

\$288

3pm to 6pm

C&B tower (including, ham& cheese grilled crepe, smoked salmon canapé, crab avocado bun, mushroom focaccia, yuzu ice cream, Valrhona chocolate crepe, strawberry cream canapé, apple tart)

C&B tower (包括火腿芝士蕎麥薄餅、煙三文魚點心、蟹肉牛油果麵包、蘑菇佛卡夏薄餅、柚子雪糕、朱古力可麗餅、士多啤梨忌廉甜點、蘋果撻)

Tea of you choice (earl grey, English breakfast, green tea, camomile, peppermint, Jasmin)

伯爵紅茶/英式早餐茶/綠茶/洋甘菊茶/薄荷茶/茉莉花茶



• Meat, Pasta & Pizza •

肉類, 意粉, 薄餅

Homemade beef lasagna 自家製牛肉千層面	\$158
Homemade carbonara lasagna with mushroom 自家製卡邦尼蘑菇千層面	\$158
Truffle mac & cheese gratin 松露芝士通心粉	\$128



Beef lasagna

Traditional duck confit, served with lyonnaise potatoes and french beans 法式傳統油封鴨配煙肉薯仔及法邊豆	\$188
Pizza focaccia (see display) 佛卡夏薄餅	\$58 to \$88



Pizza focaccia



Duck confit

• Savoury Crepes •

鹹味薄餅



gluten free

Ham & cheese roll 火腿芝士卷	\$88
‘Complete’ (ham, cheese & egg) 完全法式口味：火腿、芝士、蛋	\$98
‘Forest’ (mushroom, ham & cream) 森林風味：蘑菇、火腿、忌廉	\$108
‘Savoy’ (bresaola, raclette cheese & roasted potato) 薩伏依：風乾牛肉、瑞克雷芝士、焗薯	\$128
Duck confit crepe (confit duck leg, mustard sauce, roasted potatoes & salad) 法式油封鴨腿：油封鴨腿、芥末醬、焗薯、沙律	\$188



Strawberries & cream



Norwegian



California



Complete



Apple tart

甜味薄餅

• Sweet Crepes •

Butter sugar lemon 牛油、砂糖、檸檬	\$58
Matcha 抹茶紅豆配抹茶雪糕	\$68
Nutella banana roll 榛子朱古力醬香蕉卷	\$78
Strawberries & cream 士多啤梨配忌廉	\$78
Salted butter caramel (caramel ice cream & caramelized apple) 鹹牛油焦糖(焦糖雪糕及焦糖蘋果)	\$88

• Dessert •

甜品

Ice-cream (choice of : vanilla, chocolate, caramel, matcha, yuzu, passionfruit, coconut) 一球雪糕 (自選味道：雲呢拿、朱古力、焦糖、抹茶、柚子、熱情果、椰子)	\$35/ 1 scoop \$68/ 2 scoops \$95/ 3 scoops
Cinnamon apple tart with vanilla ice-cream 肉桂蘋果撻配雲呢拿雪糕	\$88
Cheese cake 芝士餅	\$78