









GOURMET TAKEAWAY ORDER FORM – A La Carte Menu 外賣美食訂購表格 – 單點菜譜

Exclusive offers for Sino Club & iPrestige members 信和薈及嘉譽禮賞會員尊享優惠:

A complimentary daily nourishing soup (HK\$38) for a la carte order at HK\$250 or above per transaction.

凡訂購單點項目總額為 HK\$250 或以上，可免費獲贈滋補潤肺湯乙客，價值 HK\$38。

Cafe Lagoon 聆瀾咖啡廳 - A La Carte Menu 單點項目 25% off a la carte takeaway orders. 訂購外賣單點美食可享七五折優惠。

No 選項	 Signature dish 招牌菜式  Vegetarian dish 素食菜式	Price (HK\$) 價錢 (港幣\$)	Quantity 數量
Salads 沙律			
1.	Roasted pumpkin with chicken salad 燒南瓜雞肉沙律	88	
2.	Smoked salmon salad with capers, onion and lemon 煙三文魚沙律	108	
3.	 Garden green salad with avocado, asparagus, and roasted sesame dressing 牛油果蘆筍雜菜沙律配芝麻沙律汁	108	
4.	Green mango and papaya salad with spicy dressing and toasted peanuts in Thai style 泰式青芒果木瓜沙律	108	
Burger and sandwich 漢堡包及三文治			
5.	Chicken fillet, avocado and mango tortilla wrap 雞柳牛油果芒果墨西哥卷	108	
6.	Roasted beef salad with tomato salsa and herb bread 燒牛肉沙律配番茄沙沙及香草包	108	
7.	Jumbo Angus beef burger (8oz/250g) with lettuce, tomato, red onion and dill pickle 珍寶安格斯牛肉漢堡包 (8 安士/250 克)	218	
Pastas 意粉			
8.	Spaghetti Bolognese with shaved parmesan cheese 肉醬意粉配巴馬臣芝士	128	
9.	Crabmeat pappardelle pasta with cherry tomato, green asparagus and lobster sauce 蟹肉意式闊條麵配車厘茄、蘆筍及龍蝦汁	128	
10.	Penne carbonara with seafood 意式海鮮長通粉	128	
Vegetarian Selection 素食之選			
11.	 Lentil burger with tofu, grilled vegetables, avocado and yellow cheddar 蘭度豆素菜芝士漢堡包	98	
12.	 Barley risotto with Chinese spinach, pumpkins, shimeji mushroom in vegetable stock and soy sauce 莧菜南瓜本菇燴意米飯	128	
13.	 Miso pan-fried tofu with green onion, wolfberries soya reduction and asparagus rice pops 味噌豆腐配蔥、杞子豉油汁及蘆筍脆米花	128	
14.	 Miso soup ramen with silken bean curd, seaweed, bean sprouts and pickles 日式素拉麵配豆腐絲、海藻、豆芽及漬物	128	
Main Courses 主菜			
15.	Chicken breast parmigiana with sautéed zucchini and potatoes 意式焗茄子雞胸	158	
16.	Grilled pork chop with sautéed French beans, white mushrooms and sun-dried tomato cream sauce 煎豬扒配四季豆炒白菌及番茄乾忌廉汁	158	
17.	Baked sole roulade with sautéed seasonal vegetable, boiled potatoes and lemon butter sauce 焗龍脷柳卷配炒時菜、烩薯仔及檸檬牛油汁	158	
18.	Roasted spring chicken (half) with roasted vegetables and honey mustard sauce 燒春雞 (半隻) 配烤雜菜及蜜糖芥末汁	198	
Asian Favourites 亞洲風味			
19.	Stir-fried Angus beef noodles with bean sprouts and yellow chives in dark soy sauce 乾炒安格斯牛柳河粉配豆芽及韭黃	148	
20.	Tandoori chicken with mint sauce, naan bread and condiments 印式烤雞配薄荷醬、印度薄餅及配料	148	
21.	Taiwanese beef noodles 台灣牛肉麵	158	
22.	Traditional Thai boat noodles with bean sprouts, beef balls, sliced beef in rich broth 泰式船河配豆芽、牛丸及牛肉片	158	
Desserts 甜品			
23.	 Mandarin New York cheesecake 柑桔紐約芝士餅	88	
24.	Lemon custard tart with mixed berries 檸檬吉士撻配雜莓	88	
Total 總額:			

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Satay Inn 沙嗲軒 - A La Carte Menu 單點項目 25% off a la carte takeaway orders. 訂購外攜單點美食可享七五折優惠。

