



Grand & Salon



米奇與好友午後派對茶聚

MICKEY AND FRIENDS AFTERNOON TEA PARTY SET

下午三時至五時三十分供應 | available between 15:00-17:30

20周年主題下午茶 | 20th Anniversary-themed Tea Set

米奇與好友甜品

Mickey and Friends Dessert

牛奶朱古力慕絲芒果蘋果蛋糕

Milk Chocolate Mousse with Mango And Apple Cake

D E G PN

熱情果白朱古力忌廉撻

Passion Fruit And White Chocolate Cream Tart

D E G PN

紅桑子慕絲蛋糕

Raspberry Mousse Cake

D E G PN

芒果焦糖慕絲蛋糕

Mango And Caramel Mousse Cake

D E G PN

藍莓芝士忌廉蛋糕

Blueberry Cheese Cream Cake

D E G PN



海鮮主題鹹點

Seafood-themed Savory Dish

香橙三文魚他他酸忌廉撻

Salmon Tartar

with Orange and Sour Cream Tart

D E F G

龍蝦玉米迷你杯

Lobster and Sweet Corn

with Pie Tee Cup

D E G SF

香煎帶子配法蔥忌廉迷你鬆餅

Pan-seared Scallop

with Chive Cream and Blinis

D E F G SF

煙燻鵪鶉瑞可塔芝士拿破崙

Smoked Quail and

Ricotta Cheese Napoleon

D E G

芒果蟹肉沙律青瓜卷

Crabmeat and

Mango Salad Cucumber Roll

D E SF

魚子醬配酸忌廉，雞蛋，紅蔥

Caviar with

Sour Cream, Egg and Shallot

D E F



咖啡或茶 Coffee or Tea

兩位用 \$618 for 2

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 eggs • GF=麩質 gluten • F=魚類 fish
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小食 | SNACK

華特小食拼盤

\$ 198

薯條松露蛋黃醬 | 金黃薯絲海蝦 | 泰式辣雞塊

Walt's Snack Platter

French fries truffle mayo | potato wrapped shrimps | chicken fillets thai sauce

D E F G PN SB SF

華特芝士拼盤

\$ 198

法國布里 | 瑞士艾曼塔 | 瑞士格呂耶爾 | 丹麥藍天然

Walt's Cheese Platter

brie | emmental | gruyere | danablu

D G PN

招牌菜 | SIGNATURE DISH

羅馬傳統卡邦尼意大利長通粉 · 豬腩肉 | 雞蛋 | 羊奶芝士

\$288

Rigatoni alla Carbonara · pancetta | egg | pecorino

D E F G PN SB SF

燴牛面頰意大利飯 · 牛骨髓

\$ 288

Slow-braised Beef Cheek Risotto · bone marrow

D E G PN SB

法式火腿芝士三文治

\$ 268

煙燻火腿 | 瑞士艾曼塔芝士 | 瑞士格呂耶爾芝士 | 薯仔沙律 | 開胃醃菜 | 橄欖

Croque Monsieur

smoked ham | emmental cheese | gruyere cheese | potatoes salad | preserved vegetables | olives

D E G PN



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甜品 | DESSERT

一口甜點 (與摯愛分享)

\$168

Petit Fours (sharable)

D E G PN

意大利芝士餅

\$118

Tiramisu

D E G PN

蘋果焦糖撻 · 雲呢拿雪糕

\$ 98

Apple Caramel Tart · vanilla ice cream

D E G PN

朱古力布朗尼 · 紅桑子醬

\$ 98

Chocolate Brownie · raspberries coulis

D E G

共聚時刻 | CHILLAX HOUR

華特小食拼盤 或 華特芝士拼盤

\$500

配特選紅餐酒或白餐酒一支

Choice of Snack Platter or Cheese Platter

Bottle of Red Wine or White Wine

D E F G PN SB SF

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愛爾蘭特色雞尾酒 IRISH COCKTAIL SELECTION

- | | |
|--|-------|
| 薑韻醉愛爾蘭 Irish Whiskey Ginger
Jameson Irish Whiskey and Ginger Ale | \$ 85 |
| 綠意愛爾蘭 Irish Mojito
Jameson Irish Whiskey, Mint Leaf, Soda Water and White Syrup | \$100 |
| 翠瞳愛爾蘭 Irish Eyes
Jameson Irish Whiskey, Green Crème de Menthe and Cherry Heering | \$100 |
| 泥醉愛爾蘭 Irish Mudslide
Jameson Irish Whiskey, Baileys, Kahlua, Dark Chocolate Syrup, Chocolate Sauce and Whipped Cream | \$100 |
| 魅影愛爾蘭 The Irish Negroni
Jameson Irish Whiskey, Bombay Sapphire Gin, Campari and Sweet Vermouth | \$100 |
| 古典愛爾蘭 Irish Old Fashioned
Jameson Irish Whiskey, Angostura Bitters and White Syrup | \$ 85 |

無酒精雞尾酒 ENCHANTED MOCKTAIL

- | | |
|--|-------|
| 森林曠野 Forest Wilderness
Mint Syrup, Passion Fruit Syrup, Pineapple Juice and Soda Water | \$ 85 |
| 紫蝶迷蹤 Butterfly Maze
Butterfly Pea Tea, Lychee Syrup, Green Apple Syrup and Soda Water | \$ 85 |



