

WALT'S CAFE

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。



Walt Disney

THE CREATOR OF MICKEY MOUSE AND THE ORIGINATOR 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 HOLLYWOOD CAREER, WAS A PIONEER AND INNOVATOR 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.

WALT'S CAFE

華特餐廳



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

華特單點餐單

WALT'S
À LA CARTE

華特半自助午餐

WALT'S
SEMI BUFFET
LUNCH

素食菜式

VEGETARIAN
MENU

兒童套餐

KIDS' MENU

華特下午茶

WALT'S
AFTERNOON TEA

華特半自助晚餐
墨西哥之夜

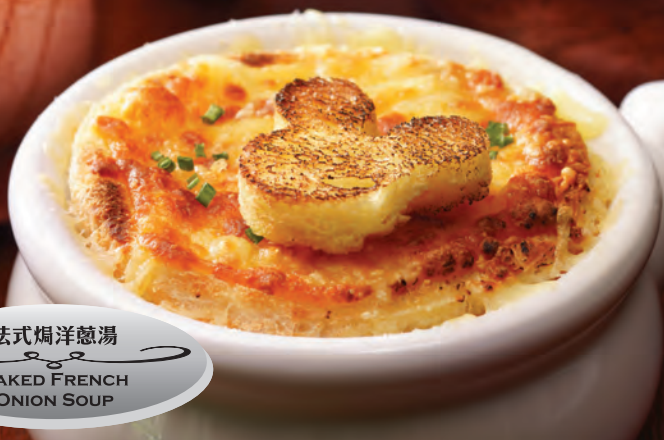
WALT'S
SEMI BUFFET DINNER
MEXICAN NIGHT
MENU

華特早餐

WALT'S
BREAKFAST

飲品

BEVERAGE
MENU



法式焗洋葱湯

BAKED FRENCH
ONION SOUP

華特路易斯沙律

WALT'S LOUIS
SALAD



慢烤暖八爪魚

WARM GRILLED
OCTOPUS



華特單點餐單

WALT'S À LA CARTE

11:00 – 22:00

前菜 | STARTERS

D	E	法式焗洋蔥湯	\$118
PN	W	BAKED FRENCH ONION SOUP	
PN	W	意大利雜菜湯	\$ 88
		MINISTRONE	(小杯品嚐 TASTING PORTION) \$ 58
D	E	華特路易斯沙律 · 大蝦 蟹肉 蒜蓉蛋黃醬	\$178
SF	W	WALT'S LOUIS SALAD · PRAWNS LUMP CRAB AIOLI	
D	E	芒果及牛油果沙律	\$148
W		MANGO AND AVOCADO SALAD	
D	E	凱撒沙律 · 銀魚柳 巴馬臣芝士 煙三文魚或烤雞胸	\$178
PN	F	W	CAESAR SALAD · ANCHOVIES PARMESAN CHEESE WITH SMOKED SALMON OR GRILLED CHICKEN BREAST
D	E	慢烤暖八爪魚 · 手指薯 西班牙紅椒醬	\$268
PN	W	WARM GRILLED OCTOPUS · FINGERLING POTATOES ROMESCO	
D	E	PN	傳統煎蟹餅 · 粟米莎莎 蒜蓉蛋黃醬
SF	W	CLASSIC CRAB CAKE · CORN SALSA PANNA COTTA AIOLI	\$208

意式美饌 | PASTA & RISOTTO

D	E	PN	龍蝦尾海鮮珍珠意粉 · 海蝦 帶子	\$398
F	SF	W	CONFIT LOBSTER TAIL AND SEAFOOD FREGOLA PRAWN SCALLOP	
D	E	羅馬傳統卡邦尼意大利長通粉 · 豬腩肉 雞蛋 羊奶芝士	\$288	
PN	W	RIGATONI ALLA CARBONARA · PANCETTA EGG PECORINO		
D	E	燴牛面頰意大利飯 · 牛骨髓	\$288	
W		SLOW-BRAISED BEEF CHEEK RISOTTO · BONE MARROW		
D	W	素魚柳粟米意大利飯	\$248	
		PLANT-BASED CLASSIC FILLET WITH CORN RISOTTO		
D	E	PN	野菌意大利飯 · 黑松露 牛肝菌	\$248
W		FOREST MUSHROOM RISOTTO · BLACK TRUFFLE PORCINI		



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，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, WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.



