

# EDIT.

EDIT's breakfast has been designed to give you a wide variety of quality breakfast items that are fresh and cooked with care, while at the same time reducing the amount of food waste that goes back into our environment.

Build your breakfast experience via the semi buffet, set menus, and add on A la Carte items as part of your breakfast journey.

We ask only that you eat responsibly and do your part to save our planet.

Build your breakfast

1. Guests select one of the base set menus.
2. Guest can select additional A la Carte items to enhance their breakfast set.
3. Guests then help themselves to the semi buffet while waiting for their sets and add-on items to arrive.

乐聚餐厅为您提供各类精心烹制、新鲜高质的半自助式早餐，提倡拒绝食品浪费从而保护环境。

您可以通过选择半自助式、店选早餐套餐以及零点餐食来自定义您的早餐美食体验。

感谢您在食品选择时减少浪费，一同为保护地球环境努力。

定制您的早餐

1. 您可以选择您喜欢的店选早餐套餐作为基础。
2. 套餐之外选择您喜欢的品类零点下单。
3. 等待套餐及零点餐食制作完成期间，您可以自主享受乐聚餐厅提供的半自助式餐食。

Preference a la minute. We believe you should be served with fresh ingredients cooked to your liking.  
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# E.D.I.T.

## A LA CARTE 零点早餐菜单

6:30AM - 10:30AM

### BREAKFAST 早餐

|   | 份/Portion |
|---|-----------|
| <input type="radio"/> Scrambled Egg Crab Toast with Avocado<br>炒鸡蛋蟹肉牛油果吐司                 | 118       |
| Egg whites, crab meat, tomato, Avocado spread, Sourdough toast<br>鸡蛋白, 蟹肉, 西红柿, 牛油果酱, 酸吐司 |           |
| <input type="radio"/> Korean Inspired Grilled Cheese Sandwich<br>韩国风味烤奶酪三明治               | 108       |
| Grilled Beef, Kimchi<br>烤牛肉, 泡菜   |           |
| <input type="radio"/> Potato Waffle<br>土豆华夫饼  | 88        |
| Herb sour cream, smoked salmon, sunny side up<br>香草酸奶油, 烟熏三文鱼, 太阳蛋                        |           |

### BREAKFAST 早餐

|  | 份/Portion |
|--|-----------|
| <input type="radio"/> Reserve selection, beef tenderloin (120g)<br>精选牛里脊肉 (120g)   | 218       |
| Green Asparagus, Red Wine Sauce<br>绿芦笋, 红酒汁  |           |
| <input type="radio"/> Organic Salmon with Miso Caramel (120g)<br>有机三文鱼配味噌焦糖 (120g) | 158       |
| Miso caramel, pickled cauliflower, baby spinach jus<br>日式味噌焦糖、腌花椰菜、小菠菜汁            |           |
| <input type="radio"/> Baked Cod Fish (120g)<br>烤银鳕鱼 (120g)                         | 188       |
| Tamarind Sauce<br>配泰式酸豆汁   |           |

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# E.D.I.T.

## SET MENU 早餐套餐菜单

份/Portion

- Chinese Breakfast 中式早餐 98
- Fried egg noodles, Bbq pork, yellow chives  
炒鸡蛋面, 烧腊, 韭黄
- Sautéed market green vegetables  
炒时蔬
- Rice congee with beef, fish, or seafood, salted peanuts, ginger, spring onions, crispy Chinese donut  
白米粥: 牛肉, 鱼, 或海鲜, 盐花生, 姜, 大葱, 油条
- Assorted dim sum basket, shrimp & mushroom, pork, vegetarian dumplings, pork bun  
炒时精选点心, 虾饺, 香菇饺, 猪肉包, 素饺子, 肉包子蔬
- Seasonal fruit platter  
时令果盘
- Soya bean milk  
豆浆
- Chinese tea  
中式茶

- Japanese Breakfast 日式早餐 118
- Seared salmon or broiled cod  
煎三文鱼或炙鳕鱼
- Steamed rice or congee  
米饭或粥
- Egg custard  
蛋黄酱
- Pickles  
腌黄瓜
- Miso soup  
味噌汤
- Fresh juice  
现榨果汁
- Green tea  
绿茶

