

# WORLD OF COLOR

## 芋彩餐廳



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

悠閒芋彩午餐  
Leisure  
Colorful Lunch

Duffy與好友春日茶聚  
Duffy and Friends  
Taste of Spring  
Tea Set

芋彩家庭晚餐  
Colorful  
Family Feast

兒童套餐  
Kids' Meals

芋彩單點餐單  
A la Carte Menu

清真菜式  
Halal Menu

飲品  
Beverage Menu

優惠指定套餐  
Designated Menu  
for Offers



## Leisure Colorful Lunch

11:00 - 15:00

### 頭盤及湯 APPETIZERS & SOUP (任選一款 SELECT ONE)

油封鴨肉紅酒燴香梨沙律 Duck Confit and Red Wine Poached Pear Salad

W

凱撒沙律 蜜糖煙肉，麵包粒，巴馬臣芝士

Classic Caesar Salad honey bacon, crouton, parmesan tuile

D E F W

季節素菜湯 Vegetarian Soup of the Season

D E PN W 

### 主菜 MAIN COURSES (任選一款 SELECT ONE)

香煎盲鱸魚柳配炸魷魚圈 印度香米，時令蔬菜，馬鈴薯，咖喱汁

Pan-seared Barramundi Fillet with Crusted Calamari

indian rice, seasonal vegetables, potatoes, curry sauce

E PN F SF W

烤和牛配燴牛肋肉 烤南瓜，甘荀，芝士薯蓉，牛肉汁

Roasted Wagyu Beef and Braise Beef Short Ribs

grilled pumpkin, carrots, cheese mashed potatoes, beef jus

D W

雜菜長通粉 車厘茄，蘆筍，香醋番茄醬

Vegetables Penne cherry tomato, asparagus, balsamic vinegar tomato sauce

E W 

另加\$78升級至以下主菜

An additional \$78 to upgrade your main course to the following

烤羊排 時令蔬菜，烤新薯，芥末籽，紅酒汁

Grilled Lamb Chops seasonal vegetables, roasted new potatoes, pommery mustard, red wine sauce

D E PN W

### 甜品 DESSERTS (任選一款 SELECT ONE)

伯爵茶芝士蛋糕配焦糖忌廉

Earl Grey Cheese Cake with Caramel Cream

D E PN W SS

士多啤梨慕絲綠茶蛋糕配雜莓

Strawberry Mousse and Green Tea Cake with Mixed Berries

D E W SS

自家製意大利雪糕配時令水果 House-made Gelato with Seasonal Fruits

D GF

咖啡或茶 Coffee or Tea

**\$288** (每位 per Guest)

\* 只供堂食 for dine-in only

 素菜類 Vegetarian Dish

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and Friends

# 春日茶聚 | Springtime Afternoon Tea 15:00 - 17:00



## Duffy 與好友甜品 | Duffy and Friends Desserts

熱情果藍莓芝士蛋糕  
Passion Fruit and  
Blueberry Cheesecake

D E PN W

榛子朱古力撻  
Gianduja Tart

D E PN W

焦糖香梨慕絲蛋糕  
Caramel and  
Pear Mousse Cake

D E PN W

紅桑子車厘子杯子蛋糕  
Raspberry and  
Cherry Cupcake

D E W

朱古力甜甜圈  
Chocolate Donut

D E W

## 享用以下輕食 | Enjoy the following Savory Dishes

松露蘑菇酥皮撻  
Truffle Mushroom  
Vol Au Vent

D E PN F SF W SS

紅菜頭火腿雞蛋沙律牛角包  
Beetroot, Prosciutto and  
Egg Salad Croissant

D E PN W SS

蕃薯海鮮撻  
Sweet Potato  
Seafood Tart

D E PN F

SF W SS

菠菜芝士玉米餅卷  
Spinach and Cheese  
Tortilla Roll

D W

煙燻牛肉菠蘿漢堡  
Smoked Beef Brisket Burger  
with Pineapple

D E PN W SS

## 特色飲品 - 歡聚一刻 | Special Drink - Moment of Joy

# \$488

(兩位用 for 2 Guests)

