



# Café A 歷山餐廳

## APPETIZERS AND SALADS | 前菜及沙律

HK\$

### Norwegian Smoked Salmon and Avocado on Sourdough Bread

Red Onion, Crispy Capers, Mesclun Salad, Vinaigrette

挪威煙三文魚及牛油果酸種麵包

紅洋蔥、脆酸豆、雜菜沙律配黑醋汁

198.00



### Pomelo and Prawn Salad in Thai Style

Peanuts, Crispy Shallots, Fish Sauce in Coriander Chili Lime Dressing

泰式柚子明蝦沙律

188.00



### Tomato and Burrata Cheese with Basil Pesto

番茄布拉塔芝士沙律配羅勒醬

188.00



### Alexandra Garden Salad

Avocado, Cucumber, Cherry Tomato, Artichoke, Asparagus, Beetroot, Dried Fruit & Apple Vinegar Dressing

歷山園林沙律

牛油果、青瓜、車厘茄、雅枝竹、露筍、紅菜頭、乾果及蘋果醋汁

168.00

### Alexandra Caesar Salad

Parmesan Cheese, Croutons, White Anchovies and Crispy Parma Ham

歷山凱撒沙律

巴馬臣芝士、脆麵包粒、白鯷魚、帕馬火腿片

168.00

with Prawn 大蝦 (3 pieces 隻)

208.00

with Norwegian Smoked Salmon 挪威煙三文魚 (3 slices 片)

198.00

with Slow-cooked Chicken Breast 慢煮雞胸 (3 slices 片)

188.00

## SOUPS | 湯類

### Lobster Bisque, served with Garlic Baguette

龍蝦湯伴香蒜法包

118.00



### Creamy Wild Mushroom Soup with Black Truffle Paste

黑松露醬蘑菇忌廉湯

88.00

### French Onion Soup with Cheese Crouton

法式洋蔥湯

88.00

### Western Daily Soup

是日西式餐湯

78.00

### Chinese Daily Soup

是日中式餐湯

78.00



Signature Dish 推介菜式



Vegetarian 素食

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## SANDWICHES AND BURGERS | 三文治及漢堡

HK\$

-  **Chicken Quesadillas** 188.00  
Avocado, Sautéed Button Mushrooms, Cacique Cheese and Coriander with Chunky Salsa and Cajun Steak Fries  
雞肉牛油果餡餅配香辣薯條
-  **Alexandra Club Sandwiches** 188.00  
Bacon, Tomato, Lettuce, Egg Mayo, Chicken Breast, Gammon Ham, Gruyere Cheese, White or Wheat Toast with Cajun Steak Fries  
歷山公司三文治  
煙肉、番茄、生菜、蛋沙律、雞胸、金門火腿、瑞士芝士、白方包或麥包配香辣薯條
- Alexandra Burger** 188.00  
Australian Wagyu Beef, Cheddar Cheese, Fresh Onion, Tomato, Lettuce with Cajun Steak Fries  
歷山招牌漢堡包  
澳洲和牛肉、車打芝士、新鮮洋蔥、番茄、生菜配香辣薯條
-  **Portobello Mushroom Burger with Cajun Steak Fries** 168.00  
珍寶菇漢堡配香辣薯條
- Extra Crispy Bacon (1 piece) 加配脆煙肉 (1片)** 20.00

## PIZZA | 意大利薄餅

-  **Prosciutto Ham e Funghi Pizza** 188.00  
Parma Ham, Mushroom Slices, Tomato Sauce, Mozzarella Cheese and Arugula  
意式帕馬火腿蘑菇薄餅  
帕馬火腿、蘑菇、番茄醬、水牛芝士、火箭菜
- Diavola Pizza** 188.00  
Pepperoni, Tomato Sauce and Mozzarella Cheese  
意式辣肉腸薄餅  
辣肉腸、番茄醬、水牛芝士
- American BBQ Chicken Pizza** 188.00  
Chicken Meat, Onion, Bell Pepper, BBQ Sauce, Mozzarella Cheese  
美式燒烤雞肉薄餅  
雞肉、洋蔥、甜椒、燒烤醬、水牛芝士
-  **Margherita Pizza** 168.00  
Sliced Tomato, Basil, Tomato Sauce, Mozzarella Cheese  
瑪嘉麗特薄餅  
番茄、羅勒、番茄醬、水牛芝士



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## GRILLS AND SEAFOODS | 燒烤及海鮮

HK\$

**Grilled U.S. Prime Rib Eye Steak with Red Wine Reduction (300g)** 398.00  
 烤頂級美國肉眼扒配紅酒汁

**BBQ U.S. Baby Pork Spare Ribs with Coleslaw Salad** 268.00  
 美式燒排骨配菜絲沙律

 **Marinated Roasted Spring Chicken in Italian Style** 268.00  
 Rosemary and Garlic Sauce  
 意式香蒜燒春雞  
 露絲瑪莉蒜茸汁

**Grilled Norwegian Salmon with White Wine Sauce** 268.00  
 挪威三文魚扒配白酒汁

**Traditional Barramundi Fish and Chips, Green Pea Purée, Tartar Sauce** 238.00  
 傳統英式炸魚薯條配青豆茸及其他醬

All Main Courses are served with Cajun Steak Fries and Vegetable  
 以上主菜均配以香辣薯條及蔬菜