賓客如有需要單點清真菜單，請預留三十五至四十分鐘的烹調時間；請向我們的演藝人員查詢。
HALAL MENU IS AVAILABLE UPON REQUEST, REQUIRES 35 - 40 MINUTES OF PREPARATION TIME.
PLEASE CONTACT OUR CAST MEMBERS FOR ASSISTANCE.

價目均為港幣及另加一服務費 PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE



龍蝦尾海鮮珍珠意粉

CONFIT LOBSTER TAIL AND
SEAFOOD FREGOLA



松露醬烤春雞

TRUFFLE PASTE SPRING
CHICKEN CASSEROLE



各式配菜

SELECTION OF
SIDE

華特單點餐單 WALT'S À LA CARTE

11:00 – 22:00

主菜 | MAIN COURSE

- | | | |
|---|---|---------------------|
| D E | 法式火腿芝士三文治 (可另加太陽蛋) | \$268 |
| W | CROQUE MONSIEUR OR CROQUE MADAME | |
| D E PN | 烤海鱸魚 · 腰果 大蔥 | \$398 |
| F SF W | BAKED SEA BASS · CASHEW NUT LEEK COULIS | |
| D E | 金目鯛 · 薯仔 檸檬魚子醬 | \$398 |
| F W | AMADAI · POTATO DUMPLING LEMON CAVIAR SAUCE | |
| D E PN | 松露醬烤春雞 | \$398 |
| SF W | TRUFFLE PASTE SPRING CHICKEN CASSEROLE | |
| D E PN | 伊比利亞斧頭豬扒 · 酸櫻桃 黑松露醬 | \$438 |
| SF W | IBERICO PORK TOMAHAWK · SOUR RED CHERRY TRUFFLE JUS | |
| D PN | 法式羊架寶雲蘇 · 迷迭香汁 | \$438 |
| W | LAMB RACK PROVENCAL · ROSEMARY JUS | |
| D PN | 烤澳洲牛柳 · 蘑菇汁 | \$438 |
| W | GRILLED AUSTRALIA BEEF TENDERLOIN · MUSHROOM SAUCE | |
| D PN | 慢烤原條牛肋骨 · 芹香醬 | (兩位用 FOR 2) \$698 |
| W | SLOW-ROASTED BEEF SHORT RIBS · CHIMICHURRI | |
|  | 配菜 SIDE | 每款 \$ 88 |
| E W | 焗烤千層茄子 · PARMIGIANA | EACH |
| D E W | 意大利玉米糊 · POLENTA | |
| W | 普羅旺斯燉菜 · RATATOUILLE | |
| D E W | 意大利雲吞 · RAVIOLI | |
| D E W | 米奇芝士通粉 · MACARONI MICKEY MOUSE | |

甜點 | DESSERTS

- | | | |
|---------------|-----------------------------------|-------|
| D E PN | 一口甜點 | \$168 |
| W SS | WALT'S PETIT FOURS | |
| D E PN | 華特·朱·古·力 | \$148 |
| W SS | CHO-CO-LATE | |
| D E W | 克里斯凍批 · CHRIS'S COLD PIE | \$ 98 |
| D PN W | 農場芝士拼盤 · FARMHOUSE CHEESE PLATTER | \$198 |

素菜類 VEGETARIAN DISH

此食物是根據賓客的喜好而烹調，或有可能含有生或未經烹熟的材料，進食生或未經烹熟的肉類、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.
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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。

FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH-RELATED DIETARY RESTRICTIONS,
WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.



賓客如有需要單點清真菜單，請預留三十五至四十分鐘的烹調時間；請向我們的演藝人員查詢。
HALAL MENU IS AVAILABLE UPON REQUEST, REQUIRES 35 - 40 MINUTES OF PREPARATION TIME.

PLEASE CONTACT OUR CAST MEMBERS FOR ASSISTANCE.
價目均為港幣及另加一服務費 PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE



點擊返回目錄
CLICK TO
INDEX PAGE



法式火腿芝士三文治

CROQUE MONSIEUR



金目鯛

AMADAI

法式羊架寶雲蘇

LAMB RACK
PROVENCAL



華特半自助午餐
WALT'S SEMI BUFFET LUNCH
11:30 – 15:00

自助前菜
WALK FOR YOUR APPETIZERS

☆☆☆

自選主菜
WAIT FOR YOUR ENTREE

☆☆☆

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享受無限添飲
ADDITIONAL \$100 TO ENJOY FREE FLOW BEVERAGE

紅酒 | 白酒 | 啤酒 | 汽水 | 果汁 | 咖啡 | 茶
RED WINE | WHITE WINE | BEER | SOFT DRINK | JUICE | COFFEE | TEA

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。
FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH-RELATED DIETARY RESTRICTIONS,
WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.



