房間登記姓名 Room Registration Name:	TTA TT'C
房間號碼 Room Number:	WALTS
聯絡電話 Contact Number:	$\begin{array}{c} C & A & F & E \\ 2 & 2 & 2 \end{array}$
提取時間 Pick up Time:	
餐具數目 Cutlery QTY:	華特餐廳
付款方式 Form of Payment: <u>Credit Card / Cash / Room Charge</u>	T II DE ME
預訂外賣服務;只限晚餐時段供應( Pre-order Take Away Service; Dinne 如需於指定時間提取外賣   請於最 If you wish to request a specific pickup time, please place 請於方格內填上數字以表示所需預訂 Please mark your orders in checkbox (example: f	er Period Only (18:00 - 21:30) 少90分鐘前於華特餐廳下單 e your orders at Walt's Cafe 90 minutes in advance 數量 (例如 填上"1"代表一份)
	意大利燴飯/三文治一客 \$318 / Risotto / Sandwich - ONE Set
餐湯配自選主菜一客 Soup and Choice of Entre	\$438 e - ONE Set
▼素食及無裝質套餐 素菜餐湯配自選素食及 ※ Vegetarian & Gluten Free Vegetarian Soup and Choi	及無麩質餐點一客             \$258 ice of Vegetarian & Gluten Free Dish - ONE Set
	一客及意式麵食/意大利燴飯/三文治一客 \$750 NE Set of Choice of Entree and / Sandwich
意式麵食/意大利燴飯/三文治 Pasta / Risotto / Sandwich	主菜 Entree
伊比利亞黑毛豬面頰燴意大利飯 意大利煙肉   大蔥 Leek Risotto with Dark Beer Braised Iberico Pork Cheek   Pancetta	香烤珍珠雞 甘筍   莧菜   南瓜蓉   紅酒汁 Roasted Guinea Fowl sauted carrot   spinach   pumpkin puree
大蝦帶子龍蝦汁意粉 Spaghetti prawn   scallop   lobster cream sauce	pinot noir reduction
法式火腿芝士三文治 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	烤美國牛柳 蘑菇汁   甘筍   莧菜   新薯   Grilled U.S. Beef Tenderloin   sauteed carrot   spinach   new potatoes   mushroom sauce   medium rare (30-40%)   medium (50%)
素食&無麩質餐點 Vegetarian & Gluten Free Dish	medium well (60-80%) well done (100%)
素魚柳栗米意大利飯西蘭花苗 雞樅菌 燒甜粟米 Plant-based Classic Fillet   Corn Risotto sauteed baby broccolini   termite mushrooms roasted sweet corns	甜品精選 Dessert  攀愛共聚(供二至三位享用) \$228 Sweet Together (For Share)
─ 秀前植物灌保抓	

香 煎 觟 物 漢 堡 扒 番 茄 燴 雜 菜 | 西 蘭 花 苗 Plant-based Burger Patty ratatouille | broccolini

牛奶(熱/凍) Milk (Hot / Cold)

蘋果汁 Apple Juice

	<b>兒童套餐</b> Kids' Meals
內醬意粉 蟹柳蟹籽田園沙律 \$168 乳酪 藍莓芝士餅 Spaghetti Bolognese Garden Green Salad   Crab Stick   Crab Roe Yoghurt   Blueberry Cheese Cake	香煎嫩雞伴栗米忌廉汁 白飯 \$168 蟹柳蟹籽田園沙律乳酪   藍莓芝士餅 Chicken Piccata Sweet Corn Cream Sauce   Steamed Rice Garden Green Salad   Crab Stick   Crab Roe Yoghurt   Blueberry Cheese Cake
兒 童 套 餐 配 以下飲品 above k	id's meals are served with following drinks

賓客如有食物過敏或其他與健康有關的飲食限制 | 我們樂於與您商討及嘗試為您的特別飲食所需作出安排。

飛雪®礦物質水 Bonaqua® Mineralized Water

橙汁 Orange Juice

房間登記姓名 Room Registration Name:	
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付款方式 Form of Payment: <u>Credit Card / Cash / Room Charge</u>	



