

# In Room Dining Menu

Food Delivery Lead Time 30 minutes 食物送達需時約30分鐘

## 客房送餐

### Breakfast Set 早晨套餐

Mon - Fri 星期一至五 06:30am to 10:30am

Sat - Sun and PH 星期六日及公眾假期 07:00am to 11:00am

HKD 港幣  
\$

### AKI Classic Breakfast 經典早餐

238

Two Eggs (any style) 雞蛋兩隻(自選烹調方法)

• Sunny Side Up 太陽蛋 • Over Easy 煎熟蛋 • Poached 水煮蛋 • Scrambled 炒蛋

Served with Bacon, Ham, Chicken Sausage 配煙肉, 火腿, 雞肉腸  
Mix Fruit, Bakery, Fruit Juice, Coffee or Tea 雜果, 麵包, 果汁, 咖啡或茶

### Continental Breakfast 歐陸式早餐

218

Fruity Low Fat Yogurt Bowl 鮮果低脂乳酪

Banana, Strawberry, Granola, Pumpkin Seed 香蕉, 士多啤梨, 燕麥, 南瓜籽  
Mix Fruit, Bakery, Fruit Juice, Coffee or Tea 雜果, 麵包, 果汁, 咖啡或茶

### A La Carte Breakfast 自選早餐

Two Eggs Omelette 雙蛋奄列

138

Ham, Tomatoes, Onion 火腿, 蕃茄, 洋蔥

Served with Bacon, Ham, Chicken Sausage 配煙肉, 火腿, 雞肉腸

Egg Benedict / Salmon 英式煙三文魚煮蛋鬆餅

128

Avocado, Hollandais 牛油果, 松露荷蘭蛋黃醬

Spanish Pork Sausages 西班牙豬肉腸

128

Mash Potatoes 薯蓉

Halal Curry Chicken 清真咖哩雞

128

Saffron Rice, Dried Fruits 藏紅花飯, 果乾

 Wonton Noodle Soup 雲吞湯麵

118

Egg Noodle, Chicken Stock 雞蛋麵, 雞湯

 Assorted Dim Sum Basket 雜錦點心

108

 Healthy Low Fat Yogurt Bowl 低脂乳酪碗

118

Granola, Banana, Berries  
穀麥, 香蕉, 雜莓



LOCAL  
地道佳餚



DAIRY FREE  
無乳製品



GLUTEN FREE  
無麩質



VEGAN  
素食

SIGNATURE DISH



We use cage-free egg for all items with the ingredients of egg  
我們選用非籠養雞蛋製作所有含有雞蛋成分的餐點

All price are subject to 10% service charges  
以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preference.  
如有任何食物敏感或膳食偏好,請知會餐廳職員

# In Room Dining Menu

Food Delivery Lead Time 30 minutes 食物送達需時約30分鐘

## 客房送餐

### A La Carte Breakfast 自選早餐

HKD 港幣  
\$

#### TANGRAM Signature Shakshuka TANGRAM招牌番茄紅醬燉蛋

SIGNATURE DISH

98

Tomatoes, Garlic, Spices and Poached Eggs 番茄, 蒜蓉, 香料, 水煮蛋

TANGRAM's signature "Shakshuka" is an easy, healthy meal served in many parts of the Mediterranean and North Africa.

It's a simple combination of simmering tomatoes, garlic, spices and gently poached eggs.

TANGRAM 特色「夏卡蘇卡」是來自地中海及北非大多地區的簡易健康餐點，以番茄、蒜蓉、香料和水煮蛋烹調出的精緻美味。



#### Honey Fluffy French Toast 蜂蜜法式西多士

88

Red Fruits, Berries 紅色水果, 雜莓

### Kids Menu 兒童餐單

#### Mini Honey Fluffy French Toast 蜂蜜法式西多士

68

Red Fruits, Berries 紅色水果, 雜莓

#### Mini Ham & Cheese Omelette 迷你火腿芝士奄列

78

Sausages, Hash Brown 香腸, 薯餅

#### Scrambled Egg 炒雞蛋

78

Sausages, Hash Brown 香腸, 薯餅



LOCAL  
地道佳餚



DAIRY FREE  
無乳製品



GLUTEN FREE  
無麩質



VEGAN  
素食

SIGNATURE DISH



We use cage-free egg for all items with the ingredients of egg  
我們選用非籠養雞蛋製作所有含有雞蛋成分的餐點

