

WALT'S CAFE

華特餐廳

華特·迪士尼先生是全球迪士尼樂園及度假區的創始者，他筆下所創作的米奇老鼠深受歡迎。華特於1901年12月5日出生在美國伊利諾伊州的芝加哥；1923年他與哥哥羅伊於加州創立華特迪士尼公司。華特在好萊塢43年的璀璨娛樂事業裡，致力打造夢想中的王國。他無止境的創意超越了媒體界限，透過電影、電視乃至迪士尼樂園，為全世界帶來充滿夢想與美好回憶的嶄新體驗。1966年，他獲全國影院主協會頒發“全球演藝家”殊榮；於同年12月15日去世，享年65歲。但在華特非凡的成就背後所貫徹不變的理念，將勇敢追求夢想的精神，不斷傳承至下一代，甚至遍及世上每一個角落。



Walt Disney

THE CREATOR OF MICKEY MOUSE AND THE ORIGINATOR OF DISNEYLAND AND ALL DISNEY PARKS AND RESORTS WORLDWIDE, WALT DISNEY WAS BORN IN CHICAGO, ILLINOIS ON DECEMBER 5, 1901. HE FOUNDED THE WALT DISNEY COMPANY IN CALIFORNIA IN 1923 WITH HIS OLDER BROTHER ROY AND, DURING HIS 43-YEAR HOLLYWOOD CAREER, WAS A PIONEER AND INNOVATOR IN MOTION PICTURES, TELEVISION AND THEME PARKS AND RESORTS. DUBBED "SHOWMAN OF THE WORLD" BY THE NATIONAL ASSOCIATION OF THEATRE OWNERS IN 1966, WALT DID MORE TO TOUCH THE HEARTS, MINDS AND EMOTIONS OF PEOPLE THE WORLD OVER THAN ANY OTHER PERSON IN THE 20TH CENTURY. WALT PASSED AWAY DECEMBER 15, 1966, AT THE AGE OF 65, BUT HIS LEGACY LIVES ON IN THE COMPANY HE FOUNDED MORE THAN 100 YEARS AGO AND HIS INFLUENCE CONTINUES TO BE FELT IN EVERY DISNEY PRODUCT IN EVERY CORNER OF THE WORLD.

WALT'S CAFE

華特餐廳



點擊右邊方格查閱相關餐牌
点击右边方格查阅相关餐牌
Click boxes on the right to view specific menu



餐牌
Menu

華特半自助午餐
WALT'S SEMI
BUFFET LUNCH

華特半自助晚餐
西班牙特色美食
WALT'S SEMI
BUFFET DINNER
SPANISH
SPECIALTIES

兒童套餐
KIDS' MENU

華特下午茶
WALT'S
AFTERNOON TEA

華特單點餐單
WALT'S
À LA CARTE

素食菜式
VEGETARIAN
MENU

華特早餐
WALT'S
BREAKFAST

飲品
BEVERAGE MENU

優惠指定套餐
DESIGNATED MENU
FOR OFFERS

華特半自助午餐
WALT'S SEMI BUFFET LUNCH
11:30 – 15:00

自助前菜
WALK FOR YOUR APPETIZERS

☆☆☆

自選主菜
WAIT FOR YOUR ENTREE

☆☆☆

甜品餐桌
WALT'S DESSERT TABLE

☆☆☆

配汽水 | 果汁 | 咖啡 | 茶一杯
WITH ONE GLASS OF SOFT DRINK | JUICE | COFFEE | TEA



成人 \$368 PER ADULT

小童 \$318 PER KID

(11歲或以下兒童適用 | FOR KID AGED 11 AND BELOW)

另加\$100享受無限添飲

ADDITIONAL \$100 TO ENJOY FREE FLOW BEVERAGE

任何折扣優惠不適用於此加配項目 ALL DISCOUNTS ARE NOT APPLICABLE FOR THIS ADD-ON ITEM

紅酒 | 白酒 | 啤酒 | 汽水 | 果汁 | 咖啡 | 茶
RED WINE | WHITE WINE | BEER | SOFT DRINK | JUICE | COFFEE | TEA

