



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

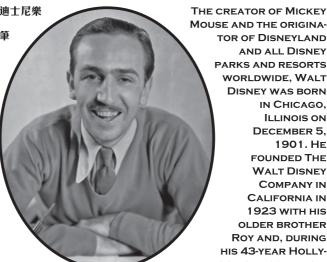
國影院主協會頒發"全球演藝家"殊榮;

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。



Jean Josep (

MOUSE AND THE ORIGINA-TOR 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 HOLLY-WOOD CAREER, WAS A PIONEER AND INNOVA-TOR 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.











華特餐廳





華特半自助午餐 WALT'S SEMI BUFFET LUNCH

華特半自助晚餐 WALT'S SEMI BUFFET DINNER

華特下午茶 WALT'S AFTERNOON TEA

> 華特單點餐單 WALT'S À LA CARTE

> 兒童套餐 Kids' Menu

素食菜式 VEGETARIAN DISH

華特早餐 WALT'S BREAKFAST

飲品 BEVERAGE MENU

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









11:30 - 15:00

自助前菜 WALK FOR YOUR APPETIZERS

自選主菜 WAIT FOR YOUR ENTRÉE

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享用無限添飲 ADD \$100 TO ENJOY FREE FLOW BEVERAGE

紅酒 | 白酒 | 啤酒
RED WINE | WHITE WINE | BEER

另加\$45享用大廳無酒精特飲一杯 ADD \$45 TO ENJOY A GRAND SALON SIGNATURE DRINK

> 森林曠野 | 紫蝶迷蹤 FOREST WILDERNESS | BUTTERFLY MAZE

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

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 DISTARY REQUESTS. 價目均為提帶及別一服務費 PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE











11:30 - 15:00

自選主菜 (任選一款)
WAIT FOR YOUR ENTRÉE (SELECTIONE)

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

E F G

野菌意大利飯・黑松露 I 牛肝菌 MUSHROOM RISOTTO・BLACK TRUFFLE I PORCINI

D 🔽

香煎盲鰽 · 燴雜心豆 | 法式牛油汁 PAN-SEARED BARRAMUNDI · CHICKPEA RAGOUT | BEURRE BLANC

D E F

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 G

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

另加 \$98升級至下列主菜 ADD \$98 TO UPGRADE TO THE FOLLOWING ENTRÉE

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 G PN

烤牛柳・甘荀蓉 | 菠菜 | 牛肉汁 GRILLED BEEF TENDERLOIN・CARROT PURÉE | SPINACH | BEEF JUS

D E G



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.

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CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
資客如有食物過敏或其他與健康有關的飲食限制,請職緊我們的演藝人員。我們樂於與您商計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.





WALT'S SEMI BUFFET DINNER

18:00 - 22:00

自助前菜 WALK FOR YOUR APPETIZERS

野菌清湯 **MUSHROOM** CONSOMMÉ

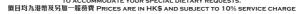
甜品餐桌 WALT'S **DESSERT TABLE**

自選主菜 WAIT FOR YOUR ENTRÉE

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華特半自助晚餐 WALT'S SEMI BUFFET DINNER



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

	∑ D E G	威靈頓牛柳 (兩位用)・油封薯仔 時令蔬菜 牛肉汁 BEEF WELLINGTON FOR 2 CONFIT POTATOES SEASONAL VEGETABLES BEEF JUS 席前桌邊服務 GUERIDON SERVICE	\$1	1528
2	D E SF G	法式龍蝦酥盒・龍蝦米多 時令蔬菜 龍蝦汁 LOBSTER VOL AU VENT LOBSTER THERMIDOR SEASONAL VEGETABLES LOBSTER SAUCE	\$	648
	D F G SB	紅椒海帶雲石魚卷・大根 白舞茸 味噌泡沫忌廉汁 PAPRIKA SEAWEED MARBLE FISH ROULADE DAIKON WHITE MAITAKE MUSHROOMS MISO SPUME CREAM SAUCE	\$	648
		烤脆皮乳豬・杏脯奶凍 嶮椰菜 香烤桃 紅桑子牛肉汁 CRISPY PORK BELLY APRICOT PANNA COTTA BRUSSELS SPROUTS BURNT PEACH RASPBERRY BEEF JUS	\$	648
D G	E F PN SB SF	法式羊架寶雲蘇·青豆蓉 時令蔬菜 迷迭香汁 LAMB RACK PROVENCAL GREEN PEA PURÉE SEASONAL VEGETABLES ROSEMARY JUS	\$	648
	D E	澳洲和牛西冷・黑橄欖蔬菜酥盒 紫薯泥 羊肚菌汁 AUSTRALIAN WAGYU BEEF SIRLOIN BLACK OLIVE VEGETABLES CRISP BOX PURPLE SWEET POTATO PURÉE MOREL SAUCE	\$	698
		酒店住客精選主菜 (任選一款) SELECTED ENTRÉE FOR IN-HOUSE GUESTS (SELECT ONE)		

