

WORLD OF COLOR

芋彩餐廳



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

兒童套餐
Kids' Meals

Duffy與好友
春日茶聚
Duffy and Friends
Taste of Spring
Tea Set

芋彩單點美饌
A la Carte Menu

飲品
Beverage Menu



兒童套餐

Kids' Meals

(11 歲或以下之兒童套餐 for kids aged 11 or below)



小小探索家芝士火腿忌廉汁通心粉

\$168

時令蔬菜，芝士餅，啫喱糖，乳酪

選配牛奶，飛雪®礦物質水或果汁

Little Explorers Ham and Cheese Cream Sauce Macaroni

seasonal vegetables, cheesecake, jelly candy, yoghurt

your choice of milk, Bonaqua® mineralized water or fruit juice

D E PN W

日式照燒雞腿配絲苗白飯

\$168

日式甜咖喱，時令蔬菜，芝士餅，啫喱糖，乳酪

選配牛奶，飛雪®礦物質水或果汁

Teriyaki Chicken Drumstick with Steamed Rice

japanese sweet curry, seasonal vegetables, cheesecake, jelly candy, yoghurt

your choice of milk, Bonaqua® mineralized water or fruit juice

D E PN W SS

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Duffy

and Friends

春日茶聚 | *Taste of Spring Tea Set*
15:00 - 17:00



主題甜品
Themed Desserts

+

精選輕食
Selected
Savory Dishes



\$300

(每位 per Guest | 兩位起 minimum for 2 Guests)



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Duffy and Friends

春日茶聚 | *Taste of Spring Tea Set*
15:00 - 17:00

Duffy 與好友甜品 | Duffy and Friends Desserts

迷你芒果杯子蛋糕

Mini Mango Cupcake

D E W

檸檬棉花棒棒糖

Lemon Marshmallow Lollipop

E

紅莓開心果杏仁撻

Raspberry and Pistachio
Almond Tart

D E PN W

柚子石榴慕絲蛋糕

Yuzu and Guava Mousse Cake

D E W PN

雲呢拿冬甩

Vanilla Doughnuts

D E W

脆皮粉色朱古力士多啤梨

Strawberry Dip
with Pink Chocolate

GF

享用以下輕食 | Enjoy the following Savory Dishes

帶子三文魚子配青豆蓉

Scallop and Salmon Roe with Green Pea Puree

D E SF F W

迷你熱狗配和牛菠蘿莎莎

Mini Hot Dog with Wagyu Beef Fresh Pineapple Salsa

D E PN W SS

煙三文魚紅菜頭忌廉芝士

Smoked Salmon and Beetroot Cream Cheese

D E PN F W SS

特色飲品 - 歡聚一刻 | Special Drink - Moment of Joy

\$300

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Appetizers & Soups & Salads

導航者滋味拼盤 \$268

火腿帶子，爆谷蝦，炸魷魚圈，青醬青口

Navigators Taster's Platter

prosciutto scallops, shrimps popcorn, crusted calamari, mussel in pesto butter sauce

D E PN SF W SS F

曼哈頓周打粟米蜆湯 \$ 98

馬鈴薯，煙肉，西班牙辣肉腸

Manhattan Clam and Sweet Corn Chowder

potatoes, bacon, chorizo sausage

D E SF W F

是日湯類 \$ 78

Soup of The Day

D PN W

凱撒沙律 (選配雞胸肉或鮮蝦) \$178

脆煙肉，麵包粒，巴馬臣芝士

Classic Caesar Salad (choice of Chicken Breast or Prawn)

maple bacon bites, crispy crouton, parmesan tuile

D E SF W F

泰式柚子軟殼蟹沙律 \$178

車厘茄，辣椒片，椰絲，炸乾蔥，花生，青檸汁

Thai-style Pomelo and Soft Shell Crab Salad

cherry tomato, chili flakes, coconut flakes, crispy shallot, peanuts, lime dressing