All price are subject to 10% service charges  
以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preference.  
如有任何食物敏感或膳食偏好,請知會餐廳職員

# In Room Dining Menu

Food Delivery Lead Time 30 minutes 食物送達需時約30分鐘

## 客房送餐

### A La Carte Menu 自選餐單

Mon - Fri 星期一至五 10:30am to 10:00pm  
Sat - Sun and PH 星期六日及公眾假期 11:00am to 10:00pm

HKD 港幣  
\$

### Starter 前菜

-  **Marinated Spanish Octopus 醃西班牙章魚**  248  
Lemon, Garlic, Coriander 蒜頭, 檸檬, 香茜
- Foie Gras Terrine 鵝肝醬** 228  
Fig Chutney, Brioche 無花果酸辣醬, 奶油麵包
-  **Seasonal French Scallops From Normandy 時令法國諾曼第帶子** 208  
Raw, Cooked 刺身, 烹調
- Spanish Smoked Sardines 西班牙煙燻沙甸魚** 178  
Seaweed Butter, Sourdough Toast 海藻牛油, 酸種麵包多士
- French Snails 法國田螺** 168  
Garlic Butter, Herbs 蒜蓉牛油, 香草
- Caesar Salad 凱撒沙律** 168  
Gem Lettuce, Bacon, Parmesan 生菜, 煙肉, 巴馬臣芝士

### Soup 湯

- French Onion Soup 法式洋蔥湯**  148
-  **Seasonal Soup 時令湯** 128

  
LOCAL  
地道佳餚

  
DAIRY FREE  
無乳製品

  
GLUTEN FREE  
無麩質

  
VEGAN  
素食

 SIGNATURE DISH



We use cage-free egg for all items with the ingredients of egg  
我們選用非籠養雞蛋製作所有含有雞蛋成分的餐點

All price are subject to 10% service charges  
以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preference.  
如有任何食物敏感或膳食偏好,請知會餐廳職員

# In Room Dining Menu

Food Delivery Lead Time 30 minutes 食物送達需時約30分鐘

## 客房送餐

### A La Carte Menu 自選餐單

Mon-Fri 星期一至五 10:30am to 10:00pm  
Sat - Sun and PH 星期六日及公眾假期 11:00am to 10:00pm

HKD 港幣  
\$

### Main Course 主菜

- Grilled Beef Tenderloin 烤牛柳** 468  
Onion Puree, Roasted Baby Carrots 洋蔥蓉, 烤小蘿蔔
- Boston Lobster, Casarecce 波士頓龍蝦, 意大利捲麵**  348  
Lobster Sauce 龍蝦汁
- Braised Iberico Pork Cheek 燴西班牙豬面頰** 308  
Potato Mousseline, Red Wine Sauce 薯蓉, 紅酒汁
-  **French Yellow Chicken, Fried Rice 法國黃油雞, 炒飯** 288  
Morels, Asparagus 羊肚菌, 蘆筍
-  **Seared Seabream 香煎鯛魚** 288  
Fennel, Capers Brown Butter 茴香, 酸豆焦化牛油
-  **Truffle Coquillettes 松露通心粉** 248  
Mushrooms, Parmesan 蘑菇, 巴馬臣芝士

### Side Dish 配菜

- French Fries 薯條** 78
- Mash Potatoes 薯蓉** 78
- Seasonal Vegetables 時令蔬菜** 78
- Grilled Asparagus 烤蘆筍** 78
- Sautéed Mushrooms 炒蘑菇** 78

  
LOCAL  
地道佳餚

  
DAIRY FREE  
無乳製品

  
GLUTEN FREE  
無麩質

  
VEGAN  
素食

  
SIGNATURE DISH



We use cage-free egg for all items with the ingredients of egg  
我們選用非籠養雞蛋製作所有含有雞蛋成分的餐點

All prices are subject to 10% service charges  
以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preference.  
如有任何食物敏感或膳食偏好, 請知會餐廳職員