賓客如有食物過敏或其他與健康有關的飲食限制，請聯繫我們的演藝人員，我們樂於與您商討及嘗試為您的特別飲食所需作出安排。
FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH-RELATED DIETARY RESTRICTIONS,
PLEASE APPROACH OUR CAST MEMBERS, WE ARE HAPPY TO DISCUSS
AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.
價目均為港幣及另加一服務費 PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE

華特半自助午餐
WALT'S SEMI BUFFET LUNCH
11:30 – 15:00

自選主菜 (任選一款)
WAIT FOR YOUR ENTREE (SELECT ONE)

拿坡里意大利麵伴番茄 · 橄欖 | 銀魚柳醬
NAPOLITAN PASTA WITH TOMATO · OLIVE | ANCHOVY SAUCE
E F W

野菌意大利飯 · 黑松露 | 牛肝菌
MUSHROOM RISOTTO · BLACK TRUFFLE | PORCINI
D GF

香煎盲鱸 · 燴雞心豆 | 法式牛油汁
PAN-SEARED BARRAMUNDI · CHICKPEA RAGOUT | BEURRE BLANC
D E F GF

牧羊人批 · 燴鴨腿 | 薯蓉 | 煙燻紅椒汁
SHEPHERD'S PIE · DUCK LEG RAGOUT | MASHED POTATO | SMOKED PAPRIKA SAUCE
D W

燴牛面頰 · 印式香料薯蓉 | 菠菜 | 咖喱牛肉汁
BEEF CHEEK · MASALA MASHED POTATO | SPINACH | CURRY BEEF JUS
D PN GF

另加 \$98升級至下列主菜
ADDITIONAL \$98 UPGRADE TO FOLLOWING ENTREE

香煎羊柳 · 椰菜花三重奏 | 米奇馬鈴薯丸子 | 迷迭香汁
PAN-SEARED LAMB LOIN · CAULIFLOWER | MICKEY POTATO GNOCCHI | ROSEMARY SAUCE
D PN W

烤牛柳 · 甘荀蓉 | 菠菜 | 牛肉汁
GRILLED BEEF TENDERLOIN · CARROT PUREE | SPINACH | BEEF JUS
D E W



素菜類 VEGETARIAN DISH

只供堂食，不設外賣 | FOR DINE-IN ONLY, NO TAKEAWAY SERVICE AVAILABLE

此食物是根據賓客的喜好而烹調，或有可能含有生或未經煮熟的材料，
進食生或未經煮熟的肉類、海鮮、貝殼類產品或雞蛋有可能增加患上由食物引致不適的風險。

THIS ITEM IS COOKED TO GUEST PREFERENCE OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.

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點擊返回目錄
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華特半自助晚餐
西班牙特色美食
WALT'S SEMI BUFFET DINNER
SPANISH SPECIALTIES

18:00 – 22:00

自助前菜
BON APPETIT

西班牙凍湯
GAZPACHO

D W

華特甜品
SWEET
BEFORE LEAVE

☆☆☆

自選主菜
WAIT FOR YOUR ENTREE

賓客如有食物過敏或其他與健康有關的飲食限制，請聯繫我們的演藝人員，我們樂於與您商討及嘗試為您的特別飲食所需作出安排。
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SF=貝殼類 SHELLFISH · W=小麥類 WHEAT · GF=無麩質 GLUTEN FREE · SS=芝麻 SESAME

華特半自助晚餐 · 西班牙特色美食

WALT'S SEMI BUFFET DINNER · SPANISH SPECIALTIES

自選主菜 (任選一款) | WAIT FOR YOUR ENTREE (SELECT ONE)