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# 芊彩家庭晚餐

## Colorful Family Feast

17:30 - 22:30



### 曼哈頓周打粟米蜆湯

馬鈴薯，煙肉，西班牙辣肉腸

#### Manhattan Clam and Sweet Corn Chowder

potatoes, bacon, chorizo

**D E SF W F**

### 凱撒沙律

蜜糖煙肉，麵包粒，巴馬臣芝士

#### Classic Caesar Salad

honey bacon, crispy crouton, parmesan tuile

**D E W F**

### 瑪格麗特扁麵包

水牛芝士，車厘茄，新鮮羅勒，番茄醬

#### Margherita Flat Bread

mozzarella, cherry tomato, fresh basil, tomato sauce

**D E PN W**

### 芊彩烤肉拼盤

美式豬肋骨，烤春雞，燒香腸

#### World of Color Meat Platter

barbecue pork ribs, roasted spring chicken, grilled sausages

**D E PN SF W SS F**

# \$888

(四位用 for 4 Guests)

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# 兒童套餐

## Kids' Meals

(11 歲或以下之兒童套餐 for kids aged 11 or below)



### 小小探索家芝士火腿忌廉通心粉

\$168

時令蔬菜，芝士蛋糕，啫喱糖，乳酪

配鮮奶

### Little Explorers Ham and Cheese Cream Sauce Macaroni

seasonal vegetables, cheesecake, jelly candy, yoghurt  
with fresh milk

D E PN W

### 日式照燒雞腿配絲苗白飯

\$168

日式甜咖喱，時令蔬菜，芝士蛋糕，啫喱糖，乳酪

配鮮奶

### Teriyaki Chicken Drumstick with Steamed Rice

japanese sweet curry, seasonal vegetables, cheesecake, jelly candy, yoghurt  
with fresh milk

D E PN W SS

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## Appetizers & Soups & Salads

- 導航者滋味拼盤** \$248  
火腿帶子，爆谷蝦，炸魷魚圈，香草忌廉青口  
**Navigators Taster's Platter**  
prosciutto scallops, shrimps popcorn, crusted calamari, mussel in herbs butter cream sauce  
D E SF W SS F
- 芊彩沙律配墨西哥薄脆** \$148  
雞肉，生菜，車打芝士，橄欖，番茄莎莎，酸忌廉，牛油果醬  
**World of Color "Signature Tortilla Bowl"**  
shredded chicken, lettuce, cheddar jack, olive, tomato salsa, sour cream, guacamole  
D W
- 季節素菜湯** \$ 78  
**Vegetarian Soup of the Season**  
D E PN W
- 曼哈頓周打粟米蜆湯** \$ 98  
馬鈴薯，煙肉，西班牙辣肉腸  
**Manhattan Clam and Sweet Corn Chowder**  
potatoes, bacon, chorizo  
D E SF W F
- 芊彩田園沙律** \$148  
藜麥，牛油果醬，檸檬橄欖油  
**Colorful Garden Salad**  
quinoa, guacamole, lemon olive dressing  
GF
- 番茄水牛芝士沙律** \$168  
石榴，香醋，香草油  
**Heirloom Tomatoes Salad with Burrata**  
pomegranate, balsamic reduction, herb green oil  
D GF
- 凱撒沙律** \$148  
蜜糖煙肉，麵包粒，巴馬臣芝士  
**Classic Caesar Salad**  
honey bacon, crispy crouton, parmesan tuile  
D E W F
- 泰式柚子軟殼蟹沙律** \$148  
車厘茄，辣椒片，椰絲，炸乾蔥，花生，青檸汁  
**Thai-style Pomelo and Soft Shell Crab Salad**  
cherry tomato, chili flakes, coconut flakes, crispy shallot, peanuts, lime dressing  
D E PN SF W F

 廚師推介 Signature Dish

 素菜類 Vegetarian Dish

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三文治  
*Sandwiches*

探索家扁麵包  
*Explorers Flat Bread*

西式美食  
*Western Dishes*

亞洲美食  
*Asian Dishes*

**+\$68**

享用「季節素菜湯」或「芋彩沙律」  
及咖啡或茶

to enjoy “Vegetarian Soup of the Season” or “Colorful Salad”  
and Coffee or Tea

凡惠顧以上套餐，可以優惠價\$50加配指定「品酒師精選」葡萄酒一杯  
Enjoy a glass of designated wine from "Sommelier's Recommendation"  
at \$50 upon ordering the above set menus