E PN SF W F

番茄水牛芝士沙律 \$178

石榴，羅勒，香醋，香草油

Heirloom Tomatoes Salad with Burrata

pomegranate, fresh basil, balsamic reduction, herb green oil

D GF 

芒果及牛油果沙律 \$148

Mango and Avocado Salad

GF 

芊彩沙律配墨西哥薄脆 \$148

雞肉，生菜，車打芝士，黑橄欖，番茄莎莎，酸忌廉，牛油果醬

World of Color "Signature Tortilla Bowl"

shredded chicken, lettuce, cheddar jack, black olive, tomato salsa, sour cream, guacamole

D W

 素菜類 Vegetarian Dish

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三文治
Sandwiches

探索家扁麵包
Explorers Flat Bread

西式美食
Western Dishes

亞洲美食
Asian Dishes

印度美食
Indian Dishes

+\$68

享用「是日湯類」或「芊彩沙律」
to enjoy “Soup of the Day” or “Colorful Salad”

+\$98

享用「是日湯類」或「芊彩沙律」
及 自家製意大利雪糕
to enjoy “Soup of the Day” or “Colorful Salad”
and “House-made Gelato”

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Asian Dishes

<p>天多利羊排 \$398</p> <p>蒜蓉印度烤餅，蘭度豆，青瓜沙律</p> <p>Tandoori Lamb Chop</p> <p>garlic naan bread, lentil stews, cucumber salad</p> <p>D PN W</p>
<p>焗味噌三文魚柳 \$298</p> <p>烤新薯，香茅薑忌廉汁，時令蔬菜</p> <p>Baked Miso Salmon Fillet</p> <p>roasted new potatoes, lemongrass and ginger cream sauce, seasonal vegetables</p> <p>D SF W F</p>
<p>越式香茅和牛 \$268</p> <p>甘筍，青瓜，豆芽，生菜，薄荷葉，甜酸汁，瀨粉</p> <p>Cold Vietnamese Bowl with Lemongrass Wagyu Beef</p> <p>carrot, cucumber, bean sprouts, iceberg lettuce, mint leaves, nuoc cham, rice noodles</p> <p>PN W SF F</p>
<p>蟹肉炒飯配椰汁咖喱 \$268</p> <p>Crabmeat Fried Rice with Massaman Coconut</p> <p>D E PN SF W SS F</p>
<p>海鮮喇沙 \$238</p> <p>青口，大蝦，魷魚，魚蛋，豆芽，豆卜，雞蛋，米粉</p> <p>Seafood Laksa</p> <p>mussel, prawn, squid, fish ball, bean sprout, tofu puff, boiled egg, rice vermicelli</p> <p>D E PN SF W SS F</p>
<p>泰式金邊粉 (配雞胸肉或鮮蝦) \$238</p> <p>蝦乾，豆芽，豆腐乾，醃蘿蔔</p> <p>Pad Thai (Choice of Chicken Breast or Prawn)</p> <p>dried shrimp, bean sprout, pressed tofu, preserved radish</p> <p>E PN SF GF SS F</p>

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三文治 Sandwiches

烤牛脊肉意大利麵包 \$238
 波特菇，焦糖洋蔥，布旺倫芝士，火箭菜，辣根蛋黃醬

Grilled Sirloin Steak Ciabatta
 portobello mushroom, caramelized onion, provolone cheese, arugula, horseradish mayo

D E PN W SS

美式手撕豬肉窩夫三文治 \$188
 菠蘿莎莎，火箭菜，醃洋蔥

Slow-roasted Pulled Pork Waffle Sandwich
 pineapple salsa, arugula, pickled onion

D E PN SF W SS F

天多利雞口袋餅 \$188
 番茄，紅洋蔥，青瓜，田園沙律醬

Tandoori Chicken Pita Pocket
 tomato, lettuce, red onion, cucumber, ranch dressing

D E PN W SS



探索家扁麵包 Explorers Flat Breads

瑪格麗特 \$228
 水牛芝士，車厘茄，新鮮羅勒，番茄醬

Margherita
 mozzarella cheese, cherry tomato, fresh basil, tomato sauce

D E W

探索家 \$228
 水牛芝士，燴牛肉，洋蔥，車厘茄，燒烤醬

Explorers
 mozzarella cheese, braised beef, red onion, cherry tomato, smoky BBQ sauce