- | | | | |
|---|-----------|--|---------------|
|  | D | 西班牙海鮮燉飯 (兩位用) · 海虎蝦 帶子 八爪魚 青口 龍蝦鹹紅花汁 | \$1398 |
| SF | GF | SEAFOOD PAELLA FOR 2
TIGER PRAWNS SCALLOPS OCTOPUS MUSSELS LOBSTER SAFFRON SAUCE | |
| D | F | 西班牙鱈魚 · 火炙香橙 烤蔬菜 煙燻紅椒汁 | \$ 648 |
| GF | | SPANISH COD
BURNT ORANGE ESCALIVADA SMOKED PAPRIKA SAUCE | |
|  | D | 烤乳豬 · 燒椰菜苗 烤紅椒聖果醬 芥末籽汁 | \$ 648 |
| PN | GF | SUCKLING PIG
BURNT BRUSSEL SPROUTS ROMESCO POMMERY MUSTARD SAUCE | |
| D | E | 西冷牛扒 · 馬鈴薯蛋餅 辣味紅醬 西蘭花苗 牛肉汁 | \$ 698 |
| GF | | BEEF SIRLOIN
TORTILLA ESPANOLA MOJO PICON BROCCOLINI BEEF JUS | |
| D | E | 烤牛柳 · 甘筍蓉 時令蔬菜 蘑菇汁 | \$ 648 |
| W | | GRILLED BEEF TENDERLOIN
CARROT PUREE SEASONAL VEGETABLES MUSHROOM SAUCE | |
| D | PN | 法式羊架寶雲蘇 · 青豆蓉 時令蔬菜 迷迭香汁 | \$ 648 |
| W | | LAMB RACK PROVENCAL
GREEN PEA PUREE SEASONAL VEGETABLES ROSEMARY JUS | |

我們的資深品酒師精心挑選葡萄酒襯托傳統菜式。

HANDPICKED WHITE AND RED WINES FROM OUR SOMMELIER IS RECOMMEND.

- | | | |
|---|----------------|--------------|
| SOMMELIER HANDPICKED | BOTTLE | \$688 |
| ONE WHITE AND ONE RED (2 HALF BOTTLES) | 375ML | |
| NV. MOET & CHANDON IMPERIAL BRUT FRANCE | PICCOLO | \$240 |
| | 200ML | |
| BODEGAS MANO A MANO, VENTA LA OSSA | BOTTLE | \$600 |
| VINO DE LA TIERRA DE CASTILLA, SPAIN 2018 | 750ML | |
| <small>STRONG, HINTS OF SPICES, COFFEE AND COCOA</small> | | |
| VRIDIANA ATALAYAS DE GOLBAN, D.O. | BOTTLE | \$490 |
| RIBERA DEL DUERO, SPAIN 2015 | 750ML | |
| <small>STONEFRUIT SCENTED, MILD AND PLEASANT FINISH</small> | | |