## SET MENU 早餐套餐菜单

份/Portion

- Healthy Set Breakfast 健康早餐 88
- Egg white frittata  
法式鸡蛋饼
- Asparagus, zucchini, tomatoes, ricotta, basil  
芦笋, 西葫芦, 番茄, 意大利干酪, 罗勒
- Sour dough toast  
酸吐司
- Coconut juice  
椰汁
- Fruit salad  
水果沙拉
- Organic yoghurt  
有机酸奶
- Coffee or tea  
咖啡或茶

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## HEALTHY BALANCE BREAKFAST DISHES 健康平衡早餐菜品

|   | 份/Portion |
|---|-----------|
| <input type="radio"/> Sliced fruits<br>切片水果   | 48        |
| <input type="radio"/> Mixed berries - low fat yoghurt or cottage cheese<br>混合莓果-低脂酸奶或低脂乡村芝士                                   | 68        |
| <input type="radio"/> Organic low-fat yoghurt - natural or fruit<br>有机低脂酸奶：原味或水果味   | 38        |
| <input type="radio"/> Homemade granola - mixed berries, yoghurt, or milk<br>自制混合麦片：混合浆果，酸奶或牛奶                                 | 68        |
| <input type="radio"/> Bircher muesli - mixed fruit, Wild honey<br>麦片：混合水果，蜂蜜  | 48        |
| <input type="radio"/> Oatmeal - dried fruit, cane brown sugar<br>燕麦：干果，红糖   | 48        |
| <input type="radio"/> Cereals with berries - corn flakes, all-bran, raisin bran or rice krispies<br>含浆果的麦片-玉米片、全麦麸、葡萄干麦麸或大米脆片 | 58        |

## HEALTHY PICK ME UPS 自选健康食品

|   | 份/Portion |
|---|-----------|
| <input type="radio"/> Detox Juice<br>排毒果汁   | 88        |
| Persimmon, red apple, banana, baby spinach, cinnamon powder, chia seeds<br>柿子, 红苹果, 香蕉, 小菠菜, 肉桂粉, 奇亚籽   |           |
| <input type="radio"/> Recharge Booster<br>充电站   | 88        |
| Almond milk, blue berries, banana, strawberries, flaxseed powder, medjool dates, ginger, vanilla<br>杏仁牛奶, 蓝莓, 香蕉, 草莓, 亚麻籽粉, 蜜枣, 姜, 香草                         |           |
| <input type="radio"/> Recover Juice<br>恢复果汁   | 88        |
| Coconut kefir, pineapple, red apple, pear, passion fruit, turmeric powder<br>椰子, 菠萝, 红苹果, 梨子, 百香果, 姜黄粉  |           |
| <input type="radio"/> Refresh Juice<br>新鲜混合果汁   | 88        |
| Cucumber, watercress leaves, pear, coconut water, celery, avocado, ginger, parsley, lemon juice, aloe vera juice<br>黄瓜, 西洋菜, 梨子, 椰子水, 西芹, 鳄梨, 姜, 欧芹, 柠檬汁, 芦荟汁 |           |

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## SMOOTHIE BOOST 奶昔

份/Portion

All smoothies are made with organic  
yoghurt and wild honey  
所有奶昔均含有机酸奶和蜂蜜

- |   |    |
|---|----|
| <input type="radio"/> Mixed Berries<br>混合浆果   | 68 |
| <input type="radio"/> Mango Almond<br>芒果杏仁  | 68 |
| <input type="radio"/> Apple, Banana, Baby Spinach<br>and Lemon Ginger<br>苹果, 香蕉, 小菠菜, 柠檬姜 | 68 |

