



客房用餐服務 IN-ROOM DINING SERVICE

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

全日菜單
All Day Menu

客房用套餐
In-Room
Dining Set

早餐
Breakfast
Menu

深宵餐單
Overnight
Menu

飲品
Beverage
Menu



全日菜單 ALL DAY MENU

由上午11時至晚上11時供應 available from 11am to 11pm

頭盤及湯 APPETIZER and SOUP

炸雞配芝士薯角
黑松露蛋黃醬及蜜糖芥末醬
Fried Chicken with Potato Wedges and Melted Cheese
truffle mayo and honey mustard sauce

D PN W E

\$228

是日西式湯
Soup of the Day

D PN W

\$98

星期一至三 Monday to Wednesday	忌廉粟米湯 Cream of Corn
星期四 Thursday	忌廉番茄湯 Cream of Tomato
星期五至日 Friday to Sunday	忌廉蘑菇湯 Cream of Mushroom

沙律及三文治 SALAD and SANDWICH

泰式柚子蝦沙律
Shrimps and Pomelo Salad with Thai Sweet Chili Sauce

PN SF W F

\$198

廚師沙律
沙律菜，煙三文魚，雞胸肉，牛油梨，番茄，瑞士艾曼托芝士
蝦肉及雞蛋，自選千島醬，田園沙律醬，凱撒沙律醬
Cobb Salad
mixed salad leaves, smoked salmon, chicken breast, avocado, tomatoes,
emmental, prawns and eggs, choice of thousand island, ranch or caesar dressing

D E PN SF W F

\$198

迪士尼特色漢堡包配薯條
Beef Burger with Bacon, Sauteed Mushrooms, Caramelized Onion
Melted Cheese and French Fries
grilled to well done

D E PN SF W

\$318

煙三文魚蝦沙律意大利麵包配蜜糖芥末醬及薯角
Smoked Salmon and Shrimp Salad in Ciabatta
with Honey Mustard Dressing and Potato Wedges

D E PN SF W F

\$298

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我們樂於與您商討及嘗試為您提供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 Hong Kong dollars and subject to 10% service charge.
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D=乳製品 dairy • E=蛋類 egg • PN=花生果仁類 peanuts & nuts • F=魚類 fish
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主菜 MAIN COURSES

烤牛柳配蘑菇汁

Grilled Beef Tenderloin with Seasonal Vegetables
and Mushroom Sauce

D | PN | W

\$458

蒸鱈魚配紅椒威末忌廉汁

Steamed Cod Fillet with Seasonal Vegetables
and Capsicum Vermouth Sauce

D | PN | W | F

\$418

意粉 PASTA

肉醬意粉

Spaghetti Bolognese

D | E | PN | W

\$268

素肉醬長通粉

Plant-based Bolognese with Penne Pasta

GF

\$268

大蝦帶子龍蝦汁意粉

Spaghetti with Prawns, Scallops and Lobster Cream Sauce

D | E | PN | SF | W

\$338

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東南亞精選 THE FLAVOR of SOUTH-EAST ASIA

日式鰻魚便當

梅子酒櫻桃番茄，野菜天婦羅，茄子味噌燒，紫菜玉子燒及味噌湯

Unadon Bento

chilled cherry tomatoes in plum wine, assorted vegetables tempura
miso eggplant, nori tamagoyaki and miso soup

D E PN W F

\$298

*魚類產品可能含有碎骨或魚刺，請小心食用。

*Fish products may contain bone fragment and fishbone, please consume carefully.