廚師精選 SIGNATURE DISH

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兒童套餐
WALT'S KIDS' MEAL

11:00 – 22:00

11歲或以下兒童適用 | FOR KID AGED 11 AND BELOW

和牛壽喜燒熱香餅

WAGYU BEEF SUKIYAKI PANCAKE

D E W SS

☆☆☆

暖煙燻鶉泡芙

麥芽車打芝士

WARM SMOKED QUAIL ÉCLAIR
MALTED CHEDDAR CHEESE

D E W

☆☆☆

蜜饯嫩甘筍 | 燴紅洋蔥

GLAZE BABY CARROTS | RED ONION MARMALADE

☆☆☆

米奇公爵馬鈴薯

MICKEY DUCHESS POTATOES

D E

\$188

☆☆☆

配鮮奶

WITH FRESH MILK

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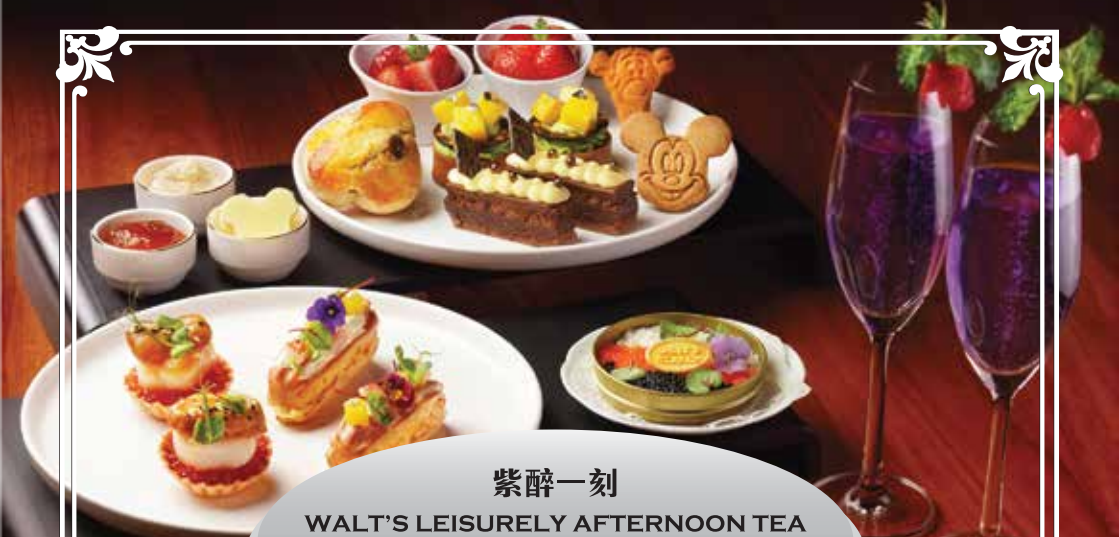
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紫醉一刻
WALT'S LEISURELY AFTERNOON TEA
 15:00 – 17:30