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## ALL DAY BRUNCH 全日式早午餐

|  | 份/Portion |  | 份/Portion |
|--|-----------|--|-----------|
| <b>11:30 - 17:30</b>   |           |  |           |
| <input type="radio"/> Edit Brunch<br>Edit 早午餐  | 88        | <input type="radio"/> Pancakes<br>煎饼   | 58        |
| Portobello mushrooms, roasted tomatoes, broccolis, hash brown potatoes, asparagus, mini yogurt parfait, eggs any style, mini baguette<br>波多黎各菌, 扒西红柿, 西兰花, 薯饼, 芦笋, 迷你酸奶冻, 鸡蛋, 迷你法棍 |           | Ricotta pancakes, wild honey, blueberries or banana or chocolate chips and toasted hazelnuts<br>意大利乳清干酪煎饼, 蜂蜜, 蓝莓或香蕉或巧克力片, 烤榛子 |           |
| Serve with Your Choice Of 可搭配  |           | <input type="radio"/> Kroffels<br>华夫牛角饼  | 58        |
| <input type="radio"/> Bacon 培根   | 28        | Croissant- Waffle, banana and strawberry, lemon confit, whipping cream<br>牛角面包-华夫饼, 香蕉和草莓, 慢煮柠檬, 鲜奶油                           |           |
| <input type="radio"/> Sausages 香肠  | 28        |  |           |
| <input type="radio"/> Honey Ham 蜂蜜火腿   | 38        |  |           |
| <input type="radio"/> Rye Bread Multigrain with Smoked Salmon<br>黑麦面包配烟熏三文鱼  | 88        |  |           |
| Scrambled egg   dill   lemon   salmon roe<br>炒蛋, 莳萝, 柠檬, 三文鱼籽  |           |  |           |
| <input type="radio"/> Scrambled Egg Crab Toast with Avocado<br>炒鸡蛋蟹肉牛油果吐司  | 118       |  |           |
| Egg whites, crab meat, tomato, Avocado spread, Sourdough toast<br>鸡蛋白, 蟹肉, 西红柿, 牛油果酱, 酸吐司  |           |  |           |
| <input type="radio"/> Potato Waffle<br>土豆华夫饼   | 88        |  |           |
| Potato waffle, herbs sour cream, smoked salmon, sunny side up egg<br>土豆华夫饼, 香草酸奶油, 烟熏三文鱼, 太阳蛋  |           |  |           |

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# EDIT

## EDIT BOWLS 沙拉

小份/大份  
Small/Large

### Healthy Balance (HB) 健康平衡 11:30 - 22:30

#### The EDIT Buddha Bowl 78 118 EDIT素食佛陀碗

Quinoa, fresh veggies, roasted sweet potatoes, crispy chickpeas, roasted sunflower seeds, garlic tahini dressing.  
藜麦, 新鲜蔬菜, 烤红薯, 烤鹰嘴豆, 烤葵花籽, 大蒜芝麻酱

#### Serve with Your Choice Of 可搭配

- Slow poached egg 水波蛋 8
- Onsen tamago egg 温泉蛋 8
- Tamari baked tofu 烤豆腐 8
- Grilled chicken 扒鸡肉 18
- Poached chicken 水煮鸡肉 18
- Grilled salmon 烤三文鱼 38
- Poached salmon 水煮三文鱼 38

#### Change base 选配底料

- Quinoa 藜麦 8
- Barley 大麦 8
- Brown rice 糙米 8
- Black rice 黑米 8
- Jasmine rice 泰国香米 8
- Wild rice 野米 18

#### Change vegetable 选配蔬菜

- Tomatoes 西红柿 8
- Edamame beans 毛豆 8
- Almonds 杏仁 18
- Walnuts 核桃 18
- Avocado 牛油果 18

## EDIT BOWLS 沙拉

小份/大份  
Small/Large

#### Bali Bowl with Peanut Tofu 78 118 巴厘岛碗配豆腐

Crispy tofu, rice, vegetables, spicy - nutty peanut butter sauce.  
炸豆腐, 米饭, 蔬菜, 辣味沙爹酱

#### Serve with Your Choice Of 可搭配

- Slow poached egg 水波蛋 8
- Onsen tamago egg 温泉蛋 8
- Tamari baked tofu 烤豆腐 8
- Grilled chicken 扒鸡肉 18
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- Tomatoes 西红柿 8
- Edamame beans 毛豆 8
- Almonds 杏仁 18
- Walnuts 核桃 18
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## EDIT BOWLS 沙拉

小份/大份  
Small/Large

### ○ Spicy Salmon Poke Bowl 辣三文鱼波奇饭 88 128

Spicy sockeye salmon, pickled cucumbers, sushi rice, edamame, avocado, wakame seaweed, sriracha sauce.