泰式青咖喱雞配椰漿飯

青瓜，櫻桃番茄，炸乾蔥及炸銀魚

Thai Style Green Curry Chicken, Steamed Rice with Coconut
cucumber, cherry tomatoes, deep fried shallot and deep fried dried fish

D PN W F

\$268



印尼炒飯

扒大蝦，雞肉沙爹，炸雞，煎雞蛋，醃蘿蔔及蝦片

Nasi Goreng (Indonesian Fried Rice)

grilled prawn, chicken satay, fried chicken, fried egg, turnip pickles and prawn cracker

E PN SF W

\$ 268



海鮮喇沙

大蝦，帆立貝，豆卜，芽菜，烩雞蛋，香蔥及芫茜

Seafood Laksa

prawns, cooked hotate scallop, bean curd puff, bean sprouts, boiled egg
spring onion and chopped cilantro

D E PN SF W F

\$ 298

絲苗白飯

Steamed Rice

GF

\$ 38



辛辣類 Spicy Dish

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天多利菜式 TANDOORI MENU

天多利羊排
Tandoori Lamb Chop

D PN W

\$328

天多利烤三文魚
Tandoori Salmon

D F PN W

\$298

天多利烤雞
Tandoori Chicken

D PN W

\$298

素食菜式 VEGETARIAN MENU

印度咖喱雜菜
Vegetable Curry

D PN W

\$208

印度牛油雜菜
Vegetable Makhani
sauteed vegetable and butter sauce

D PN W

\$208

印式炒鷹嘴豆
Chana Masala
chick peas

D PN W

\$188

印式炒椰菜豌豆
Gobi with Muttar Masala
cauliflower and green peas

D PN W

\$188

以上天多利及素食菜式均配

印度香米，印式烤餅，青瓜乳酪及印式芒果醬
above tandoori and vegetarian dishes served with
indian rice, naan bread, cucumber raita and mango chutney

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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)

扒雞胸伴日式照燒汁及粟米白飯

芝士蛋糕及乳酪

配鮮奶，蘋果汁或橙汁

Grilled Chicken Breast with Teriyaki Sauce
and Steamed Rice with Sweet Corn

Cheese Cake, Yoghurt

choice of Fresh Milk, Apple Juice or Orange Juice

D E PN W SS

\$188

肉醬意粉

芝士蛋糕及乳酪

配鮮奶，蘋果汁或橙汁

Spaghetti Bolognese

Cheese Cake, Yoghurt

choice of Fresh Milk, Apple Juice or Orange Juice

D E PN W

\$188

甜品 DESSERTS

紅桑子朱古力慕絲配芒果熱情果醬

Raspberry Chocolate Mousse
with Mango Passion Fruit Sauce

D E PN W SS

\$108

時令水果盤

Seasonal Fruit Platter

GF

\$108

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客房用套餐 IN-ROOM DINING SET

由晚上6時至晚上10時30分供應
available from 6pm to 10:30pm

三道菜的晚餐 THREE COURSE SET DINNER (二位 | for 2 Guest)

\$798

煙三文魚配櫻桃番茄及
莫札里拉芝士沙律
伴黑醋珍珠及蜜糖芥末醬

Smoked Salmon, Cherry Tomatoes & Baby Mozzarella Salad
with balsamic pearls and honey mustard dressing

D | PN | W | F

燴牛面頰，牛腩，煙肉及雜菜
甘筍，甜薯，香蔥，蘑菇及小薯仔

Braised Beef Cheek & OX Tongue with Bacon & Root Vegetables
carrot, sweet potatoes, shallot, mushrooms and baby potatoes

PN | W

焦糖蘋果蛋糕配肉桂醬

Salted Caramel Apple Cake with Cinnamon Sauce

D | E | PN | W | SS

我們的品酒師為您精心挑選白葡萄酒及紅葡萄酒以搭配餐點
以上套餐可以優惠價\$200享用品酒師推介餐酒一枝

Handpicked white and red wine from our Sommelier is recommended.
Special price \$200 to enjoy one bottle of house wine.

品酒師推介 Sommelier's Recommendation

白酒 | White Wine - Riesling

紅酒 | Red Wine - Pinot Noir

或 or

以優惠價\$100享用汽水二罐或果汁二杯

Special price \$100 to enjoy 2 cans of soft drink or 2 glasses of juice.