海鮮主題下午茶 | SEAFOOD THEME

魚子醬蟹肉沙律
配柚子啫喱
CAVIAR AND CRAB MEAT
SALAD ON YUZU JELLY
IN CAN

D E F SF W

海膽 | 帶子
三文魚子 | 墨西哥玉米餅
SEA URCHIN
SEARED SCALLOP
SALMON ROE
ON TORTILLA SHELL

PN F SF W SS

龍蝦芒果沙律泡芙
LOBSTER AND MANGO
SALAD ÉCLAIR

D E PN SF W

綠茶芒果撻
GREEN TEA
MANGO TART

朱古力脆脆焦糖蛋糕
CRISPY CHOCOLATE
CARAMEL CAKE

☆☆☆

雜莓雲呢拿奶凍
VANILLA
PANNA COTTA WITH
BERRIES COMPOTE

米奇鬆餅
MICKEY HEAD
RAISIN AND
CHOCOLATE SCONE

D E PN W SS

☆☆☆

紫蝶映照兩杯 | TWO BUTTERFLY PEA PROSECCO COCKTAIL

兩位用 **\$618** FOR 2

繼續享用第二杯飲品
ENJOY SECOND DRINKS
AT SPECIAL PRICE

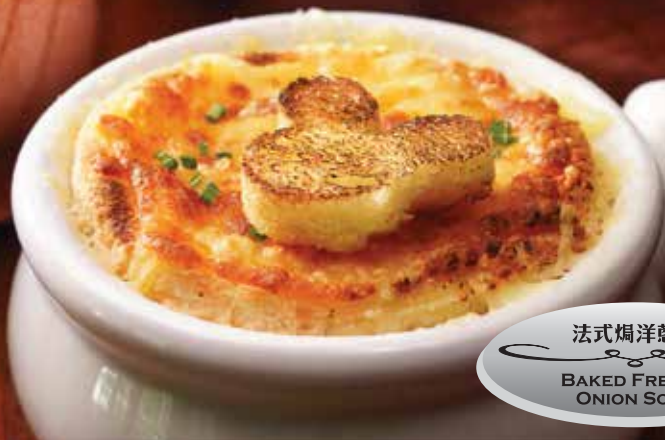
\$45 | 一杯
ONE GLASS

\$80 | 兩杯
TWO GLASSES

任何折扣優惠不適用於此加配項目 ALL DISCOUNTS ARE NOT APPLICABLE FOR THIS ADD-ON ITEM

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法式焗洋蔥湯

BAKED FRENCH
ONION SOUP

華特路易斯沙律

WALT'S LOUIS
SALAD



法式火腿芝士三文治

CROQUE MONSIEUR



單點餐單
À LA CARTE
11:00 – 22:00

前菜 | STARTERS

-  **D** 凱撒沙律 · 選配煙三文魚 | 帕爾馬火腿 | 烤雞胸 \$148
E F W CAESAR SALAD
CHOICE OF SMOKED SALMON | PARMA HAM | GRILLED CHICKEN BREAST
席前桌邊服務 GUERIDON SERVICE
- D E** 法式焗洋蔥湯 \$108
W BAKED FRENCH ONION SOUP
- D F** 法式海鮮濃湯 · 海螯蝦 | 盲鱒魚柳 \$198
SF BOUILLABAISSSE · LANGOUSTINE | BARRAMUNDI
- D F** 烤三文魚 | 香煎帶子 · 蘆筍無花果黑醋沙律 | 熱情果香橙汁 \$128
SF GRILLED SALMON | SEARED SCALLOP
ASPARAGUS AND FIG SALAD | BALSAMIC GLAZE
PASSION FRUIT AND ORANGE DRESSING
- D E** 華特路易斯沙律 · 大蝦 | 蟹肉 | 蒜蓉蛋黃醬 \$158
SF W WALT'S LOUIS SALAD · PRAWNS | LUMP CRAB | AIOLI
- D E PN** 傳統煎蟹餅 · 粟米莎莎 | 蒜蓉蛋黃醬 \$198
SF W CLASSIC CRAB CAKE · CORN SALSA PANNA COTTA | AIOLI

意式美饌 | PASTA & RISOTTO

-  **D E** 香煎海螯蝦天使麵 · 蜆肉 | 香草蒜蓉牛油 \$288
F SF W FRIED LANGOUSTINE CAPELLINI
CLAMS | GARLIC AND HERBS BUTTER
- D E** 羅馬傳統卡邦尼意大利長通粉 · 豬腩肉 | 雞蛋 | 羊奶芝士 \$288
PN W RIGATONI ALLA CARBONARA · PANCETTA | EGG | PECORINO
- D E** 燴牛面頰意大利飯 · 牛骨髓 \$288
PN W SLOW-BRAISED BEEF CHEEK RISOTTO · BONE MARROW
- D**  忌廉椰菜花薏米燴飯 · 西蘭花 | 車打芝士 \$208
GRATIN CAULIFLOWER BARLEY RISOTTO
BROCCOLI | CHEDDAR CHEESE
- D GF** 野菌意大利飯 · 黑松露 | 牛肝菌 \$228
 FOREST MUSHROOM RISOTTO · BLACK TRUFFLE | PORCINI

 素菜類 VEGETARIAN DISH

 廚師精選 SIGNATURE DISH

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法式羊架寶雲蘇

LAMB RACK
PROVENÇAL



松露醬烤春雞

TRUFFLE PASTE SPRING
CHICKEN CASSEROLE



香煎海螯蝦天使麵

FRIED LANGOUSTINE
CAPELLINI



單點餐單
À LA CARTE
11:00 – 22:00

主菜 | MAIN COURSE

- D** 松露醬烤春雞 **\$398**
PN F TRUFFLE PASTE SPRING CHICKEN CASSEROLE
席前桌邊服務 GUERIDON SERVICE
- D** 慢烤原條牛肋骨 · 芹香醬 (兩位用 | FOR 2) **\$698**
SLOW-ROASTED BEEF SHORT RIBS · CHIMICHURRI
席前桌邊服務 GUERIDON SERVICE
- D E** 法式火腿芝士三文治 (可另加太陽蛋) **\$268**
PN W CROQUE MONSIEUR OR CROQUE MADAME
- D E** 烤海鱸魚蝦慕絲卷 **\$358**
F SF 紫淮山 | 焦糖洋蔥 | 忌廉大蒜 | 藜麥爆谷 | 香橙荷蘭汁
BAKED SEA BASS | SHRIMP MOUSSE ROULADE
SAUTEED PURPLE YAM | CARAMELIZE BABY ONION
BRAISED CREAMY LEEK | POPPED QUINOA | ORANGE HOLLANDAISE SAUCE
- D E** 金目鯛 · 薯仔 | 檸檬魚子醬 **\$358**
PN F AMADAI · POTATO DUMPLING | LEMON CAVIAR SAUCE
- D W** 意式燴牛膝 · 炒菠菜 | 玉米糊 | 南瓜蓉 **\$358**
BRAISED OSSO BUCO WITH GREMOLATA
SAUTEED SPINACH | POLENTA | PUMPKIN MASHED
- D PN** 法式羊架寶雲蘇 · 迷迭香汁 **\$398**
W LAMB RACK PROVENCAL · ROSEMARY JUS
- D E** 澳洲和牛西冷 | 有機啡菇 · 燒拇指薯 | 時令蔬菜 | 越橘汁 **\$438**
W AUSTRALIAN WAGYU BEEF STRIP LOIN
ORGANIC BROWN MUSHROOM
ROASTED FINGERLING POTATOES | SEASONAL VEGETABLES
LINGONBERRY GLAZE