辣红鲑鱼, 腌黄瓜, 寿司饭, 毛豆, 鳄梨, 裙带菜, 辣酱

#### Change base 选配底料

- Quinoa 藜麦 8
- Barley 大麦 8
- Brown rice 糙米 8
- Black rice 黑米 8
- Jasmine rice 泰国香米 8
- Wild rice 野米 18

### ○ Ahi Poke Bowl 辣味金枪鱼波奇碗 88 128

Tuna, edamame, cucumber, avocado, brown rice yuzu-soy dressing

金枪鱼, 毛豆仁, 黄瓜, 牛油果, 糙米, 柚子酱油汁

#### Change base 选配底料

- Quinoa 藜麦 8
- Barley 大麦 8
- Brown rice 糙米 8
- Black rice 黑米 8
- Jasmine rice 泰国香米 8
- Wild rice 野米 18

## EDIT BOWLS 沙拉

小份/大份  
Small/Large

### ○ Korean Bulgogi BBQ Steak Bowl 韩国烤肉烧烤牛排碗 128

Angus steak, quinoa, red cabbage, broccoli, mango, avocado, onsen egg, peanut dressing, kimchi.

安格斯牛腹肉, 藜麦, 红甘蓝, 西兰花, 芒果, 牛油果, 温泉蛋, 花生酱, 辣白菜

### ○ Miso Mushroom Bowl 蘑菇味增碗 58 78

Miso mushrooms, brown rice, veggies, sesame miso ginger dressing

蘑菇味增, 糙米, 蔬菜, 味增姜味芝麻酱

#### Serve with Your Choice Of 可搭配

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- Tamari baked tofu 烤豆腐 8
- Grilled chicken 扒鸡肉 18
- Poached chicken 水煮鸡肉 18
- Grilled salmon 烤三文鱼 38
- Poached salmon 水煮三文鱼 38

#### Change base 选配底料

- Jasmine rice 泰国香米 8
- Quinoa 藜麦 8
- Barley 大麦 8
- Brown rice 糙米 8
- Black rice 黑米 8
- Wild rice 野米 18

#### Change vegetable 选配蔬菜

- Tomatoes 西红柿 8
- Edamame beans 毛豆 8
- Almonds 杏仁 18
- Walnuts 核桃 18
- Avocado 牛油果 18

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# EDIT

## EDIT BOWLS 碗

小份/大份  
Small/Large

### ○ Bowls styled 波奇碗 88 128

Build your own  
自选沙拉碗

#### Select base (tick 1) 基础选择

- Sushi rice 寿司白米
- Black rice 黑米  hot/热  cold/冷
- Quinoa 藜麦
- Green salad 绿色沙拉
- Chickpeas 鹰嘴豆

#### Fresh toppings (tick 3) 鲜加料

- Red onions 红洋葱
- Carrot 胡萝卜
- Cucumber 黄瓜
- Cherry tomatoes 小番茄
- Broccolis 西兰花
- Cauliflower 花椰菜
- Mushrooms 蘑菇
- Edamame 毛豆
- Pickled cucumbers 腌黄瓜
- Pickled raddishes 腌萝卜

#### Chose your protein (tick 1) 优质蛋白

- Tunas 吞拿鱼
- Organic chicken 台式鸡肉
- Silken tofu 豆腐丝
- Peanut baked tofu 花生焗豆腐
- Gochujang baked tempeh 韩国辣酱烤黑豆

#### Optional sprinkles (tick 2) 装饰选择

- Nori 海苔
- Sesame seeds 芝麻
- Crispy garlic 大蒜脆片
- Almonds 杏仁
- Walnuts 核桃
- Chili flakes 辣椒碎
- Coriander 芫荽
- Basil 罗勒
- Mint 薄荷

#### Chose sauce (tick 1) 选择酱料

- Dashi sauce 日式鱼汤
- Spicy sesame mayonnaise 辣味芝麻酱
- Wasabi yoghurt 酸奶芥末酱
- Lemon garlic tahini dressing 柠檬大蒜塔希尼酱
- Nutty peanut butter sauce 坚果花生酱
- Sriracha sauce 拉差辣酱
- Yuzu-soy dressing 柚子酱油调味汁

