

C A F E T E R I A

ALL-DAY DINING

TASTE OF SUMMER



STARTERS

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|---|--------|
| Crab Leg Soba Noodle | \$ 118 |
| <i>Snow Crab Leg, Shredded Japanese Egg, Shredded Ham, Shredded Cucumber & Japanese Sesame Dressing</i> | |
| Seared Tuna Niçoise Salad | \$ 118 |
| <i>Green Beans, Soft-boiled Egg, Baby Potatoes, Anchovies, Cherry Tomatoes, Romaine Lettuce & Vinaigrette</i> | |
| Burrata Salad | \$ 128 |
| <i>Marinated Tomatoes, Basil Pesto & Arugula</i> | |
| Add Parma Ham | \$ 28 |

MAINS

- | | |
|---|--------|
| GTA Fillet-O-Fish Burger | \$ 178 |
| <i>Battered Cod Fillet, Cabbage, Cheddar Cheese, Pickled Cucumber, Tartar Sauce & Fries</i> | |
| Roasted Seabass Fillet | \$ 228 |
| <i>Chickpea Salad, Roasted Artichoke Hearts, Sun Dried Tomatoes & Basil</i> | |
| Slow Cooked Iberico Baby Back Ribs | \$ 258 |
| <i>BBQ Sauce, Coleslaw & Fries</i> | |
| “Surf N Turf” | \$ 398 |
| <i>Australian M3+Wagyu Striploin & Garlic Buttered Tiger Prawns, Café de Paris Butter & Fries</i> | |

DESSERTS

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|--|-------|
| Lemon Posset | \$ 78 |
| <i>Raspberry Puree & Sablé Biscuit</i> | |
| Mango Sticky Rice with Coconut Sauce | \$ 88 |
| Classic Banana Split | \$ 98 |
| <i>Vanilla, Chocolate & Strawberry Ice Cream</i> | |

CAFETERIA

ALL-DAY DINING

TASTE OF SUMMER



前菜

蟹腳蕎麥麵 \$ 118

雪蟹腳 | 日式蛋絲 | 火腿絲 | 青瓜絲 | 日式芝麻醬

香煎吞拿魚尼斯沙律 \$ 118

法邊豆 | 溏心蛋 | 迷你新薯 | 鯷魚 | 車厘茄 | 羅馬生菜 | 油醋汁

蕃茄水牛芝士沙律 \$ 128

醃蕃茄 | 羅勒青醬 | 芝麻葉

加配 巴馬火腿 \$ 28

主菜

GTA魚柳包 \$ 178

香脆鱈魚柳 | 椰菜 | 車打芝士 | 醃青瓜 | 他他醬 | 薯條

烤海鱸魚柳 \$ 228

鷹嘴豆沙律 | 烤朝鮮薊芯 | 日曬蕃茄乾 | 羅勒

醬燒慢煮伊比利亞黑毛豬肋骨 \$ 258

燒烤醬 | 椰菜沙律 | 薯條

海陸雙饗 \$ 398

澳洲M3+和牛西冷牛扒 | 香蒜牛油虎蝦 | 巴黎香草牛油 | 薯條

甜品

英式檸檬忌廉布丁 \$ 78

樹莓醬 | 沙布列曲奇

芒果椰汁糯米飯 \$ 88

雪糕香蕉船 \$ 98

三色雪糕球 - 雲呢拿 | 朱古力 | 士多啤梨