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客房用套餐 IN-ROOM DINING SET

由晚上6時至晚上10時30分供應
available from 6pm to 10:30pm

中式套餐
CHINESE SET
(二位 | for 2 Guests)

\$598

葱油海蜆花
Marinated Jellyfish in Onion Oil

PN SF W SS

蒜片舞茸炒和牛
Wok-fried Wagyu Beef with Maitake Mushrooms and Garlic

E PN SF W SS

鮑汁羊肚菌燒豆腐
Braised Morel and Bean Curd in Abalone Sauce

E PN SF W

絲苗白飯二碗
Two Bowls of Steamed Rice

GF

紅棗雪耳燉桃膠
Double-boiled Snow Fungus with Peach Resin and Red Dates

GF

我們的品酒師為您精心挑選白葡萄酒及紅葡萄酒以搭配餐點
以上套餐可以優惠價\$200享用品酒師推介餐酒一枝
Handpicked white and red wine from our Sommelier is recommended.
Special price \$200 to enjoy one bottle of house wine.

品酒師推介 Sommelier's Recommendation

白酒 | White Wine - Riesling

紅酒 | Red Wine - Pinot Noir

或 or

以優惠價\$100享用汽水二罐或果汁二杯
Special price \$100 to enjoy 2 cans of soft drink or 2 glasses of juice.

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早餐 THE BREAKFAST

由上午7時至11時供應
available from 7am to 11am

開心兒童早餐 KID'S BREAKFAST

迷你米奇時令水果
Mini Mickey Seasonal Fruit

GF

新鮮炒蛋配炸雞塊，薯餅及乳酪
Scrambled Eggs with Chicken Nuggets
Hash Brown and Yoghurt

D E PN W

或 or

米奇窩夫配甘筍蛋糕及乳酪
Mickey-shaped Waffles
with Carrot Cake and Yoghurt

D E PN W

朱古力奶或鮮奶
Chocolate Milk or Fresh Milk

\$178

中式早餐 CHINESE and ASIAN

豆漿或白粥
Soya Milk or Plain Congee

GF

香滑煎腸粉及炸雞絲春卷
Pan-fried Rice Flour Rolls and Deep-fried Shredded Chicken Spring Rolls

PN W

E PN W SS

各式點心 – 蝦餃及燒賣
Assorted Dim Sum –
Steamed Shrimp Dumpling and Siu Mai

E PN SF W SS

時令水果盤
Seasonal Fruit Platter

GF

咖啡，茶或中國茶
Fresh-brewed Coffee, Tea or Chinese Tea

\$248

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早餐 THE BREAKFAST

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自選果汁

橙，西柚，菠蘿，蘋果或西瓜

Choice of Seasonal Fruits Juice
orange, grapefruit, pineapple, apple or watermelon

時令水果盤

Seasonal Fruit Platter

GF

穀麥類 配鮮奶或脫脂奶

Cereals with fresh or skimmed milk

PN W

自選各式麵包或多士三件 配牛油，果醬及蜜糖

Select three bakery items with butter, jam, and honey
with your choice of:

croissants, danish pastries, muffins, banana bread, hard rolls
doughnuts, white, rye or wheat toast

D E PN W SS

咖啡或茶

Fresh-brewed Coffee or Tea

\$218

以優惠價\$80加購以下滋味享受
additional \$80 to enjoy following delicacies

新鮮雞蛋 配煙肉，火腿或香腸

Two Fresh Farmhouse Eggs cooked in any styles
with your choice of bacon, ham or sausage

E PN W

或 or

雞蛋奄列 配鮮菌，芝士，火腿，甜椒，洋蔥，香腸或香草

Fluffy Omelet with your choice of:
mushrooms, cheese, ham, bell peppers, onions, sausages or fresh herbs

D E PN W

以上雞蛋料理配薯餅及櫻桃番茄

above egg dishes are served with hash browns and cherry tomatoes

E PN W

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深宵菜單 OVERNIGHT MENU

由晚上11時至上午7時供應
available from 11pm to 7am

是日西式湯
Soup of the Day

D PN W

\$98

星期一至三 Monday to Wednesday	忌廉粟米湯 Cream of Corn
星期四 Thursday	忌廉番茄湯 Cream of Tomato
星期五至日 Friday to Sunday	忌廉蘑菇湯 Cream of Mushroom