#### Recommended add on's 推荐加料

- Silken tofu 嫩豆腐 8
- Peanut baked tofu 花生焗豆腐 8
- Gochujang baked tempeh 韩国辣酱烤黑豆 8
- Slow poached egg 水波蛋 8
- Onsen tamago egg 温水蛋 8
- Avocado 牛油果 18
- Diced tuna 金枪鱼丁 28
- Salmon roe 三文鱼籽 38
- Tobiko 飞鱼籽 38
- Prawns 大虾 38
- Diced salmon 三文鱼丁 38
- Crab meat 蟹肉 78
- Grilled angus steak 烤安格斯牛排 108

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# E.D.I.T.

## SOUP 汤

份/Portion

- New Zealand Kumara & Miso soup 58  
新西兰红薯味增汤

NZ Kumara (sweet potato) & miso soup topped with kale & crunchy seeds  
新西兰库马拉 (红薯) 和味增汤, 羽衣甘蓝, 松脆籽

- Californian Cippino Soup 78  
加州海鲜汤

Fresh seafood in a rich tomato and wine broth with crusty brown bread  
新鲜海鲜佐以浓郁的番茄和葡萄酒汤, 配脆黄面包

## RICE BOWLS 米饭

小份/大份  
Small/Large

- Fish Taco Bowl with Coriander-Lime Rice 68 108  
墨西哥鱼肉饼配香菜青柠米饭

Spiced fish, pickled cabbage, zesty black beans, and queso fresco cheese.  
香料腌鱼, 酸包菜, 黑豆碎, 克索布兰可奶酪

- Peruvian Chicken Rice Bowl 88 128  
秘鲁鸡肉饭

Smoky chicken rub, black beans, pepper, and jalapenos and Aji Verde, spicy green sauce.  
烟熏鸡肉, 黑豆, 辣椒, 墨西哥辣椒, 秘鲁辣酱, 绿色辣酱

## NOODLE BOWLS 面碗

小份/大份  
Small/Large

- Banh Mi Noodle Bowl (dry) 48 68  
越南干拌粉

Sriracha Tofu, rice noodles, pickled carrots, radishes, crunchy cucumber, cabbage, creamy vegan Banh Mi dressing  
日式炸豆腐, 米线, 腌胡萝卜, 萝卜, 脆黄瓜, 包菜, 奶油素食班尼酱

Serve with Your Choice Of 可搭配

- Vermicelli noodle 粉丝  
 Udon noodle 乌冬面  
 Rice noodle 黑米粉

- Thai Yellow Curry Chicken Noodle Soup 58 78  
泰式黄咖喱鸡肉面

Thai yellow curry, organic chicken, rice noodles, lime, coconut, and ginger  
泰式黄咖喱, 有机鸡肉, 米线, 柠檬, 椰子, 姜

Serve with Your Choice Of 可选面条

- Vermicelli noodle 粉丝  
 Udon noodle 乌冬面  
 Yellow egg noodle 黄鸡蛋面  
 Ramen noodle 拉面

- Zen Noodle Bowl (dry) 68 88  
禅意面 (干)

Sesame crusted tuna, soba noodles, seasonal veggies, ponzu dressing  
芝麻金枪鱼, 荞麦面, 时令蔬菜, 橙醋汁

Serve with Your Choice Of 可选面条

- Vermicelli noodle 粉丝  
 Udon noodle 乌冬面  
 Rice noodle 圆米粉

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# E.D.I.T.

## NOODLE BOWLS 面碗

小份/大份  
Small/Large

- Spicy Kimchi Noodle Soup with Wilted Greens 48 68  
韩式泡菜面配水煮菜

Korean kimchi stew, udon noodles, bok choy, spinach, boiled egg  
韩式炖泡菜, 乌冬面, 小白菜, 菠菜, 水煮蛋

Serve with Your Choice Of 可搭配

- Poached prawns 水煮大虾 38  
 Poached salmon 水煮三文鱼 38

- Vietnamese Beef Pho Noodle Soup 88  
越式牛肉河粉

Australian Angus beef, flat rice noodles, ginger, lemon grass  
澳大利亚安格斯牛肉, 扁米粉, 姜, 香茅

