LAGOON

APPETIZERS 前菜		PASTAS AND PIZZAS 意粉及薄餅		ASIAN FAVOURITES 亞洲風味	
Forest mushroom ragout on toast with sautéed shrimps	HK\$88	Spaghetti Bolognese with shaved Parmesan 肉醬意粉	HK\$128	Traditional wonton soup with Cantonese noodles and choy sum	HK\$128
鮮蝦燴野菌多士				鮮蝦雲吞湯麵	
Buffalo chicken wings (5 pcs) tossed with spicy barbecued sauce	HK\$88	Penne pesto chicken with mushroom, broccoli and Parmesan 章 意式香草汁蘑菇雞肉長通粉	HK\$128	Baked pork chops on fried rice with homemade tomato sauce	HK\$148
水牛城雞翼 (5隻)		Linguine Carbonara	HK\$128	焗豬扒飯 ② 25 minutes 分鐘	
Smoked salmon with capers, onion and lemon	HK\$108	with pancetta, egg and Parmesan 意式煙肉蛋汁扁意粉		Thai style red shrimp curry with steamed rice and crispy rice cake	HK\$148
煙三文魚		Parma ham and arugula pizza	HK\$138	泰式菠蘿蝦肉紅咖喱	
Parma ham with melon with honey-truffle dip	HK\$108	with tomato sauce and mozzarella 帕爾瑪火腿火箭菜薄餅		Indian chicken masala with steamed rice, papadum and condiments	HK\$148
。 蜜瓜帕爾瑪火腿		Garlic shrimps and mussels pizza	HK\$138	印度雞肉瑪沙那	
SOUPS AND SALADS 湯及沙律		with tomato sauce, mushroom, bell pepper, pineapple and mozzarella		lapanese unagi rice with condiments	HK\$148
♦ Minestrone	HK\$88	香蒜蝦肉青口薄餅		日式鰻魚丼	
with pasta, beans, pesto and Parmesan	·	VEGETARIAN SELECTIONS 素食之選			
意大利雜菜湯		Lentil burger with tofu, grilled vegetables, avocado and yellow Cheddar	HK\$98	DESSERTS 甜品	
Soup of the day (Western/Chinese) 是日餐湯推介 (西式/中式)	HK\$88	· · · · · · · · · · · · · · · · · · ·	Œ	Creamy cheesecake with mixed berries	HK\$88
◆Forest mushroom cream soup	HK\$88	Margherita pizza	HK\$128	軟芝士餅配雜莓	
with truffle cream and crispy mushroom chips 野菌松露忌廉湯	ПКФОО	with tomato sauce, tomato slices, basil and mozzarella 番茄香草芝士薄餅		Black forest cream cake with cherry filling and chocolate mousse	HK\$88
Classic Caesar salad	HK\$108	Spaghetti with creamy truffle sauce	HK\$128	黑森林忌廉蛋糕	
with bacon bits, croutons and Parmesan chip 凱撒沙律		with forest mushroom and broccoli 松露忌廉汁意粉		Mango mille-feuille with raspberry coulis	HK\$88
Salad caprese with tomato. fresh buffalo mozzarella and basil	HK\$108	Indian mixed vegetables and potato curry	HK\$128	芒果千層酥	
With tomato, fresh duffalo mozzarella and dasil 番茄水牛芝士沙律配意式陳醋汁		with steamed rice, papadum and condiments 印度雜菜薯仔咖喱		Baked apple filo tart with vanilla ice cream	HK\$88
Garden green salad with avocado. asparagus and roasted sesame dressing	HK\$108	Fresh ginseng fried rice	HK\$128	焗蘋果脆撻配雲呢拿雪糕	
牛油果蘆荀雜菜沙律配芝麻沙律汁		with wolfberries and asparagus 鮮人蔘杞子蘆荀炒飯		Häagen-Dazs ice cream	
Thai-style green mango and papaya salad with spicy dressing and toasted peanuts	HK\$108	•	111/6120	Belgium chocolate, vanilla, strawberry,	
泰式青芒果木瓜沙律		Braised rice vermicelli with morel mushrooms, vegetarian goose and choy sum	HK\$128	blueberries & cream or mango	
BURGER AND SANDWICH 漢堡包及三文治	ì	羊肚菌素鵝炆米		Häagen-Dazs 雪糕	
Weight watchers wrap	HK\$108	mpossible burger (7 oz / 200 g)	HK\$238	比利時朱古力、雲呢拿、士多啤梨、藍莓或芒果	
with chicken fillet. avocado and mango 雞柳牛油果芒果墨西哥卷		served with avocado, grilled pineapple, honey mustard sau tomato, shreded cabbage, lingonberry jam and fries	ce,	One-scoop 單球	HK\$38
9" Frankfurter hotdog	HK\$128	素牛肉漢堡(7 安士 / 200 克) 配牛油果、扒菠蘿、蜜糖芥末醬、番茄、椰菜絲、越	谲鸌及葽條	Two-scoop 雙球 Three-scoop 三球	НК\$58 НК\$78
with deep-fried jalapeno, relish and shaved yellow Cheddar 法蘭克福熱狗		MAIN COURSE	间色人名称	Happy Cow dairy free ice cream	
		Fish and chips	HK\$168	Vanilla, chocolate, strawberry	
Grilled duo ham and cheese sandwich with truffle Parma ham, smoked ham, Emmentaler and Cambozola	HK\$128	with lemon, tartar sauce and red wine vinegar		Happy Cow 雪糕	
扒松露醬帕爾瑪火腿芝士三文治		炸魚薯條		雲呢拿、朱古力或士多啤梨	
Gold Coast club sandwich	HK\$148	All day breakfast with beef medallion, smoked salmon, ham, bacon,	HK\$178	One-scoop 單球	HK\$58
decks of roasted beef, chicken, bacon, ham, cheese, egg, ton and lettuce	nato	pork sausage and fried egg		Two-scoop 雙球	HK\$78
黃金海岸公司三文治		全日早餐 (牛柳、煙三文魚、火腿、煙肉、豬肉香腸)	支煎蛋)	Three-scoop 三球	HK\$118
250g Jumbo Angus beef burger with crispy lettuce, tomato, red onion and dill pickle	HK\$218	Chicken breast parmigiana with sautéed zucchini and potato	HK\$198	Fresh fruit platter	HK\$88
250 克珍寶安格斯牛肉漢堡包		意式焗茄子雞胸		with mixed berries	
配生菜、番茄、紅洋蔥及酸青瓜		Cairing account colors on filler	111/6210	時令鮮果碟伴雜果	
S .	K\$30/each	Caiun seared salmon fillet with asparagus, boiled potato and red wine butter sauce 香煎三文魚柳配紅酒牛油汁	HK\$218		
Fried egg, bacon, button mushrooms or yellow Cheddar 前层、栖内、蕨群市甘草士			111/02:0		
煎蛋、煙肉、蘑菇或車打芝士		Fresh herbs marinated lamb chops with sautéed vegetables, roasted new potato and thyme ju 百里香烤羊扒	HK\$318 is		
		US Angus black pepper ribeye steak (10oz) with sautéed vegetables and fries	HK\$398		
		黑椒美國安格斯肉眼扒 (10 安士)			

Preparation time 製作時間

@Signature dish 招牌菜式

◆Vegetarian dish 素食菜式

All prices are subject to 10% service charge. 以上價目須另收加一服務費。 Take-away food container will be charged at HK\$5 each. 外賣環保膠盒每個 HK\$5。

配炒雜菜及薯條