

Café A 歷山餐廳

APPETIZERS AND SALADS | 前菜及沙律

	HK\$
Pan-seared Duck Liver, Caramel Green Apple, Brioche 香煎鴨肝配焦糖青蘋果小甜餐包	248
Norwegian Smoked Salmon and Avocado on Sourdough Bread Red Onion, Crispy Capers, Musclun 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
Grilled Scamorza Cheese, Iberico Ham, Ripe Melon, Arugula 意大利煙燻芝士、黑毛豬風乾火腿、哈密瓜、火箭菜沙律	188
 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
Alexandra Caesar Salad Parmesan Cheese, Crouton, White Anchovy & Crispy Sliced 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
with Prawn 大蝦	208
with Norwegian Smoked Salmon 挪威煙三文魚	198
with Slow-cooked Chicken Breast 慢煮雞胸	188

SOUPS | 湯類

Lobster Bisque 龍蝦湯	128
French Onion Soup with Cheese Crouton 法式洋蔥湯	98
Western Daily Soup 是日西式餐湯	88

SANDWICHES AND BURGERS | 三文治及漢堡

Classic Ruben Sandwich Corned Beef, Sauerkraut, Emmental Cheese, Russian Sauce, French Fries 傳統羅賓三文治 鹹牛肉、酸菜、艾曼塔芝士、俄式沙律醬、薯條	198
Alexandra Club Sandwich Bacon, Tomato, Lettuce, Egg Mayo, Chicken Breast, Gammon Ham, Gruyere Cheese, Wheat Toast with Potato Crissscut 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、全麥包配馬鈴薯格	188
Alexandra Burger Australian Wagyu Beef, Cheddar Cheese, Onion, Tomato, Lettuce with Potato Crissscut 歷山招牌漢堡包 澳洲和牛、車打芝士、洋蔥、番茄、生菜及馬鈴薯格	188
Extra Crispy Bacon 加配脆煙肉	20



Vegetarian 素食

Cake cutting fee HK\$200 each 切餅費每個港幣\$200 | Corkage fee HK\$350 per bottle 開瓶費每瓶港幣\$350

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For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the Restaurant Manager.

如對某類食物敏感或對食材有特別要求，請向餐廳經理查詢。

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PIZZAS | 意大利薄餅

HK\$

Parma Ham Pizza Tomato Sauce, Olive, Arugula, Mozzarella Cheese 巴馬火腿薄餅 番茄醬、橄欖、火箭菜、水牛芝士	208
Smoked Salmon Cream Cheese Pizza 煙三文魚忌廉芝士薄餅	198
American BBQ Chicken Pizza 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	188
 Margherita Pizza Cherry Tomato, Basil, Tomato Sauce, Mozzarella Cheese 瑪嘉烈薄餅 車厘茄、羅勒、番茄醬、水牛芝士	188

GRILLS AND SEAFOOD | 燒烤及海鮮

Grilled U.S Prime Rib Eye Steak with Red Wine Reduction (300g) 烤頂級美國肉眼扒配紅酒汁 (300克)	398
Slow-cooked Iberico Pork Rack with Tomato Salsa 慢煮西班牙黑毛豬鞍配番茄沙沙	288
Home Smoked French Spring Chicken with Rosemary Herb and Gravy 煙燻迷迭香草烤法國春雞配燒汁	268
Grilled Norwegian Salmon with White Wine Sauce 挪威三文魚扒配白酒汁	268
All Main Course are served with Potato and Vegetable 以上主菜均配以馬鈴薯及蔬菜	
Side Dish (Please Choose One of Below)	48
Vegetable Green Asparagus / Broccoli / Sautéed Mushroom / Cream Spinach	
Potato Potato Crisps / French Fries / Potato Mousseline	
Starch Rice / Spaghetti	
配菜 (自選一款)	
蔬菜類 青露筍 / 西蘭花 / 炒雜菌 / 忌廉菠菜	
馬鈴薯類 薯格 / 炸薯條 / 薯蓉	
澱粉類 飯 / 意大利粉	

PASTAS | 意大利粉

Wagyu Beef Ragù Lasagne 和牛肉醬千層麵	238
Linguine Carbonara 卡邦尼汁扁意大利粉	188
 Conchiglioni with Pumpkin and Porcini in Cream Sauce 南瓜牛肝菌忌廉汁貝殼粉	188



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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
Roasted Lamb Chop with Seasonal Vegetables in Rosemary Jus 燒羊扒伴雜菜配露絲瑪莉汁	238
Roasted Spring Chicken with Seasonal Vegetables in Teriyaki Sauce 燒春雞伴雜菜配照燒汁	168
Pan-fried Barramundi with Sea Salt in Olive Oil 香煎海鹽盲鱒魚配橄欖油	168
Spaghetti with Asparagus in Tomato Sauce 露筍意大利粉配番茄汁	168
Minestrone 意大利雜菜湯	168
Fruit Salad 鮮果沙律	68

ASIAN SPECIALTIES | 亞洲特色美食

 Singapore Seafood Laksa 星加坡海鮮喇沙	188
Fried Rice with Sakura Shrimp and Minced Beef 櫻花蝦牛鬆炒飯	168
Crispy Fried Noodle with Shredded Pork 肉絲脆麵	138
Braised E-fu Noodle with Conpoy, Shrimp Roe and Enoki Mushroom 蝦籽瑤柱金菇炆伊麵	138

DESSERTS | 甜品

Alexandra Fresh Fruit Platter 歷山生果拼盤	188
Chocolate Sponge Cake with Vanilla Ice-cream 朱古力軟心蛋糕配雲呢拿雪糕	118
Tiramisu 意大利芝士蛋糕	98
Mango Napoleon 芒果拿破崙	88
Blueberry Cheese Cake 藍莓芝士餅	88

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COFFEE | 咖啡

HK\$

Hot 熱飲 / Iced 凍飲

Cappuccino	卡布奇諾咖啡	63
Cafe Latte	拿鐵咖啡	63
Double Espresso	雙份特濃咖啡	63
Cafe Mocha	朱古力咖啡	63
Chocolate	朱古力	63
Freshly Brewed Coffee	即磨咖啡	58

TEA | 紅茶

Hot 熱飲 / Iced 凍飲

with Milk / Lemon	配牛奶 / 檸檬	58 / 63
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A SELECTION OF FINE TEAS (TEA WG) | 精選茗茶 (TEA WG)

English Breakfast	英式早餐紅茶	63
French Earl Grey	法式伯爵紅茶	63
Jasmine Queen	皇后茉莉綠茶	63
Geisha Blossom	蝴蝶夫人茶	63
Chamomile	洋甘菊茶	63

MINERAL WATER | 礦泉水

SAN PELLERGRINO Sparkling (500 ml)	聖沛黎洛有氣礦泉水 (500 ml)	58
WATSON'S WATER Mineral (420 ml)	屈臣氏礦泉水 (420 ml)	40

FRESH SQUEEZED JUICE | 鮮榨果汁

Orange Juice	橙汁	78
Watermelon Juice	西瓜汁	78

SOFT DRINKS | 汽水

Coke	可樂	58
Coke Zero	無糖可樂	58
Sprite	雪碧	58

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