廚師精選 SIGNATURE DISH

此食物是根據賓客的喜好而烹調，或有可能含有生或未經煮熟的材料，
進食生或未經煮熟的肉類、海鮮，貝殼類產品或雞蛋有可能增加患上由食物引致不適的風險。
THIS ITEM IS COOKED TO GUEST PREFERENCE OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
賓客如有食物過敏或其他與健康有關的飲食限制，請聯繫我們的演藝人員，我們樂於與您商討及嘗試為您的特別飲食所需作出安排。
FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH-RELATED DIETARY RESTRICTIONS,
PLEASE APPROACH OUR CAST MEMBERS, WE ARE HAPPY TO DISCUSS
AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.
價目均為港幣及另加一服務費 PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE

單點餐單
À LA CARTE
11:00 – 22:00

天多利菜式 | TANDOORI MENU

- D PN** 天多利烤三文魚 · 印度香米 | 印式烤餅 | 青瓜乳酪 | 印式芒果醬 \$298
F W TANDOORI SALMON
INDIAN RICE | NAAN BREAD | CUCUMBER RAITA | MANGO CHUTNEY
- D PN** 天多利烤雞 · 印度香米 | 印式烤餅 | 青瓜乳酪 | 印式芒果醬 \$298
W TANDOORI CHICKEN
INDIAN RICE | NAAN BREAD | CUCUMBER RAITA | MANGO CHUTNEY

配菜 | SIDE

D PN 焗烤千層茄子
 PARMIGIANA

D  意大利玉米糊
POLENTA

PN  普羅旺斯燉菜
RATATOUILLE

D E 意大利雲吞
W  RAVIOLI

D E 米奇芝士通粉
PN W MACARONI MICKEY MOUSE

每款 \$ 70
EACH

甜點 | DESSERTS

- D E PN** 一口甜點 \$168
W SS WALT'S PETIT FOURS
- D E PN** 華特·朱·古·力 \$148
W SS CHO-CO-LATE
- D E** 蘋果批 · 雲呢拿雪糕 | 焦糖醬 \$ 98
W APPLE PIE · VANILLA ICE CREAM | CARAMEL SAUCE
- D E** 紐約芝士蛋糕 · 鮮果慕絲 | 雜莓 \$ 98
W NEW YORK CHEESECAKE · FRUIT MOUSSE | BERRIES

 素菜類 VEGETARIAN DISH

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素食菜式 VEGETARIAN MENU

- | | | | |
|----------|-----------|--|--------------|
| D | PN | 印式炒鷹嘴豆 | \$188 |
| | W | CHANA MASALA
CHICK PEAS | |
| D | PN | 印式炒椰菜豌豆 | \$188 |
| | W | GOBI WITH MUTTAR MASALA
CAULIFLOWER GREEN PEAS | |
| D | PN | 印度咖喱雜菜 | \$208 |
| | W | VEGETABLE CURRY | |
| D | PN | 印度牛油雜菜 | \$208 |
| | W | VEGETABLE MAKHANI
SAUTEED VEGETABLE BUTTER SAUCE | |