賓客如有需要單點清真菜單，請預留三十五至四十分鐘的烹調時間；請向我們的演藝人員查詢。
HALAL MENU IS AVAILABLE UPON REQUEST, REQUIRES 35 - 40 MINUTES OF PREPARATION TIME.
PLEASE CONTACT OUR CAST MEMBERS FOR ASSISTANCE.

價目均為港幣及另加一服務費 PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE

華特半自助午餐
WALT'S SEMI BUFFET LUNCH
11:30 – 15:00

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

華特廚師推介
CHEF RECOMMENDATION

羅馬傳統卡邦尼意大利長通粉 · 豬腩肉 | 雞蛋 | 羊奶芝士
RIGATONI ALLA CARBONARA · PANCETTA | EGG | PECORINO

D E PN W

燴牛面頰意大利飯
SLOW-BRAISED BEEF CHEEK RISOTTO

D E W

法式火腿芝士三文治 (可另加太陽蛋)
CROQUE MONSIEUR OR CROQUE MADAME

D E W

野菌意大利飯 · 黑松露 | 牛肝菌
FOREST MUSHROOM RISOTTO · BLACK TRUFFLE | PORCINI

D E PN W 

另加 \$98升級至下列主菜
ADDITIONAL \$98 UPGRADE TO FOLLOWING ENTREE

金目鯛 · 薯仔 | 檸檬魚子醬
AMADAI · POTATO DUMPLING | LEMON CAVIAR SAUCE

D E F W

法式羊架寶雲蘇 · 迷迭香汁
LAMB RACK PROVENCAL · ROSEMARY JUS

D PN W

烤澳洲牛柳 · 蘑菇汁
GRILLED AUSTRALIA BEEF TENDERLOIN · MUSHROOM SAUCE

D PN W



素菜類 VEGETARIAN DISH

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.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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。

FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH-RELATED DIETARY RESTRICTIONS, WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.

賓客如有需要單點清真菜單，請預留三十五至四十分鐘的烹調時間；請向我們的演藝人員查詢。
HALAL MENU IS AVAILABLE UPON REQUEST, REQUIRES 35-40 MINUTES OF PREPARATION TIME.

PLEASE CONTACT OUR CAST MEMBERS FOR ASSISTANCE.

價目均為港幣及另加一服務費 PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE



點擊返回目錄
CLICK TO
INDEX PAGE



素食菜式 VEGETARIAN MENU

印度咖喱雜菜 \$228
VEGETABLE CURRY

D PN W

印式菠菜芝士 \$228
PALAK PANEER
SPINACH | CHEESE

D PN W

印式炒鷹嘴豆 \$208
CHANA MASALA
CHICK PEAS

D PN W

印式炒椰菜豌豆 \$208
GOBI WITH MUTTAR MASALA
CAULIFLOWER | GREEN PEAS

D PN W

以上菜式配

印度香米 | 印式烤餅 | 青瓜乳酪 | 印式芒果醬

ABOVE DISHES SERVED WITH

INDIAN RICE | NAAN BREAD | CUCUMBER RAITA | MANGO CHUTNEY

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。
FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH-RELATED DIETARY RESTRICTIONS,
WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.



賓客如有需要單點清真菜單，請預留三十五至四十分鐘的烹調時間；請向我們的演藝人員查詢。
HALAL MENU IS AVAILABLE UPON REQUEST, REQUIRES 35 - 40 MINUTES OF PREPARATION TIME.

PLEASE CONTACT OUR CAST MEMBERS FOR ASSISTANCE.

價目均為港幣及另加一服務費 PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE



點擊返回目錄
CLICK TO
INDEX PAGE



兒童套餐

WALT'S KIDS' MEAL

11:00 – 22:00

11歲或以下兒童適用 | FOR KID AGED 11 AND BELOW

牛柳串配雞腿 · 田園沙律醬 | 炒嫩菠菜

BEEF SKEWER AND CHICKEN DRUMSTICK

RANCH DIP | SAUTEED BABY SPINACH

E PN SF W

\$168

☆☆☆

以上兒童套餐配牛奶或果汁

ABOVE KIDS' MEAL IS SERVED WITH MILK OR FRUIT JUICE

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。
FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH-RELATED DIETARY RESTRICTIONS,
WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.