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品酒師精選

SOMMELIER'S RECOMMENDATION

香檳 CHAMPAGNE

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

粉紅葡萄酒 ROSÉ WINE

	每杯 GLASS 150 ml	每瓶 BOTTLE 750 ml
歌海娜 混釀風格 Grenache Blended, Chateau Miraval Rose Provence, FRANCE 2017	\$ 110	\$ 520

白酒 WHITE WINE

	每杯 GLASS 150 ml	每瓶 BOTTLE 750 ml
雷司令 Riesling, Carl Graff QbA Mosel, GERMANY 2021	\$ 90	\$ 400
沙黨妮 Chardonnay, Château de Mirande Macon, FRANCE 2021	\$ 90	\$ 400
白蘇維翁 Sauvignon Blanc, Jean-Claude Roux Quincy A.O.C, Loire, FRANCE 2022	\$ 90	\$ 400
沙黨妮 Chardonnay, Terrazas Reserva Mendoza, ARGENTINA 2009	\$ 90	\$ 400
灰皮諾 Pinot Grigio, Eugenio Collavini Collio D.O.C., ITALY 2020		半瓶裝 HALF BOTTLE 375 ml \$ 268
蜜斯嘉 Muscat De Beaumes De Venise, Domaine De Coyeux Vallée de Rhône, FRANCE 2009		\$ 268

紅酒 RED WINE

	每杯 GLASS 150 ml	每瓶 BOTTLE 750 ml
梅洛 Merlot Blended, Château Belair Coubet Cote de Bourg, FRANCE 2018	\$ 90	\$ 400
黑皮諾 Pinot Noir, Undone Rheinhessen, GERMANY 2021	\$ 90	\$ 400
梅洛 Merlot, Chateau Los Boldos Tradition Reserve Cachapoal Valley, CHILE 2021	\$ 90	\$ 400
赤霞珠 Cabernet Sauvignon, Terrazas Reserve Mendoza, ARGENTINA 2021	\$ 90	\$ 400
波爾多 混釀風格 Bordeaux Blended, Les Fiefs De Lagrange Bordeaux, FRANCE 2007		每瓶 BOTTLE 375 ml \$ 488
波爾多 混釀風格 Bordeaux Blended, Connetable Talbot Bordeaux, FRANCE 2016		\$ 488

葡萄甜酒 DESSERT WINE

	每杯 GLASS 75 ml	每瓶 BOTTLE 375 ml
蘇岱 Sauternes, Carmes De Rieussec Bordeaux, FRANCE 2017	\$ 100	\$ 480

大廳特飲 GRAND SALON SIGNATURE DRINK

蘇格蘭電霧 Scotch Mist	\$ 90
維多利亞黃昏 Victoria Sunset	\$ 80

香檳雞尾酒 CHAMPAGNE COCKTAIL

皇室魅影 Kir Royal Crème de Cassis and Champagne	\$180
荔枝特飲 Lychee Champagne Cocktail Lychee, Lychee Liqueur, and Champagne	\$180
草莓飄香 Strawberry Bellini Strawberry Liqueur, Strawberry, and Champagne	\$180
香檳橙酒 Mimosa Orange Juice and Champagne	\$180

馬天尼雞尾酒* MARTINI COCKTAIL *

馬天尼 Classic Martini Gin, Dry Vermouth, and Olive	\$100
橄欖馬天尼 Dirty Martini Vodka, Dry Vermouth, and Olive Juice	\$100
荔枝馬天尼 Lychee Martini Vodka, Lychee Liqueur, and Lychee Juice	\$100
大都會 Cosmopolitan Vodka, Cointreau, Lime Juice, and Cranberry Juice	\$100

*Guest may choose Premium Vodka for Martini Cocktail with extra \$20

華特特飲 WALT'S CAFE SIGNATURE BEVERAGE

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 Red Martini (含酒精飲品Alcoholic) Vodka, Raspberry, Strawberry, Cranberry, and Mango	\$ 85

蘇格蘭威士忌 SCOTCH WHISKY

芝華士12年 Chivas Regal 12 Years	\$105
尊尼獲加 藍牌 Johnnie Walker Blue Label	\$268

純麥威士忌 SINGLE MALT WHISKY

麥卡倫12年 Macallan 12 Years	\$125
格蘭菲迪12年 Glenfiddich 12 Years	\$110
坦尼斯加10年 Talisker 10 Years	\$110

干邑 COGNAC

拿破崙 V.S.O.P. Courvoisier V.S.O.P.	\$105
人頭馬 V.S.O.P. Remy Martin V.S.O.P.	\$105
軒尼詩 V.S.O.P. Hennessy V.S.O.P.	\$105
馬爹利 V.S.O.P. Martell V.S.O.P.	\$100
軒尼詩 X.O. Hennessy X.O.	\$250
馬爹利藍帶 Martell Cordon Bleu	\$250
人頭馬 X.O. Remy Martin X.O.	\$180

氈酒 GIN

添加利 Tanqueray	\$105
亨利爵士 Hendrick's	\$115

伏特加 VODKA

坎特一號 Ketel One Citron	\$105
灰雁 Grey Goose	\$105
雪樹 Belvedere	\$105

香港釀造手工啤酒 HONG KONG CRAFT BEER

捌伍貳 - 太平洋艾爾麥啤 852 - Pacific Ale	\$ 80
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	
香港啤酒 - 琥珀艾爾麥啤 Hong Kong Beer - Amber Ale	\$ 80
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	
龍脊 - 淡艾爾麥啤 Dragon's Back - Pale Ale	\$ 80
帶有熱帶果實香氣及一絲麥芽甜香 bright tropical fruit notes balanced by malty sweetness	

啤酒 BEER

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