廚師沙律

沙律菜，煙三文魚，雞胸肉，牛油梨，番茄，瑞士艾曼托芝士
蝦肉及雞蛋，自選千島醬，田園沙律醬，凱撒沙律醬

Cobb Salad

mixed salad leaves, smoked salmon, chicken breast, avocado, tomatoes,
emmental, prawns and eggs, choice of thousand island, ranch, or caesar dressing

D E PN SF W F

\$198

迪士尼特色漢堡包配薯條

Beef Burger with Bacon, Sauteed Mushrooms, Caramelized Onion
Melted Cheese and French Fries
grilled to well done

D E PN SF W

\$318

大蝦帶子龍蝦汁意粉

Spaghetti with Prawns, Scallops and Lobster Cream Sauce

D E PN SF W

\$338

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深宵菜單 OVERNIGHT MENU

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東南亞精選 THE FLAVOR of SOUTH-EAST ASIA



海鮮喇沙

大蝦，帆立貝，豆卜，芽菜，焗雞蛋，香蔥及芫茜

Seafood Laksa

prawns, cooked hotate scallop, bean curd puff, bean sprouts, boiled egg
spring onion and chopped cilantro

D E PN SF W F

\$298



印尼炒飯

扒大蝦，雞肉沙爹，炸雞，煎雞蛋，醃蘿蔔及蝦片

Nasi Goreng (Indonesian Fried Rice)

grilled prawn, chicken satay, fried chicken, fried egg, turnip pickle and prawn cracker

E PN SF W

\$268

台式肉燥飯配滷水雞蛋及焗菜

Taiwanese Braised Minced Pork with Spiced Corned Egg,
Steamed Rice and Poached Vegetables

E PN W

\$268



印度咖喱雜菜

印度香米，印式烤餅，青瓜乳酪及印式芒果醬

Vegetable Curry

indian rice, naan bread, cucumber raita and mango chutney

D PN W

\$208

時令水果盤

Seasonal Fruit Platter

GF

\$108



辛辣類
Spicy Dish



素菜類
Vegetarian Dish

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 Hong Kong dollars and subject to 10% service charge.

如有需要，可為賓客提供其他菜式。

We are happy to suggest alternative dishes besides this menu if necessary.

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

深宵菜單 OVERNIGHT MENU

由晚上11時至上午7時供應
available from 11pm to 7am

零食盒 Snacks & Drinks

\$88

自選零食兩款 select two snack items

洋蔥味薯片
Sour Cream & Onion Potato Chips

D PN W

芝士味粟米脆片
Nachos Cheese Flavoured
Tortilla Chips

D W

橡皮糖
Gummy

D W

香脆蝦條
Prawn Crackers

D E PN SF W

朱古力百力滋
Chocolate Biscuit Stick

D E PN W

自選飲品兩款 select two drinks

汽水 Soft Drinks

 可口可樂®
Coca-Cola®

 無糖可口可樂®
Coca-Cola No Sugar®

 雪碧® 檸檬青檸味汽水
Sprite® Lemon-Lime
Flavoured Soda

 芬達® 橙味汽水
Fanta® Orange Flavoured Soda

其他飲品 Other Beverages

鮮奶
Fresh Milk

 飛雪®礦物質水
Bonaqua®
Mineralized Water

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品酒師精選

SOMMELIER'S RECOMMENDATION

香檳 CHAMPAGNE

細瓶裝 Piccolo
(200ml)

每瓶 Bottle
(750ml)

酩悅香檳
N.V. Moët & Chandon Imperial
Brut, FRANCE

\$240

\$845

白酒 WHITE WINE

每杯 Glass

每瓶 Bottle

雷司令
Riesling
Carl Graff QbA, Mosel, GERMANY

\$ 90

\$400

沙黨妮
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

每杯 Glass

每瓶 Bottle

梅洛
Merlot Blended
Château Belair Coubet, Cote de Bourg, FRANCE

\$ 90

\$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, Mendoza, ARGENTINA

\$ 90

\$400

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如有需要，我們可為賓客提供其他飲品及餐酒。
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飲品目錄 DRINK LIST