賓客如有需要單點清真菜單，請預留三十五至四十分鐘的烹調時間；請向我們的演藝人員查詢。
HALAL MENU IS AVAILABLE UPON REQUEST, REQUIRES 35 - 40 MINUTES OF PREPARATION TIME.
PLEASE CONTACT OUR CAST MEMBERS FOR ASSISTANCE.

價目均為港幣及另加一服務費 PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE



點擊返回目錄
CLICK TO
INDEX PAGE

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



紫醉一刻
WALT'S LEISURELY AFTERNOON TEA
 15:00 – 17:30

海鮮主題下午茶 | SEAFOOD THEME

**魚子醬蟹肉沙律
配柚子啫喱**
 CAVIAR AND CRAB MEAT
 SALAD ON YUZU JELLY
 IN CAN

D E F SF W

**海膽 | 帶子
三文魚子 | 墨西哥玉米餅**
 SEA URCHIN
 SEARED SCALLOP
 SALMON ROE
 ON TORTILLA SHELL

PN F SF W SS

龍蝦芒果沙律泡芙
 LOBSTER AND MANGO
 SALAD ÉCLAIR

D E PN F SF W

☆☆☆

綠茶芒果撻
 GREEN TEA
 MANGO TART

朱古力脆脆檸檬蛋糕
 CRISPY CHOCOLATE
 LEMON CAKE

士多啤梨雲呢拿奶凍
 VANILLA
 PANNA COTTA
 WITH STRAWBERRY

米奇鬆餅
 MICKEY HEAD
 RAISIN AND
 PLAIN SCONE

D E PN W SS

☆☆☆

紫蝶映照兩杯 | TWO BUTTERFLY PEA PROSECCO COCKTAIL

兩位用 **\$618** FOR 2

繼續享用第二杯飲品
 ENJOY SECOND DRINKS
 AT SPECIAL PRICE

\$45 | 一杯
ONE GLASS

\$80 | 兩杯
TWO GLASSES

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。
 FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH-RELATED DIETARY RESTRICTIONS,
 WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.



賓客如有需要單點清真菜單，請預留三十五至四十分鐘的烹調時間；請向我們的演藝人員查詢。
 HALAL MENU IS AVAILABLE UPON REQUEST, REQUIRES 35 - 40 MINUTES OF PREPARATION TIME.
 PLEASE CONTACT OUR CAST MEMBERS FOR ASSISTANCE.

價目均為港幣及另加一服務費 PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE



點擊返回目錄
 CLICK TO
 INDEX PAGE



華特半自助晚餐墨西哥之夜
WALT'S SEMI BUFFET DINNER
MEXICAN NIGHT MENU

18:00 – 22:00

自助前菜
BON APPETIT

墨西哥玉米餅湯
MEXICAN
TACO SOUP

華特甜品
SWEET
BEFORE LEAVE

D PN SF W

☆☆☆

自選主菜
WAIT FOR YOUR ENTREE

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。
FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH-RELATED DIETARY RESTRICTIONS,
WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.



賓客如有需要單點清真菜單，請預留三十五至四十分鐘的烹調時間；請向我們的演藝人員查詢。
HALAL MENU IS AVAILABLE UPON REQUEST, REQUIRES 35 - 40 MINUTES OF PREPARATION TIME.
PLEASE CONTACT OUR CAST MEMBERS FOR ASSISTANCE.