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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## Sandwiches

烤牛脊肉意大利麵包 \$208

大啡菇，焦糖洋蔥，布旺倫芝士，火箭菜，辣根蛋黃醬

**Grilled Sirloin Steak Ciabatta**

portobello, caramelized onion, provolone, arugula, horseradish mayo

 **D** **E** **PN** **W** **SS**

美式手撕豬肉窩夫三文治 \$188

菠蘿莎莎，火箭菜，醃洋蔥

**Slow-roasted Pulled Pork Waffle Sandwich**

pineapple salsa, arugula, pickled onion

**D** **E** **PN** **SF** **W** **SS** **F**



## Explorers Flat Breads

探索家 \$228

水牛芝士，燴牛肉，洋蔥，車厘茄，燒烤醬，番茄醬

**Explorers**

mozzarella, braised beef, red onion, cherry tomato, smoky barbecue sauce, tomato sauce

 **D** **E** **PN** **SF** **W** **SS** **F**

瑪格麗特 \$228

水牛芝士，車厘茄，新鮮羅勒，番茄醬

**Margherita**

mozzarella, cherry tomato, fresh basil, tomato sauce

**D** **E** **PN** **W** 

印度風味 \$208

天多利烤雞，菠菜，芫荽，紅洋蔥，甜辣椒醬，酸忌廉

**Madras**

tandoori chicken, baby spinach, coriander, red onion, sweet chili sauce, sour cream