提取時間 Pick up Time:		- <del>-</del>	4-
餐具數目 Cutlery QTY:	份 sets	品价	由十
付款方式 Form of Payment:	om Charge_		Ŧl
•	<del>-</del>	crysta Í I	o t u s
Pre-order Take Away 如需於指定時間抗 If you wish to request a specific pickup time 請於方格內填上數字	Service; dinner per 是取外賣, 請於最少90 c, please place your 以表示所需預訂數量 (		ance
粉麵飯類 Noodles and Rice 鮮蝦雲吞湯麵(每位) Soup Noodles with Wontons (per Guest 晶荷軒炒飯 Crystal Lotus Fried Rice	\$148 ) \$298	海鮮類 Seafood 雞樅菌醬蘆筍炒帶子 Wok-fried Scallops with Asparagus in Termite Mushroom Sauce	\$368
abalone, chicken, crabmeat, squid diced tomato and salted egg yolk 白飯 (每位) Steamed Rice (per Guest)	\$ 32	新素豬肉菜譜 Healthy Choice Menu 素豬肉麻婆豆腐 Braised Plant-based Pork with Bean Curd in Spicy Hot Sauce	
中式甜點 Chinese Desserts 米奇杞子桂花凍糕 (四件) Chilled Mickey's Osmanthus Wolfberry Pudding (4pcs)	\$68	竹笙上素燒豆腐   Braised Bamboo Piths and Stewed Bean	\$188 Curd
米奇楊枝甘露(每位) Chilled Mickey's Mango Sago Cream with Pomelo (per Guest)	\$98	精選套餐 Speciality Set Menu	
風味小碟 Appetizers 梅酒牛展 Chilled Beef Shank with Plum Wine 清遠香辣口水雞 Qingyuan Chicken in Sichuan Spicy Sau	\$158 \$238 ICE	蔥油海蜇 Marinated Jellyfish with Spring Onion 主廚靚湯 Chef Wah's Soup of The Day	Oil
焼味 Barbecued Specialties  湘蓮脆皮焼鵝 例牌regul Roasted Goose with Lotus Seeds 半隻ha 黒毛豬蜂蜜叉焼 Honey-glazed Iberico Barbecue Pork  湯類 Soups (毎位 / per Guest) 紅焼竹笙海皇羹 Braised Seafood Broth with Bamboo Pit	alf \$458 \$328 \$148	過士尼小炒 Wok-fried Shrimp and Disney Root Vege 晶荷軒炒飯 Crystal Lotus Fried Rice abalone, chicken, crabmeat, squid diced tomato and salted egg yolk 楊枝甘露 Chilled Mango Sago Cream with Pome	
豬及牛類 Pork and Beef Dishes 紅酒香薯和牛粒 Wok-fried Wagyu Beef with Potato in Red Wine Sauce	\$368	一位用 for 1 Guest 兩位用 for 2 Guests 四位用 for 4 Guests	\$258 \$478 \$928
家	\$328 alf \$268 le \$448		



## 預訂外賣服務; 只限晚餐時段供應(下午六時至晚上九時三十分)

Pre-order Take Away Service; dinner period only (18:00-21:30)

## 如需於指定時間提取外賣,請於最少90分鐘前於晶荷軒下單

If you wish to request a specific pickup time, please place your orders at Crystal Lotus 90 minutes in advance 請於方格內填上數字以表示所需預訂數量 (例如 填上"1"代表一份)

Please mark your orders in checkbox (example: fill in "1" in checkbox represent 1 Portion)

支裝汽水 Bottled Soft Drinks (500ml)  a	\$35 \$55 \$70	烈酒 Spirits  成士忌 Whisky,Johnnie Walker Black Label 50m  伏特加 Vodka, Potter's 50ml  麻酒 Rum, Bacardi 50ml  難酒 Gin Hendrick's 50ml	\$128 nl \$80 \$80 \$128
特別推介 Honor to introduce 「迪士尼朋友星級點心班」連晶荷軒點心午餐 Disney Character Dim Sum Class Plus Lunch		特別推介 Honor to introduce 昔歸古樹普洱茶餅 Xi Gui Gu Shu Pureh Tea Cake   ◆268	