價目均為港幣及另加一服務費 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

華特半自助晚餐墨西哥之夜

WALT'S SEMI BUFFET DINNER MEXICAN NIGHT MENU

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

- | | | | |
|---|----------------|---|---------------|
|  | D F | 華特海鮮 (兩位用) · 龍蝦 鮑魚 帶子 海虎蝦 青口 蟹腳 蒜蓉麵包 | \$1528 |
| | SF W | WALT'S CRUSTACEAN FOR 2
LOBSTER ABALONES SCALLOPS TIGER PRAWNS MUSSELS CRAB LEGS GARLIC BREAD | |
|  | PN W | 夏多布里昂牛排 (兩位用) · 17盎司牛柳 黑皮諾紅酒汁 | \$1528 |
| | | CHATEAUBRIAND STEAK FOR 2
17OZ BEEF TENDERLOIN PINOT NOIR REDUCTION | |
| | D E | 墨西哥烤牛腹扒 · 墨西哥薄餅 烤青椒 番茄莎莎 牛油果蓉 酸忌廉 | \$ 698 |
| | PN W | GRILLED SKIRT STEAK FAJITAS
FLOUR TORTILLA GRILLED PEPPER FRESH SALSA
GUACAMOLE SOUR CREAM | |
| | D E PN | 香茜青檸燒雞 · 烤玉米 | \$ 628 |
| | SF W | CILANTRO LIME GRILLED CHICKEN ELOTE | |
|  | D E | 烤羊架 · 薄荷開心果莎莎 | \$ 748 |
| | PN SF W | GRILLED LAMB CHOPS
MINT PISTACHIO SALSA VERDE | |
|  | D F | 墨西哥燴魚柳 · 芒果石榴莎莎 綠番茄忌廉汁 | \$ 698 |
| | GF | DAILY FISH FILLET
MANGO AND POMEGRANATE SALSA CREAMY TOMATILLO SAUCE | |

我們的資深品酒師精心挑選舊世界的葡萄酒襯托傳統菜式。

HANDPICKED WHITE AND RED WINES FROM OUR SOMMELIER IS RECOMMEND.

SOMMELIER HANDPICKED **\$688**
ONE WHITE AND ONE RED (2 BOTTLES)

NV. MOET & CHANDON IMPERIAL BRUT FRANCE **PICCOLO 200ML \$240**

EUGENIO COLLAVINI PINOT GRIGIO COLLIO D.O.C. 2019/20 **BOTTLE 375ML \$268**

FRESH AND MODERATE ACID
BRIGHT PEAR AND PEACHY WITH PLEASANT LINGERING

DOMAINE DE COYEUX MUSCAT DE BEAUMES DE VENISE 2009 **\$268**

DELICATE SWEET, LUSCIOUS WITH DRIED APRICOT AND MANGO CHUTNEY
LOVELY BITTER MARMALADE FINISH

CONNETABLE TALBOT FRANCE 2015/16 **\$488**

ELEGANT STYLE WITH GRAINY TANNINS, FRAGRANT REDCURRANT
HINTS OF MOCHA AND OAKY NOTES

LES FIEFS DE LAGRANGE 2007 **\$488**

ELEGANT STYLE, MULTI-SCENTED OF EARTHY, GRAPHITE FRESH BLACKCURRANT
AND BLACKBERRIES NOTED VERY PERSISTENTLY FINISH

廚師精選 SIGNATURE DISH

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.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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。

FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH-RELATED DIETARY RESTRICTIONS, WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.



賓客如有需要單點清真菜單, 請預留三十五至四十分鐘的烹調時間; 請向我們的酒務人員查詢。

HALAL MENU IS AVAILABLE UPON REQUEST, REQUIRES 35-40 MINUTES OF PREPARATION TIME.

PLEASE CONTACT OUR CAST MEMBERS FOR ASSISTANCE.

價目均為港幣及另加一服務費 PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE



點擊返回目錄
CLICK TO
INDEX PAGE

華特早餐 WALT'S BREAKFAST 09:00 – 11:00

D E 香蕉熟香餅 · FLUFFY BANANA PANCAKE
 蜜饯野莓 | 意式軟芝士 | 焦糖香蕉
BERRIES COMPOTE | MASCARPONE | CARAMELIZED BANANA

D E 煙肉熟香餅 · PANCAKE STACK WITH BACON
太陽蛋 | 楓樹糖漿 | 雜莓
SUNNY-SIDE UP EGG | MAPLE SYRUP | MIXED BERRIES

D E 早餐貝果 · BREAKFAST BAGEL SLIDER
PN F 煙三文魚 | 忌廉芝士 | 紅洋蔥 | 牛油果
SMOKED SALMON | CREAM CHEESE | SLICED RED ONION | AVOCADO

D E 香酥炸雞窩夫 · SOUTHERN FRIED CHICKEN WAFFLE
番薯蓉 | 牛油果蓉 | 菠蘿椰菜絲沙律
SWEET POTATO PUREE | SMASHED AVOCADO | PINEAPPLE COLESLAW