### Side Dish (Please Choose One of Below)

**Vegetable:** Green Asparagus / Broccolini / Sautéed Mushrooms / Sautéed Garlic Cauliflower 48.00  
**Potato:** Cajun Steak Fries / Black Truffle Paste Steak French Fries / Roasted Baby Potatoes 48.00  
**Starch:** Rice / Spaghetti 28.00

### 配菜 (自選一款)

**蔬菜類:** 青露筍 / 西蘭花 / 炒雜菌 / 炒香蒜椰菜花 48.00  
**馬鈴薯類:** 香辣薯條 / 黑松露醬薯條 / 燒薯 48.00  
**澱粉類:** 飯 / 意大利粉 28.00

## PASTAS | 意大利粉

**Linguine Carbonara** 188.00  
 卡邦尼汁意大利粉

 **Spaghetti Aglio Olio** 168.00  
 Aromatic Pasta Sautéed with Garlic, Olive Oil, Chilli Flakes, and Sprinkle of Parsley  
 香蒜橄欖油意粉

 **Conchiglioni with Pumpkin and Porcini in Cream Sauce** 168.00  
 南瓜牛肝菌忌廉汁貝殼粉



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## HALAL SPECIALTIES | 清真美食

HK\$

### Grilled Sirloin Steak with Chimichurri

烤西冷牛扒配阿根廷青醬

238.00

### Roasted Lamb Chop with Seasonal Vegetables in Rosemary Jus

燒羊扒伴雜菜配露絲瑪莉汁

238.00



### Roasted Spring Chicken with Seasonal Vegetables in Teriyaki Sauce

燒春雞伴雜菜配照燒汁

168.00

### Pan-fried Barramundi with Sea Salt in Olive Oil

香煎海鹽盲鱒魚配橄欖油

168.00



### Spaghetti with Asparagus in Tomato Sauce

露筍意大利粉配番茄汁

168.00



### Minestrone

意大利雜菜湯

88.00



### Fruit Salad

鮮果沙律

68.00

## ASIAN SPECIALTIES | 亞洲特色美食

### Japanese Eel and Scallop Teriyaki with Steamed Rice

鰻魚帶子飯

198.00



### Malaysian Laksa

Yellow Noodles and Vermicelli with Prawns, Fish Cake, Bean Sprouts, Bean Puffs and Boiled Egg

馬來喇沙

油麵、米粉、大蝦、魚餅、豆芽、豆卜及焗蛋

168.00

### Fried Rice with Sakura Shrimp and Minced Beef

櫻花蝦牛鬆炒飯

168.00

### Crispy Fried Noodle with Shredded Pork

肉絲脆麵

138.00

### Braised E-fu Noodle with Conpoy, Shrimp Roe and Enoki Mushroom

蝦籽瑤柱金菇炆伊麵

138.00

## DESSERTS | 甜品

### Alexandra Fresh Fruit Platter

歷山生果拼盤

128.00

### Chocolate Fondant with Vanilla Ice Cream

朱古力心太軟配雲呢拿雪糕

108.00



### Jasmine Crème Brûlée

茉莉花焦糖燉蛋

98.00

### Mango Napoleon

芒果拿破崙

88.00

### Blueberry Cheese Cake

藍莓芝士餅

88.00



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## COFFEE | 咖啡

		HK\$
		Hot 熱飲 / Iced 凍飲
Cappuccino	卡布奇諾咖啡	63 <sup>00</sup>
Cafe Latte	拿鐵咖啡	63 <sup>00</sup>
Cafe Mocha	朱古力咖啡	63 <sup>00</sup>
Double Espresso	雙份特濃咖啡	63 <sup>00</sup>
Chocolate	朱古力	63 <sup>00</sup>
Coffee	即磨咖啡	58 <sup>00</sup>

## TEA | 紅茶

		Hot 熱飲 / Iced 凍飲
with Milk / Lemon	配牛奶 / 檸檬	58 <sup>00</sup> / 63 <sup>00</sup>

## FINE TEAS (TEA WG) | 精選茗茶 (TEA WG)

English Breakfast	英式早餐茶	63 <sup>00</sup>
French Earl Grey	法式伯爵茶	63 <sup>00</sup>
Jasmine Queen	皇后茉莉綠茶	63 <sup>00</sup>
Geisha Blossom	蝴蝶夫人茶	63 <sup>00</sup>
Chamomile	洋甘菊茶	63 <sup>00</sup>

## MINERAL WATER | 礦泉水

SAN PELLEGRINO Sparkling (500 ml) 聖沛黎洛有氣礦泉水 (500 ml)	58 <sup>00</sup>
WATSON'S WATER Mineral (500 ml) 屈臣氏礦泉水 (500ml)	40 <sup>00</sup>

## FRESHLY SQUEEZED JUICE | 鮮榨果汁

Orange Juice	橙汁	78 <sup>00</sup>
Watermelon Juice	西瓜汁	78 <sup>00</sup>
Vibrant Green Ginger, Green Apple, Celery, Cucumber, Honey 綠色力量 薑、青蘋果、西芹、青瓜、蜜糖		78 <sup>00</sup>
Vital Blend Strawberry, Raspberry, Watermelon, Mango, Beetroot 朝氣再現 士多啤梨、紅桑子、西瓜、芒果、紅菜頭		78 <sup>00</sup>

## SOFT DRINKS | 汽水

Coke	可樂	58 <sup>00</sup>
Coke Zero	無糖可樂	58 <sup>00</sup>
Sprite	雪碧	58 <sup>00</sup>

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