No 選項		Price (HK\$) 價錢 (港幣\$)	Quantity 數量
Appetisers 前菜			
1.	Chicken feet in Thai style 泰式鳳爪	88	
2.	Deep-fried chicken wings with garlic and butter 蒜香牛油雞翼	98	
3.	Grilled pork neck 香燒豬頸肉	108	
4.	Chicken, beef or pork satay 雞、牛或豬沙嗲 (half dozen/ 半打)	138	
5.	Pomelo and shrimp salad in Thai style 泰式柚子蝦沙律	148	
Chicken 雞			
6.	Singaporean chicken curry 星洲咖喱雞	98	
7.	Seafood Laksa with vermicelli in rich coconut curry soup 椰汁咖喱海鮮叻沙米粉	118	
Beef 牛			
8.	Beef rendang 巴東牛肉	130	
9.	Curry beef brisket 椰香咖喱牛腩	130	
Traditional Specialties 傳統美食			
10.	Chicken rice 雞油飯	28	
11.	Singaporean fried carrot cakes 星洲蘿蔔糕	108	
12.	Fried Hokkien prawn mee 福建炒麵	118	
13.	Fried kway teow 地道炒貴刁	118	
14.	Signature Hainanese chicken rice 招牌海南雞飯	168	
15.	Signature Hainanese chicken 招牌海南雞 (half / 半隻)	268	
16.	Poached chicken with chives ginger sauce in Nyonya style 娘惹蔥油雞 (half / 半隻)	268	
Rice 飯			
17.	Roti canai 印度千層油酥餅	46	
18.	Bak kut teh with rice 馬來肉骨茶配白飯	108	
19.	Nasi goreng 香辣星洲炒飯	122	
Vegetables 蔬菜			
20.	Seasonal vegetable 清炒時菜	84	
21.	Fried Chinese kale with salted fish and garlic 蒜蓉鹹魚炒芥蘭	98	
22.	Bean sprouts with salted fish 鹹魚炒銀芽	98	
Total 總額:			

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YUÈ 「粵」 - A La Carte Menu 單點項目 25% off a la carte takeaway orders. 訂購外攜單點美食可享七五折優惠。

No 選項		Price (HK\$) 價錢 (港幣\$)	Quantity 數量
Soup 湯			
1.	Double-boiled fish maw soup with pork lung and almond juice 龍皇杏汁花膠燉白肺湯	138 (per person 每位)	
2.	Soup of the day 明火豐料煲靚湯	288 (4-6 persons 四至六位)	
Dim Sum 點心			
3.	Steamed chicken feet with secret sauce 醬皇蒸鳳爪	38	
4.	Steamed pork dumplings with black garlic and peanuts (three pieces) 黑蒜潮州粉果 (3 件)	48	
5.	Steamed dumplings with black truffle and matsutake (three pieces) 黑松露野菌餃 (3 件)	48	
6.	Steamed mixed mushrooms buns (three pieces) 冬菇蒸雜菌包 (3 件)	48	
7.	Steamed pork dumplings with scallop (four pieces) 帶子燒賣皇 (4 件)	68	
8.	Pan-fried glutinous rice and diced chicken with egg 蛋煎糯米雞	68	
Signature Dishes 精美小菜			
9.	Braised pork belly with preserved vegetable 家鄉梅菜扣肉	128	
10.	Sweet and sour pork with pineapple 菠蘿咕嚕肉	128	
11.	Deep-fried squid with salt and pepper 椒鹽鮮魷	128	
12.	Braised garoupa fillet with spring onion and oyster sauce 蠔皇蔥燒斑球	128	
13.	Fried eggs with shrimps and crab meat 蝦仁蟹肉炒蛋	128	
14.	Sautéed prawns and eggplant with fermented bean paste 麵醬茄子蝦球	128	
15.	Braised bean curd in chilli sauce 紅燒麻婆豆腐	128	
16.	Sautéed beef with assorted mushrooms 燒汁野菌炒牛肉	128	
17.	Garoupa fillet in creamy corn sauce with eggs 滑蛋粟米斑塊	128	
18.	Stewed chicken with chestnuts 栗子滑雞煲	128	
Total 總額:			

Contact details 聯絡詳情:

Name 姓名: _____

Sino Club / iPrestige membership no. 信和薈/嘉譽禮賞會員卡號碼 (if applicable 如適用): _____

Telephone 電話號碼: _____

Date of order 訂餐日期: _____

Pick-up date & time 取餐日期及時間: _____

Payment Methods 付款方法 - Credit Card 信用卡 (Visa / Mastercard)

*Please attach a photocopy showing both sides of your credit card to this form for reference 請附上閣下信用卡之正背兩面的影印本

Please charge the amount 請將以上款項 HK\$ _____ to my credit card account. 在本人信用卡賬戶扣除

Master Card ☐ Visa ☐ JCB ☐ AE ☐

Card no 信用卡號碼: _____

Card validity 信用卡有效日期: _____

Cardholder's name 持卡人姓名: _____

Cardholder's signature 持卡人簽名: _____

Logistic and Points to Note for Takeaway Service 訂購流程及注意事項:

- Please complete the order form and indicate the pick-up time, then email to the designated restaurant for order placements
客人先填寫訂購表格及列明取餐時間，再電郵至餐廳以作預訂。Email 電郵: cafelagoon@goldcoasthotel.com.hk
- Lunch takeaway order 外攜午市訂單 – Order time 訂餐時間: 10am to 11am / Pick-up time 取餐時間: 12nn to 1pm
- Dinner takeaway order 外攜晚市訂單 – Order time 訂餐時間: 4pm to 5pm / Pick-up time 取餐時間: 6pm to 7pm
- Food pick up at Satay Inn (Lobby Level) 取餐地點為沙嗲軒 (酒店大堂)

1. Promotion period 推廣日期: 1/8/2020 – 15/8/2020
2. Please inform us of any food related allergies as your well-being and comfort are our greatest concern.
為 閣下健康著想如閣下對任何食物有過敏反應，請與我們聯絡。
3. For enquiries or order, please call 查詢或預訂，請與我們聯絡: Telephone 電話: 2452 8448 / Whatsapp: 6396 2057。