D E 賓利迪焗蛋配咸牛肉薯餅 · EGG BENEDICT WITH CORN BEEF HASH
西蘭花苗 | 烤車厘茄 | 荷蘭汁
BROCCOLINI | ROASTED CHERRY TOMATOES | HOLLANDAISE SAUCE

華特自選三文治 · WALT'S TOAST TAILORING

自選麵包 CHOOSE YOUR BREAD

PN 無花果合桃麵包 | 檸檬黑麥麵包
FIG AND WALNUT BREAD | LEMON RYE BREAD

自選抹醬 CHOOSE YOUR SPREAD

D E 檸檬忌廉芝士 | 紅菜頭鷹嘴豆蓉 | 乾番茄蛋黃醬 | 牛油果蓉
LEMON CREAM CHEESE | BEETROOT HUMMUS
SUN-DRIED TOMATO MAYO | SMASHED AVOCADO

自選蛋白質 CHOOSE YOUR PROTEIN

D E PN 火腿 | 煙三文魚 | 烤雞
F SF W HAM | SMOKED SALMON | GRILLED CHICKEN

自選兩款配料 CHOOSE YOUR "2" TOPPINGS

D E 野菌 | 烤南瓜 | 車厘茄羊奶芝士 | 水煮蛋 | 溏心蛋 | 農場炒蛋
FOREST MUSHROOM | ROASTED PUMPKIN | CHERRY TOMATO AND FETA CHEESE
POACHED EGG | SOFT BOILED EGG | FARMHOUSE SCRAMBLED EGG

每份 \$218 PER SET

以上早餐配米奇檸檬冰，榛子燕麥奶，咖啡或茶

ABOVE BREAKFAST SERVED WITH MICKEY LEMONADE, HAZELNUT OAT MILK, COFFEE OR TEA

廚師精選 SIGNATURE 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，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,
WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.

賓客如有需要單點清真菜單，請預留三十五至四十分鐘的烹調時間；請向我們的演藝人員查詢。
HALAL MENU IS AVAILABLE UPON REQUEST, REQUIRES 35 - 40 MINUTES OF PREPARATION TIME.
PLEASE CONTACT OUR CAST MEMBERS FOR ASSISTANCE.

價目均為港幣及另加一服務費 PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE



點擊返回目錄
CLICK TO
INDEX PAGE

品酒師精選 SOMMELIER'S RECOMMENDATION

香檳 CHAMPAGNE

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

白酒 WHITE WINE

	每杯	玻璃酌	每瓶
	GLASS	CARAFE	BOTTLE
雷司令	\$ 90	\$ 140	\$400
Riesling, Carl Graff QbA			
Mosel, GERMANY			
沙黨妮	\$ 90	\$ 140	\$400
Chardonnay, Château de Mirande			
Macon, FRANCE			
白蘇維翁	\$ 90	\$ 140	\$400
Sauvignon Blanc, Jean-Claude Roux			
Quincy A.O.C, Loire, FRANCE			
沙黨妮	\$ 90	\$ 140	\$400
Chardonnay, Terrazas Reserva			
Mendoza, ARGENTINA			

紅酒 RED WINE

	每杯	玻璃酌	每瓶
	GLASS	CARAFE	BOTTLE
梅洛	\$ 90	\$ 140	\$400
Merlot Blended, Château Belair Coubet			
Cote de Bourg, FRANCE			
黑皮諾	\$ 90	\$ 140	\$400
Pinot Noir, Undone			
Rheinhessen, GERMANY			
梅洛	\$ 90	\$ 140	\$400
Merlot, Château Los Boldos Tradition Reserve			
Cachapoal Valley, CHILE			
赤霞珠	\$ 90	\$ 140	\$400
Cabernet Sauvignon, Terrazas Reserva			
Mendoza, ARGENTINA			

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

華特特飲 WALT'S CAFÉ SIGNATURE BEVERAGES

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
甜寥寥 (含酒精飲品 alcoholic) California Dream melon, banana liqueur, apple, and lemon juice	\$ 85

啤酒 BEERS

嘉士伯 Carlsberg	\$ 80
菲律賓生力 Philippines San Miguel	\$ 80
喜力 Heineken	\$ 80
朝日 Asahi	\$ 80
史提拉 Stella Artois	\$ 80
青島 Tsing Tao	\$ 80
健力士波打酒 Guinness Stout	\$ 80

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

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
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 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



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