以上菜式配

印度香米 | 印式烤餅 | 青瓜乳酪 | 印式芒果醬

ABOVE DISHES SERVED WITH

INDIAN RICE | NAAN BREAD | CUCUMBER RAITA | MANGO CHUTNEY

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華特早餐 WALT'S BREAKFAST

香港味道 | TASTE OF HONG KONG

番茄牛肉湯通粉 · 菠蘿油 | 烤番茄 | 焗豆

BRAISED BEEF FILLET MACARONI WITH TOMATO BROTH
BO LO BAO WITH BUTTER | GRILLED TOMATO | BAKED BEAN

菠蘿包是一款港式甜麵包，名字來自烘焙過後金黃色、狀似菠蘿的脆皮，材料並沒有菠蘿。

"BO LO BAO" IS A CLASSIC SWEET BUN KNOWN AS "PINEAPPLE BUN," THOUGH IT CONTAINS NO PINEAPPLE.
ITS CHARM LIES IN THE GOLDEN CRUST THAT RESEMBLES A PINEAPPLE'S EXTERIOR.

D E PN W

西式精選 | WESTERN SPECIALTIES

香酥炸雞窩夫 · 番薯蓉 | 牛油果蓉 | 菠蘿椰菜絲沙律

SOUTHERN FRIED CHICKEN WAFFLE
SWEET POTATO PUREE | SMASHED AVOCADO | PINEAPPLE COLESLAW

D E PN W

香蕉熱香餅 · 蜜饯野莓 | 意式軟芝士 | 焦糖香蕉

FLUFFY BANANA PANCAKE
BERRIES COMPOTE | MASCARPONE | CARAMELIZED BANANA

D E PN W 

中式精選 | CHINESE SPECIALTIES

菜脯燴肉碎豬肉脆狗仔粉 | 香煎蔥肉餡餅

DOGGIE NOODLE | SCALLION PANCAKE
BRAISED PORK | PRESERVED VEGETABLES | FRIED PORK BITE

狗仔粉是源於50年代的街頭小吃，以粘米製成的麵條形狀與狗的尾巴相似，加入各種惹味配料，濃郁鮮味。

NAMED FOR ITS STUBBY TAIL-LIKE SHAPE, DOGGIE NOODLE IS A NOODLE MADE FROM STICKY RICE.
IT'S A POPULAR STREET FOOD SINCE THE 50S, NOW ELEVATED WITH ENHANCED INGREDIENTS AND EXTRA FLAVORS.

D E PN SF W

每份 \$198 PER SET

以上早餐配港式鴛鴦，咖啡或茶

ABOVE BREAKFAST SERVED WITH YUENYUENG, COFFEE OR TEA



素菜類 VEGETARIAN DISH

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華特早餐 WALT'S BREAKFAST

兒童早餐 | KIDS' BREAKFAST

11歲或以下兒童適用 | FOR KID AGED 11 AND BELOW

特色包點 | 水煮蛋 | 煎豬肉餃子 | 時令蔬菜
STEAMED BUN | BOILED EGG
PAN-FRIED PORK DUMPLING | SEASONAL VEGETABLES

D E W SS

米奇高夫 | 煎雞蛋 | 香甜粟米
MICKEY WAFFLE | FRIED EGG | SWEET CORN

D E PN W 

每份 \$148 PER SET

以上早餐配兒童鴛鴦或牛奶
ABOVE BREAKFAST SERVED WITH KIDS' YUENYUENG OR FRESH MILK



素菜類 VEGETARIAN DISH

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品酒師精選 SOMMELIER'S RECOMMENDATION

香檳 CHAMPAGNE

	細瓶装
	PICCOLO
	200 ml
	\$240
酩悅香檳	
NV, Moët & Chandon Imperial	
Brut, FRANCE	

白酒 WHITE WINE

	每杯	每瓶
	GLASS	BOTTLE
雷司令	\$ 90	\$400
Riesling, Carl Graff QbA		
Mosel, GERMANY		
沙黨妮	\$ 90	\$400
Chardonnay, Château de Mirande		
Macon, FRANCE		
白蘇維翁	\$ 90	\$400
Sauvignon Blanc, Jean-Claude Roux		
Quincy A.O.C, Loire, FRANCE		
沙黨妮	\$ 90	\$400
Chardonnay, Terrazas Reserva		
Mendoza, ARGENTINA		