**D** **E** **PN** **W**



廚師推介 Signature Dish



素菜類 Vegetarian Dish

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# 西式美食

## Western Dishes

香煎三文魚柳伴帶子 \$268

馬鈴薯，時令蔬菜，檸檬忌廉汁

**Pan-seared Salmon Fillet with Scallops**

poached potatoes, seasonal vegetables, lemon cream sauce

D F SF W

香煎盲鱸魚柳伴烤八爪魚 \$268

橄欖，番茄，橄欖油

**Pan-seared Barramundi Fillet with Grilled Octopus**

olive, tomato, olive oil

D E PN SF W SS F

烤走地雞 \$268

糖漬洋蔥，蘑菇，南瓜蓉，時令蔬菜，松露汁

**Grilled Free Range Chicken**

onion compote, mushroom, pumpkin puree, seasonal vegetables, truffle jus

W F

烤羊排 \$358

青豆蓉，烤新薯，時令蔬菜，紅酒汁

**Grilled Lamb Chops**

green pea puree, roasted new potatoes, seasonal vegetables, red wine sauce

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W

烤牛脊肉 (10安士) \$358

烤新薯，時令蔬菜，牛肝菌忌廉汁

**Grilled Beef Striploin (10 oz)**

roasted new potatoes, seasonal vegetables, porcini ceps cream sauce

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D W

燴牛肋肉配烤牛柳 \$358

薯蓉，時令蔬菜，辣根泡泡

**Braised Beef Short Ribs and Grilled Beef Tenderloin**

mashed potato, seasonal vegetables, horseradish foam

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D W

配菜 Side 每款 Each \$ 70

薯條 French Fries

薯蓉 Mashed Potato

炒時蔬 Sautéed Seasonal Vegetables

烤蘆筍 Grilled Asparagus

### 廚師推介 Signature Dish

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# 西式美食

## Rice & Pasta

西班牙海鮮飯 \$358

龍蝦，帶子，蜆肉，八爪魚，雞肉，西班牙辣肉腸

Seafood Paella

lobster, scallop, clams, octopus, chicken, chorizo

\* 此菜式須預留二十分鐘的烹調時間 requires 20 minutes of preparation time

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和牛肉醬扁意粉 \$268

新鮮番茄粒，牛肉汁

Wagyu Beef Bolognese Linguine

fresh tomato concasse, beef jus



大蝦帶子意大利粉 \$228

西班牙辣肉腸，煙燻番茄辣椒汁

Scallop and Prawn Spaghetti

chorizo, smoked tomato capsicum sauce



烤南瓜長通粉 \$198

嫩菠菜，意大利乳清芝士

Roasted Pumpkin Penne

baby spinach, ricotta cheese



雜菜長通粉 \$198

番茄醬，羅勒油

Grilled Vegetables Penne

pomodoro sauce, basil oil



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# 亞洲美食

## Asian Dishes

蟹肉炒飯配椰汁咖喱 \$258  
Crabmeat Fried Rice with Massaman Coconut Curry

**D E PN SF W SS F**

天多利羊排 \$328  
蒜蓉印度烤餅，蘭度豆，青瓜沙律

Tandoori Lamb Chops

garlic naan bread, lentil stews, cucumber salad

**D PN W**

越式香茅和牛 \$248  
甘荀，青瓜，豆芽，生菜，薄荷葉，甜酸汁，檬粉

Cold Vietnamese Bowl with Lemongrass Wagyu Beef

carrot, cucumber, bean sprouts, iceberg lettuce, mint leaves, nuoc cham, rice vermicelli

**PN W SF F**

泰式金邊粉 \$238  
大蝦，雞肉，蝦乾，豆芽，豆腐乾，菜脯

Pad Thai

prawn, chicken, dried shrimp, bean sprouts, pressed tofu, preserved vegetables

**E PN SF W SS F**

海鮮喇沙 \$198  
青口，大蝦，魷魚，魚蛋，豆芽，豆卜，雞蛋，米粉

Seafood Laksa

mussel, prawn, squid, fish ball, bean sprouts, tofu puff, boiled egg, rice vermicelli

**D E PN SF W SS F**

印度咖喱雜菜 \$208  
印度香米，印式烤餅，青瓜乳酪，印式芒果醬

Vegetable Curry

indian rice, naan bread, cucumber raita, mango chutney

**D PN W** 

印式炒鷹嘴豆 \$188  
印度香米，印式烤餅，青瓜乳酪，印式芒果醬

Chana Masala

chick peas, indian rice, naan bread, cucumber raita, mango chutney

**D PN W** 

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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.

價目均為港幣及加一服務費 | Prices are in HK\$ and subject to 10% service charge

D=乳製品 dairy • E=蛋類 egg • PN=花生果仁類 peanuts & nuts • F=魚類 fish  
SF=貝殼類 shellfish • W=小麥類 wheat • GF=無麩質 gluten free • SS=芝麻 sesame

甜品  
Colorful Sweets



經典米奇梳乎厘 自家製意大利雪糕 \$168

Mickey-shaped Classic Soufflé house-made gelato

\* 此菜式須預留三十分鐘的烹調時間 requires 30 minutes of preparation time

\* 只供堂食 for dine-in only

 **D** **E** **W**

熱情果榛子蛋糕 \$ 88

自家製意大利雪糕

Passion Fruit and Hazelnut Cake

house-made gelato

**D** **E** **PN** **W**

柚子芒果慕絲蛋糕 \$ 88

自家製意大利雪糕，蜜饯杏脯

Yuzu and Mango Mousse Cake

house-made gelato, apricot compote

 **D** **E** **PN** **W**

自家製意大利雪糕配雜莓 \$108

House-made Gelato with Fresh Mixed Berries

**D** **GF**

 廚師推介 Signature Dish

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## Halal Menu

### 頭盤 Appetizer

印尼雜菜沙律 配花生醬及蝦片

\$138

**Gado Gado**

Indonesian mixed vegetables salad with peanut sauce and prawn crackers

E PN F SF W

### 湯 Soup

鮮蝦濃湯 配蟹肉

\$ 98

**Shrimp Bisque**

shrimp broth with crab meat

PN F SF GF

### 麵食 Noodle

海鮮喇沙湯米粉 配帶子，大蝦，魷魚，魚蛋，蟹柳，芽菜及豆腐卜

\$188

**Seafood Laksa**

rice noodles served with scallops, prawns, squid, fish ball, crab stick, bean sprouts and bean curd puff

E PN F SF W

### 主菜 Main Courses

娘惹咖喱雞 配薯仔，洋蔥，甜椒及白飯

\$208

**Nonya Curry Chicken**

chicken dice in curry sauce, potato, onion and capsicum served with steamed rice

PN W

巴東咖喱牛肉 配白飯

\$208

**Rendang Beef**

curry beef simmered in coconut milk served with steamed rice

E PN W

牛肉醬意大利麵

\$208

**Beef Bolognese**

E PN F SF W

清真餐單需預留30分鐘烹調時間。

Please allow 30 minutes of preparation time for the Halal menu.