# In Room Dining Menu

Food Delivery Lead Time 30 minutes 食物送達需時約30分鐘

## 客房送餐

### A La Carte Menu 自選餐單

Mon-Fri 星期一至五 10:30am to 10:00pm  
Sat - Sun and PH 星期六日及公眾假期 11:00am to 10:00pm

HKD 港幣  
\$

### Dessert 甜品

- Strawberries and Olive Oil Sponge Cake 士多啤梨橄欖油海綿蛋糕 98
- Chef Ricky's Pastry Chef Ricky 精選甜品 78

### Snacks 小食

Everyday 每天  
3:00pm to 10:45pm

- Assorted French Cheese Platter 雜錦法國芝士拼盤 288
- Iberico Cold Cut Platter 西班牙雜錦凍肉拼盤 208
- Wagyu Beef Slider 和牛牛肉漢堡 168
- Smoked Salmon Blinis, Dill Cream 煙三文魚薄餅, 蒔蘿忌廉 128
- Truffle Croque, Parma Ham, Parmesan 松露法式三明治, 巴馬火腿, 巴馬臣芝士 108
- Golden Calamari Ring, Tomato sauce 金黃魷魚圈, 蕃茄汁 108
- Fried Mozzarella Stick, Avocado Guacamole 炸水牛芝士棒, 牛油果醬 98



LOCAL  
地道佳餚



DAIRY FREE  
無乳製品



GLUTEN FREE  
無麩質



VEGAN  
素食

SIGNATURE DISH



We use cage-free egg for all items with the ingredients of egg  
我們選用非籠養雞蛋製作所有含有雞蛋成分的餐點

All price are subject to 10% service charges  
以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preference.  
如有任何食物敏感或膳食偏好,請知會餐廳職員

# In Room Dining Menu

Food Delivery Lead Time 30 minutes 食物送達需時約30分鐘

## 客房送餐

### Beverage Menu 飲料選單

HKD 港幣  
\$

150ml  
Glass  
杯裝

750ml  
Bottle  
枝裝

#### Sparkling Wine 氣泡酒

Perrier-Jouet Grand Brut, Champagne, France	180	900
Heidsieck & Co Monopole Blue Top Brut, Champagne, France	180	900

#### White Wine 白酒

2023 Rosé, Maison St Marguerite Symphonie, France	115	575
2021 Michel Lynch, Bordeaux Classic, Sauvignon Blanc, Bordeaux, France	95	475
2022 Dopff au Moulin, Riesling, Alsace, France	100	500
2022 Paul Jaboulet Aine, Viognier, Rhone Valley, France	105	525
2022 Cave de Lugny Macon-Villages Florieres, Burgundy, France	115	575

#### Red Wine 紅酒

2020 Michel Lynch, Bordeaux Classic, Merlot Cabernet, Bordeaux, France	95	475
2021 Chateau Bel Air, Bordeaux, France	100	500
2021 Paul Jaboulet Aine, Syrah, Rhone Valley, France	105	525
2022 Cave de Lugny Bourgogne, Pinot Noir, Burgundy, France	125	625

#### Dessert Wine 甜酒

2017 Chateau Cantegril, Barsac, Bordeaux, France (375ml)	180	360
--	-----	-----

All price are subject to 10% service charges  
以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preference.  
如有任何食物敏感或膳食偏好,請知會餐廳職員

# In Room Dining Menu

Food Delivery Lead Time 30 minutes 食物送達需時約30分鐘

## 客房送餐

### Beverage Menu 飲料選單

HKD 港幣  
\$

#### Coffee 咖啡

Freshly Brewed Coffee	58
Espresso	58
Cappuccino	65
Coffee Latte	65

 Peru Organic (Choice of Capsules Premium blends to go with coffee + \$6)

#### Tea – WG 茶

English Breakfast Tea	58
Earl Grey Tea	58
Chamomile	58
Royal Darjeeling Tea	58
Moroccan Mint Tea	58
Sencha	58
Grand Jasmine	58
Oolong Prestige	58

#### Soft Drink 汽水

Coca Cola / Coke Zero / 7 up	65
Tonic / Soda / Ginger Ale	65

#### Fresh Juice 新鮮果汁

Orange / Mango / Carrot / Guava	75
---------------------------------	----

#### Mineral Water 礦泉水

Acqua Panna 500ml	65
San Pellegrino 500ml	65

All price are subject to 10% service charges  
以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preference.  
如有任何食物敏感或膳食偏好,請知會餐廳職員