逢星期一至星期四供應,公衆假期除外

AVAILABLE FROM MONDAY TO THURSDAY, EXCEPT PUBLIC HOLIDAYS

D E F 羅馬傳統卡邦尼意大利長通粉·豬腩肉 雞蛋 羊奶芝士 G PN SB RIGATONI ALLA CARBONARA SF PANCETTA EGG PECORINO	\$ 498
D E 增牛面頰意大利飯·牛骨髓 G PN SB SLOW-BRAISED BEEF CHEEK RISOTTO: BONE MARROW	\$ 498



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

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20周年主題下午茶 | 20TH ANNIVERSARY-THEMED TEA SET

米奇與好友甜品 MICKEY AND FRIENDS **DESSERTS**

海鮮主題鹹點 **SEAFOOD-THEMED SAVORY DISHES**

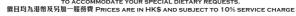
☆☆☆

咖啡或茶 COFFEE OR TEA

兩位用 \$618 FOR 2

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MICKEY AND FRIENDS AFTERNOON TEA PARTY SET 15:00 – 17:30

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 <u>WITH M</u>ANGO 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

芒果焦糖慕絲蛋糕

MANGO AND CARAMEL MOUSSE CAKE

D E G PN

紅桑子慕絲蛋糕

RASPBERRY 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

煙燻鵪鶉瑞可塔芝士拿破崙

SMOKED QUAIL AND RICOTTA CHEESE NAPOLEON

D E G

龍蝦玉米迷你杯

LOBSTER AND SWEET CORN WITH PIE TEE CUP

D E G SF

芒果蟹肉沙律青瓜卷

CRABMEAT AND MANGO SALAD CUCUMBER ROLL

D E SF

香煎帶子配法蒽忌廉迷你鬆餅

PAN-SEARED SCALLOP WITH CHIVE CREAM AND BLINIS

D E F G 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

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華特單點餐單 WALT'S À LA CARTE

11:00 - 22:00

前菜 APPETIZER

▼ D E 二重奏・蟹肉燉蛋 煎蟹餅 G PN SB 甜椒莎莎 牛油果醬 意米脆片	\$198
SF DUO OF CRAB · CRAB CRÈME BRÛLÉE FRIED CRAB C CAPSICUM SALSA GUACAMOLE BARLEY CHIP	AKE
▼ D E 凱撒沙律・煙三文魚 烤雞胸 F G PN CAESAR SALAD SB SF CHOICE OF SMOKED SALMON GRILLED CHICKEN BREAST 席前桌邊服務 GUERIDON SERVICE	\$158
D E 忌廉蘑菇湯 · 松露泡沫 G CREAM OF MUSHROOM SOUP・TRUFFLE FOAM	\$108
D E 法式焗洋蒽湯 G BAKED FRENCH ONION SOUP	\$118
D E 烤牛骨髓・烤蒜蓉麵包 G PN SB ROASTED BEEF BONE MARROW・GARLIC TOAST	\$128
D PN 水牛芝士蘆筍沙律・紅菜頭 香桃 香橙 蜜糖檸檬油醋汁 BURRATA CHEESE ASPARAGUS SALAD BEETROOT PEACH ORANGE HONEY LEMON VINAIGRETTE	\$128
F G 烤三文魚 香煎帶子‧蘆筍無花果黑醋沙律 熱情果香橙汁 SB SF GRILLED SALMON SEARED SCALLOP ASPARAGUS AND FIG SALAD WITH BALSAMIC GLAZE PASSION FRUIT AND ORANGE DRESSING	\$178
主菜 Entrée	
▼ D 松露醬烤春雞・米奇忌廉馬鈴薯 肺令蔬菜 雞汁 G PN TRUFFLE PASTE SPRING CHICKEN CASSEROLE MICKEY GRATIN POTATOES SEASONAL VEGETABLES CHICKEN JUS 席前桌邊服務 GUERIDON SERVICE	\$398
D G F 金目鯛・燜燒蘿蔔 麵豉豆腐 日式大根清湯 PN SB SF FRIED AMADAI FILLET BRAISED TURNIP MISO BEAN CURD JAPANESE DASHI BROTH	\$358
□ E F SB ST	\$398
D G 澳洲和牛西冷·牛骨髓牛油 時令蔬菜 忌廉馬鈴薯 南瓜蓉 牛肉汁 PN GRILLED AUSTRALIAN WAGYU BEEF SIRLOIN BONE MARROW BUTTER SEASONAL VEGETABLES POTATOES AU GRATIN	\$438