此清真餐單提供之所有肉類食品均受香港回教信託基金總會認證。

All meat items served in this Halal menu are certified by The Incorporated Trustees of The Islamic Community Fund of Hong Kong.

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# 探索之旅

## Explore and Discover



小探索家特飲  
Tiki Kid  
Assorted Melons, Orange Juice  
Pink Grapefruit Syrup  
Blue Curacao Syrup, Sprite

\$75



米奇可可  
Mickey Coco  
House-made Vanilla Gelato  
Coco Pops,  
Chocolate Milk

\$75



探索家  
The Explorer  
Lemongrass Water  
Lemon Juice, Lychee Juice  
Rosemary, Tonic Water

\$75

# 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<br>口味清爽，滿載熱情果和番石榴風味<br>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<br>散發出豐富的酒花香和淡淡的焦糖味<br>abundant floral scents complimented by a caramel lingering finish | \$80 |
| 龍脊 - 淡艾爾麥啤 Dragon's Back - Pale Ale<br>帶有熱帶果實香氣及一絲麥芽甜香<br>bright tropical fruit notes balanced by malty sweetness                 | \$80 |



## Beers

- |                       |      |
|-----------------------|------|
| 嘉士伯 Carlsberg         | \$80 |
| 喜力 Heineken           | \$80 |
| 青島 Tsing Tao          | \$80 |
| 健力士波打酒 Guinness Stout | \$80 |



## Sommelier's Recommendation

香檳 CHAMPAGNE	細瓶裝 PICCOLO 200ml		
酩悦香檳 NV, Moët & Chandon Imperial Brut, France			\$240
白酒 WHITE WINE	每杯 Glass	玻璃酌 Carafe	每瓶 Bottle
雷司令 <i>Riesling</i> Carl Graff QbA Mosel, GERMANY	\$90	\$140	\$400
沙黨妮 <i>Chardonnay</i> Chateau de Mirande Macon, FRANCE	\$90	\$140	\$400
白蘇維翁 <i>Sauvignon Blanc</i> Jean-Claude Roux Quincy A.O.C, Loire, FRANCE	\$90	\$140	\$400
沙黨妮 <i>Chardonnay</i> Terrazas Reserva Mendoza, Argentina	\$90	\$140	\$400
紅酒 RED WINE	每杯 Glass	玻璃酌 Carafe	每瓶 Bottle
梅洛 <i>Merlot Blended</i> Château Belair Coubet Cote de Bourg, FRANCE	\$90	\$140	\$400
黑皮諾 <i>Pinot Noir</i> Undone, Rheinhessen GERMANY	\$90	\$140	\$400
梅洛 <i>Merlot</i> Château Los Boldos Tradition Reserve Cachapoal Valley, CHILE	\$90	\$140	\$400
赤霞珠 <i>Cabernet Sauvignon</i> Terrazas Reserva Mendoza, ARGENTINA	\$90	\$140	\$400

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

# 咖啡及特色咖啡

## Coffees & Specialty Coffees

### 特濃咖啡及經典之選 Espresso & Classics

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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

### 凍特濃咖啡及經典之選 Iced Espresso & Classics

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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







點擊下列方格查閱相關餐牌  
Click the boxes below to view specific menu

「奇妙處處通」會員生日尊享套餐  
Magic Access Member Birthday Privilege Lunch Menu

「奇妙處處通」會員尊享歡慶時光  
Magic Access Members' Privileged Celebration Menu

「奇妙浪漫遊」宅度假晚餐套餐  
“Romance Into Magic” Staycation Offer Dinner Set