Serve with Your Choice Of 可选面条

- Vermicelli noodle 粉丝  
 Yellow egg noodle 黄鸡蛋面

- Styled Noodles 58 78  
自制面条

Create your own  
面条自选

Chose your soup base (tick 1) 选择你的汤底

- Thai spicy 泰式辣汤底  
 Pho broth 越南风味汤底  
 Umami broth 海鲜汤底  
 Kimichi both 泡菜汤底  
 Vegetable broth 蔬菜汤底

Chose a noodle (tick 1) 面条选择

- Wheat noodle 小麦面  
 Soba noodles 荞麦面  
 Udon noodles 乌冬面  
 Thin rice noodles 圆米粉  
 Flat rice noodle 扁粉

## NOODLE BOWLS 面碗

小份/大份  
Small/Large

Chose your protein (tick 1) 优质蛋白

- Pork belly 五花肉  
 Organic chicken 鸡肉  
 Tofu 豆腐  
 Shrimps 虾  
 egg 鸡蛋

Chose a condiment (tick 1) 调味选择

- Chilli oil 辣椒油  
 Mustard greens 青芥末  
 Soya bean sauce 酱油  
 Sriracha hot chili sauce 拉差辣酱  
 Bean paste 豆瓣酱  
 Sesame oil 芝麻油

Fresh add on's (tick 3) 新鲜蔬菜

- Bok choy 白菜  
 Coriander 香菜  
 Bean sprouts 豆芽  
 Chillies 辣椒  
 Spring onions 葱  
 tomato 西红柿  
 Bamboo shoots 笋  
 mushrooms 蘑菇  
 Glass noodles 粉丝  
 Seaweed 海带

Recommended add on's 推荐加料

- Onsen egg 温泉蛋 8  
 Kimchi 泡菜 8  
 Beef ball 牛肉丸 8  
 Pork ball 猪肉丸 18  
 Fish ball 鱼丸 18  
 Pork belly 五花肉 18  
 Shrimps 虾 28  
 Salmon 三文鱼 38  
 Shredded chicken 鸡肉丝 38  
 Australian beef shank 澳大利亚牛腱子肉 58

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# E.D.I.T.

## BUNS & STUFF 面饼和馅料

小份/大份  
Small/Large

\*All burgers and sandwiches come with fries or salad  
所有的汉堡和三明治都配薯条或沙拉

- Spa Burger 健康汉堡 (素食) 58  
Mango-alfalfa sprouts, red bell-pepper, cashew tarator  
芒果紫花苜蓿芽, 红灯笼椒, 腰果塔拉特
- Banh-Mi Vietnamese Sandwich 越式三明治 78  
pork, cucumber, carrot, onion, fresh coriander, sesame oil, soya sauce  
猪肉, 黄瓜, 胡萝卜, 洋葱, 香菜, 芝麻油, 酱油
- Thai Spiced Chicken Burger 泰式香辣鸡肉汉堡 98  
Thai red curry paste, green chili relish and  
Coconut-lemongrass chutney  
泰式红咖喱酱, 绿辣椒酱和椰子香茅酸辣酱
- Korean Fried Chicken Bao Burger 韩式炸鸡汉堡 98  
Gochujang sticky sauce, cucumber, sesame  
韩国辣酱, 黄瓜, 芝麻
- Korean Inspired Grilled Cheese Sandwich 韩国风味烤奶酪三明治 108  
Caramelized New Zealand flank steak, Havarti cheese,  
cheddar cheese and kimchi  
焦糖新西兰牛腩排, 哈瓦蒂奶酪, 车打芝士和泡菜
- Baja Fish Tacos 墨西哥鱼肉米饼 128  
Crispy beer battered cod and topped, Pico de Gallo salsa,  
coriander ranch dressing.  
香脆啤酒鳕鱼, 墨西哥莎莎酱, 香菜青柠牧场沙拉酱
- Black Angus Beef Burger 安格斯牛肉汉堡 138  
100% angus beef, Mexican avocado salsa, tomato sofrito  
100%安格斯牛肉, 墨西哥牛油果莎莎酱, 番茄酱