🌋 廚師精選 SIGNATURE DISH

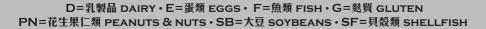
此食物是根據賓客的喜好而烹調,或育可能含有生或未經煮熟的材料, 進食生或未經煮熟的肉類,海鮮,貝殼類產品或雞蛋育可能增加患上由食物引致不適的風險。

PUMPKIN PURÉE | DEMI GLAZE

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11:00 - 22:00

意式美饌 | PASTA & RISOTTO

D E F 香煎海螯蝦天使麵·蜆肉 香草蒜蓉牛油	\$298
G SB SF FRIED LANGOUSTINE CAPELLINI	

CLAMS | GARLIC AND HERBS BUTTER

D E 熔牛面頰意大利飯・牛骨髓 \$288 G PN SB SLOW-BRAISED BEEF CHEEK RISOTTO: BONE MARROW

■ 野菌意大利飯・黒松露 I 牛肝菌 \$248 FOREST MUSHROOM RISOTTO: BLACK TRUFFLE I PORCINI

D E 瑪法爾丁松露寬扁麵・松露香濃醬汁| 軟芝士 | 新鮮黑松露 \$228

G SF MAFALDINE AL TARTUFO

MAFALDINE PASTA WITH INDULGENT TRUFFLE SAUCE
MASCARPONE CREAM AND FRESH BLACK TRUFFLE
桌邊現刨黑松露 BLACK TRUFFLE SHAVED TABLESIDE

三文治 | SANDWICH

□ 🗈 法式火腿芝士三文治 \$268

CROQUE MONSIEUR

SMOKED HAM | EMMENTAL CHEESE | GRUYERE CHEESE | POTATOES SALAD

G PN 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

SMOKED HAM | EMMENTAL CHEESE | GRUYERE CHEESE | POTATOES SALAD PRESERVED VEGETABLES | OLIVES

D E 燒烤醬黑醋汁手撕豬肉烤酸種麵包
G PN SB 熔岩芝士|增紅椰菜|肉醬芝士薯條|松露鹽|意式沙律

PULLED PORK WITH BARBECUE SAUCE

AND BALSAMIC GLAZE

MELTED RACLETTE CHEESE | BRAISED RED CABBAGE SOURDOUGH TOAST | FRENCH FIRES WITH BOLOGNAISE AND CHEESE TRUFFLE SALT | ANTIPASTO SALAD