紅酒 RED WINE

	每杯	每瓶
	GLASS	BOTTLE
梅洛	\$ 90	\$400
Merlot Blended, Château Belair Coubet		
Cote de Bourg, FRANCE		
黑皮諾	\$ 90	\$400
Pinot Noir, Undone		
Rheinhessen, GERMANY		
梅洛	\$ 90	\$400
Merlot, Château Los Boldos Tradition Reserve		
Cachapoal Valley, CHILE		
赤霞珠	\$ 90	\$400
Cabernet Sauvignon, Terrazas Reserva		
Mendoza, ARGENTINA		

抱歉或未能提供指定年份餐酒；我們樂意提供主酒單作更多餐酒選擇
We regret that certain vintages may be unavailable at times; we are pleased to offer Master Wine List for more wine selection

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華特特飲 WALT'S CAFÉ SIGNATURE BEVERAGES

華特熱朱古力 Walt's Hot Chocolate	\$ 80
華特凍朱古力 Walt's Icy Chocolate	\$ 70
瘋狂桃子 Sunrise peach, lychee, and lemon juice	\$ 75
樂趣無窮 Kids' Fantasy mango juice, strawberry puree, and peach syrup	\$ 75
鳳凰 Phoenix pineapple juice, strawberry puree and pina colada syrup	\$ 75
紅粉菲菲 (含酒精飲品 alcoholic) Red Martini vodka, raspberry, strawberry, cranberry, and mango	\$ 85
甜寥寥 (含酒精飲品 alcoholic) California Dream melon, banana liqueur, apple, and lemon juice	\$ 85

香港釀造手工啤酒 HONG KONG CRAFT BEERS

捌伍貳 - 太平洋艾爾麥啤 852 - Pacific Ale 口味清爽，滿載熱情果和番石榴風味 refreshing and bursting with flavors of passion fruit and guava	\$ 80
香港啤酒 - 琥珀艾爾麥啤 Hong Kong Beer - Amber Ale 散發出豐富的酒花香和淡淡的焦糖味 abundant floral scents complimented by a caramel lingering finish	\$ 80
龍脊 - 淡艾爾麥啤 Dragon's Back - Pale Ale 帶有熱帶果實香氣及一絲麥芽甜香 bright tropical fruit notes balanced by malty sweetness	\$ 80

啤酒 BEERS

嘉士伯 Carlsberg	\$ 80
菲律賓生力 Philippines San Miguel	\$ 80
喜力 Heineken	\$ 80
青島 Tsing Tao	\$ 80
健力士波打酒 Guinness Stout	\$ 80

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咖啡 COFFEES

特濃咖啡 Espresso

美式咖啡 Caffè Americano		\$ 55
泡沫咖啡 Cappuccino		\$ 55
鮮奶咖啡 Caffè Latte		\$ 55
朱古力咖啡 Caffè Mocha		\$ 62
雲呢拿鮮奶咖啡 Vanilla Latte		\$ 62
榛子鮮奶咖啡 Hazelnut Latte		\$ 62
焦糖鮮奶咖啡 Caramel Latte		\$ 62
特濃咖啡 Espresso	單份 Solo \$ 50	雙份 Doppio \$ 55
泡沫特濃咖啡 Espresso Macchiato	單份 Solo \$ 50	雙份 Doppio \$ 55

凍特濃咖啡 Iced Espresso

美式咖啡 Caffè Americano	\$ 55
泡沫咖啡 Cappuccino	\$ 55
鮮奶咖啡 Caffè Latte	\$ 55
朱古力咖啡 Caffè Mocha	\$ 62
雲呢拿鮮奶咖啡 Vanilla Latte	\$ 62
榛子鮮奶咖啡 Hazelnut Latte	\$ 62
焦糖鮮奶咖啡 Caramel Latte	\$ 62



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