## PLATES 主菜

份/Portion

- Orecchiette Pasta with Broccoli Sauce 意式贝壳面配西兰花汁 68  
Miso, lemon zest, toasted pine nuts, truffle oil  
味噌, 柠檬皮, 烤松子, 松露油
- Beer Steamed Mussels 啤酒蒸青口 78  
Ale, lardons, fresh thyme, crusty bread  
啤酒, 培根, 新鲜百里香, 脆皮面包
- Spicy Seafood Spaghetti 辣味海鲜意面 158  
Mussel, clams, prawns, crusty brea  
贻贝, 蛤蜊, 大虾, 脆皮面包片
- Organic Salmon with Miso Caramel 有机三文鱼配日式味增焦糖 188  
Miso caramel, pickled cauliflower, baby spinach jus  
日式味增焦糖, 腌花椰菜, 小菠菜汁
- Signature Beef Short Ribs 招牌牛肋排 198  
slow cooked, BBQ sauce, celeriac and cabbage slaw, mash potato  
低温慢烤, 烧烤酱, 芹菜卷心菜沙拉, 土豆泥

### Side Order 配菜零点

- Sautéed spinach 炒菠菜 38
- Sautéed mushrooms 炒蘑菇 38
- Crushed baby potatoes 小土豆 38
- Steak fries 牛排薯条 38
- Sweet potato fries 红薯薯条 38

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# E.D.I.T.

## PLATES 主菜

份/Portion

- Simply Grilled  
简单烧烤  

A selection of prime meats from New Zealand silver fern farms, grilled to your liking  
来自新西兰银蕨农场的精选上等肉类, 按您的喜好烤制
- Free range grass-feed lamb chops 188  
(3 chops)  
散养草饲羊排 (3块)  

Accompanied by your choice of one (1) sauce  
佐以任选一种酱汁

  - Red wine 红酒
  - Mushroom 蘑菇
  - Black peppercorn 黑胡椒
  - Truffle 松露
- Reserve selection, beef tenderloin (220g) 268  
精选牛里脊肉 (220g)
- 100% grass fed angus beef rib eye (300g) 288  
100% 草饲安格斯肉眼牛排 (300g)

## SHARING 分享

份/Portion

- Garlic Butter Roasted Spring Chicken 188  
蒜蓉黄油烤春鸡  

Spring roasted vegetables  
烤蔬菜
- Platter of Roasted Beef Rib Eye,  
Grilled Lamb Chops 388  
烤肉拼盘  

Roasted vegetables, chimichurri sauce  
烤蔬菜, 阿根廷青酱
- Black Angus Tomahawk Steak 1,688  
黑安格斯战斧牛排  

roasted potatoes, spring vegetables, roasted garlic, and truffle Jus  
烤土豆, 烤蔬菜, 烤大蒜, 黑松露汁
- Sides  
配菜
  - Sautéed spinach 炒菠菜 38
  - Sautéed mushrooms 炒蘑菇 38
  - Crushed baby potatoes 小土豆 38
  - Steak fries 牛排薯条 38
  - Sweet potato fries 红薯薯条 38

## SIDES 配菜

份/Portion

- Sautéed spinach 炒菠菜 38
- Sautéed mushrooms 炒蘑菇 38
- Crushed baby potatoes 小土豆 38
- Steak fries 牛排薯条 38
- Sweet potato fries 红薯薯条 38

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# E.D.I.T.

## SWEET ENDINGS 甜品

份/Portion

- Fire filled Basque Burst bead cheesecake 48  
火焰巴斯克爆爆珠芝士蛋糕  
Mango, crumble, mango juice, strawberry, mint leaves  
芒果, 酥粒, 芒果汁, 草莓, 薄荷叶
- Baked Papaya 48  
烤木瓜炖蛋  
Coconut Crème Brûlée, Panda Sorbet  
木瓜椰子奶油布蕾, 斑斓雪芭
- Signature Valrhona Gunaja Chocolate mousse 58  
招牌法芙娜圭那亚巧克力慕斯  
Raspberries, blackberries, chocolate juice, meringues, vanilla ice cream  
树莓, 黑莓, 巧克力汁, 蛋白霜, 香草冰淇淋
- Italian handmade ice cream (double balls) 48  
意式手工冰淇淋(双球)
- Ice cream Parfait fruit cup 58  
水果芭菲冰淇淋杯

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