🌋 廚師精選 SIGNATURE DISH



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\$288



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 G PN SB ***

暖煙燻鵪鶉泡芙 麥芽車打芝士

WARM SMOKED QUAIL ÉCLAIR MALTED CHEDDAR CHEESE

D E G PN SB

蜜餞嫩甘筍 | 燴紅洋葱 GLAZE BABY CARROTS | RED ONION MARMALADE

米奇公爵馬鈴薯 **MICKEY DUCHESS POTATOES**

D E G

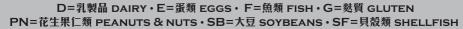
\$188

配鲜奶 WITH FRESH MILK

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3



華特單點餐單 Walt's à La Carte

11:00 - 22:00

天多利菜式 | TANDOORI DISH

TYTING TANDOOR DISH	
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 F G TANDOORI SALMON INDIAN RICE NAAN BREAD CUCUMBER RAITA MANGO CHUTNEY	\$298
D PN 天多利烤雞・印度香米 印式烤餅 青瓜乳酪 印式芒果醬 G TANDOORI CHICKEN INDIAN RICE NAAN BREAD CUCUMBER RAITA MANGO CHUTNEY	\$298
配菜 Side	
D G 焗烤千層茄子 PN ❤ PARMIGIANA	\$ 70
□ G 普羅旺斯燉菜 ▼ RATATOUILLE	\$ 70
D E 意大利雲吞 G ❤ RAVIOLI	\$ 70
D E G 米奇芝士通粉 PN SB MACARONI MICKEY MOUSE	\$ 88
甜點 Dessert	
D E 一口甜點 (與摯愛分享) G PN WALT'S PETIT FOURS (SHARABLE)	\$168
` D E 意大利芝士餅 G PN TIRAMISU	\$118
D E 蘋果焦糖撻·雲呢拿雪糕 G PN APPLE CARAMEL TART · VANILLA ICE CREAM	\$ 98
D E 朱古力布朗尼·紅桑子醬	\$ 98

🌋 廚師精選 SIGNATURE DISH

G CHOCOLATE BROWNIE . RASPBERRY COULIS



賓客如有食物過報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.









D G 印式炒鷹嘴豆 PN SB CHANA MASALA

\$188

□ □ 印式炒椰菜豌豆

\$188

PN SB GOBI WITH MUTTAR MASALA CAULIFLOWER | GREEN PEAS

D G 印度咖喱雜菜

\$208

PN SB VEGETABLE CURRY

□ □ 印度牛油雜菜

\$208

PN SB VEGETABLE MAKHANI

SAUTÉED VEGETABLES | BUTTER SAUCE

以上菜式配 印度香米 | 印式烤餅 | 青瓜乳酪 | 印式芒果醬 THE DISHES ABOVE ARE 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 BEANS

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 F G PN SB SF

西式精選 WESTERN SPECIALTY

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 PURÉE | SMASHED AVOCADO | PINEAPPLE COLESLAW

D E G PN

或 OR

香蕉熱香餅・蜜餞野莓 | 意式軟芝士 | 焦糖香蕉

FLUFFY BANANA PANCAKE
BERRIES COMPOTE | MASCARPONE | CARAMELIZED BANANA

D E G

中式精選 | CHINESE SPECIALTY

菜脯燴肉碎豬肉脆狗仔粉 | 香煎蒽肉餡餅

DOGGIE NOODLES | SCALLION PANCAKE
BRAISED PORK | PRESERVED VEGETABLES | FRIED PORK BITES

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,濃郁鲜味。 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 F G PN SB SF

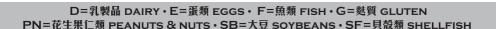
每份 \$198 PER SET

以上早餐配港式鴛鴦,咖啡或茶 SERVED WITH YUENYUENG, COFFEE OR TEA



素菜類 VEGETARIAN DISH

資客如有食物過敏或其他與健康有關的飲食限制・請慕緊我們的演藝人員。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.









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 G PN SB

或OR

米奇窩夫 | 煎雞蛋 | 香甜栗米 MICKEY WAFFLE | FRIED EGG | SWEET CORN

D E G PN

每份 \$148 PER SET

以上早餐配兒童鴛鴦或鮮奶 SERVED WITH KIDS' YUENYUENG OR FRESH MILK



素菜類 VEGETARIAN DISH

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香檳 CHAMPAGNE

細瓶裝 PICCOLO 200 ml 整党香檳 \$240 NV, Moět & Chandon Imperial Brut, FRANCE

白酒 WHITE WINE

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

紅酒 RED WINE

Mendoza, ARGENTINA

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

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
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 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
口味清爽,滿載熱情果和番石榴風味	\$ 80 \$ 80
□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 散發出豐富的酒花香和淡淡的焦糖味	
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 散致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 帶有熱帶果實香氣及一絲麥芽甜香	\$ 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 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 帶有熱帶果實香氣及一絲麥芽甜香 bright tropical fruit notes balanced by malty sweetness	\$ 80
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口味渍爽,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 散發出豐富的酒花香和淡淡的蕉糖味 abundant floral scents complimented by a caramel lingering finish 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 中酒 BEER 基士伯 Carlsberg 菲律賓生力 Philippines San Miguel	\$ 80 \$ 80 \$ 80 \$ 80



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} \$ 50	雙份 Doppio \$ 55
泡沫特濃咖啡 Espresso Macchiato	^{單份} \$ 50	雙份 Doppio \$ 55
連特濃咖啡 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