伏特加 VODKAS

瑞典 Absolut	\$ 85
鬥號檸檬 Ketel One Citron	\$105
灰鵝 Grey Goose	\$105
普迪 Belvedere	\$105

薑酒 GINS

將軍 Beefeater	\$ 85
天加利 Tanqueray	\$105
亨利爵士 Hendrick's	\$115

琴酒 RUMS

波特 Potter's	\$ 85
美雅 Myers's	\$ 85

龍舌蘭酒 TEQUILAS

祖家寶 Jose Cuervo	\$ 85
金龍 Tequila Gold	\$105

干邑 COGNACS

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

蘇格蘭威士忌 SCOTCH WHISKIES

黑牌 Johnnie Walker Black Label	\$ 90
芝華士12年 Chivas Regal 12 Years	\$105
藍牌 Johnnie Walker Blue Label	\$268

純麥威士忌 SINGLE MALT WHISKIES

格蘭菲迪12年 Glenfiddich 12 Years	\$110
麥哥林12年 Macallan 12 years	\$125

田納西威士忌 TENNESSEE WHISKEYS

占邊 Jim Bean	\$ 90
傑克丹尼 Jack Daniel's	\$105

雞尾酒 COCKTAILS

馬天利 Classic Martini	\$100
長島冰茶 Long Island Iced Tea	\$100
新加坡司令 Singapore Sling	\$ 85
瑪格烈特 Margarita	\$ 85
海風 Sea Breeze	\$ 85
美態 Mai Tai	\$ 85

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無酒精飲品 NON-ALCOHOLIC COCKTAILS

鎗手 Gunner	\$75
莎莉譚寶 Shirley Temple	\$75
鮮橙、檸檬雜飲 Orange, Lemon Squash	\$75
雜果賓治 Fruit Punch	\$75
青檸梳打 Lime and Soda	\$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	\$80
香港啤酒 - 琥珀艾爾麥啤 Hong Kong Beer - Amber Ale	\$80
龍脊 - 淡艾爾麥啤 Dragon's Back - Pale Ale	\$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

樽裝水 BOTTLED WATERS

法國依雲天然礦泉水 evian® Nature Mineral Water	\$88
法國依雲有汽天然礦泉水 evian® Sparkling Carbonated Nature Mineral Water	\$88
 飛雪®礦物質水 Bonaqua® Mineralized Water	\$30

汽水 Soft Drinks

 可口可樂® Coca-Cola	\$60
 無糖可口可樂® Coca-Cola No Sugar®	\$60
 雪碧® 檸檬青檸味汽水 Sprite® Lemon-Lime Flavoured Soda	\$60
 芬達® 橙味汽水 Fanta® Orange Flavoured Soda	\$60
 玉泉® 梳打水 Schweppes® Soda Water	\$60

果汁 FRUIT JUICES

橙汁 Orange Juice	\$60
蘋果汁 Apple Juice	\$60
西瓜汁 Watermelon Juice	\$60

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特色茗茶 SPECIALTY TEAS

薑母蜂蜜茶 Ginger and Honey	\$ 55
蜜桃荔枝茶 Peach and Lychee	\$ 55

西方茗茶 CLASSIC WESTERN TEAS

英式紅茶 English Breakfast Tea	\$ 50
伯爵茶 Earl Grey Tea	\$ 50
香片茶 Jasmine Tea	\$ 50
甘菊茶 Camomile Tea	\$ 50
薄荷茶 Peppermint Tea	\$ 50

經典朱古力飲品 CLASSIC CHOCOLATE BEVERAGES

熱朱古力 Hot Chocolate	\$ 55
凍朱古力 Iced Chocolate	\$ 55

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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

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

凍特濃咖啡 Iced Espresso

美式咖啡 Caffè Americano \$ 55

泡沫咖啡 Cappuccino \$ 55



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