D E PN SF W SS F

印度口味 \$228
 天多利烤雞，菠菜，芫荽，紅洋蔥，甜辣椒醬，酸忌廉

Madras
 tandoori chicken, baby spinach, coriander, red onion, sweet chili sauce, sour cream

D E PN W

 素菜類 Vegetarian Dish

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西式美食

Western Dishes

<p>西班牙海鮮飯</p> <p>龍蝦，帶子，蜆肉，八爪魚，雞肉，西班牙辣肉腸</p> <p>Seafood Paella</p> <p>lobster, scallop, clams, octopus, chicken, chorizo</p> <p>* 此菜式須預留二十分鐘的烹調時間 requires 20 minutes of preparation time</p> <p>SF GF F</p>	<p>\$408</p>
<p>和牛肉醬扁意粉</p> <p>新鮮番茄醬，牛肉汁</p> <p>Wagyu Beef Linguine</p> <p>fresh tomato concasse, beef jus</p> <p>D W</p>	<p>\$328</p>
<p>大蝦帶子意大利粉</p> <p>煙燻番茄辣椒汁，西班牙辣肉腸油</p> <p>Scallop and Prawn Spaghetti</p> <p>smoked tomato capsicum sauce, chorizo oil</p> <p>D SF W F</p>	<p>\$268</p>
<p>大蝦伏特加長通粉</p> <p>烤紅椒，巴馬臣芝士，番茜</p> <p>Prawns Penne alla Vodka</p> <p>roasted red pepper, parmesan cheese, fresh parsley</p> <p>D SF W</p>	<p>\$238</p>
<p>烤南瓜長通粉</p> <p>嫩菠菜，意大利乳清芝士</p> <p>Roasted Pumpkin Penne</p> <p>baby spinach, ricotta cheese</p> <p>D GF</p>	<p>\$198</p>
<p>雜菜長通粉</p> <p>番茄醬，羅勒油</p> <p>Grilled Vegetables Penne</p> <p>pomodoro sauce, basil oil</p> <p>W</p>	<p>\$198</p>

 素菜類 Vegetarian Dish

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西式美食

Western Dishes

烤牛脊肉 (10安士) \$398

烤新薯，時令蔬菜，牛肝菌忌廉汁

Grilled Beef Striploin (10 oz)

roasted new potatoes, seasonal vegetables, porcini ceps cream sauce

D W

烤羊排 \$398

青豆蓉，烤新薯，哈里薩辣椒醬，時令蔬菜，紅酒汁

Grilled Lamb Chops

green peas puree, roasted new potatoes, harissa sauce, seasonal vegetables, red wine sauce

GF

烤走地雞 \$298

糖漬洋蔥，蘑菇，南瓜蓉，時令蔬菜，松露汁

Grilled Free Range Chicken

onion compote, mushroom, pumpkin puree, seasonal vegetables, truffle jus

W F

香煎盲鱮魚柳 \$298

燴青口，薏米，藜麥，墨西哥辣椒莎莎

Pan-Seared Barramundi Fillet

stewed mussel, barley, quinoa, jalapeno chili salsa

D SF W F

配菜

Side

每款 \$ 70

Each

薯條 **French Fries**

薯蓉 **Mashed Potato**

炒時蔬 **Sauteed Seasonal Vegetables**

炒蘆筍 **Grilled Asparagus**

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印度美食

Indian Dishes

印度咖喱雜菜 Vegetable Curry	\$228
   	
印式菠菜芝士 Palak Paneer	\$228
spinach, cheese	
   	
印式炒鷹嘴豆 Chana Masala	\$208
chick peas	
   	
印式炒椰菜花碗豆 Gobi with Muttar Masala	\$208
cauliflower, green peas	
   	
印度素拼盤	\$198
椰菜花芝士咖喱，蘭度豆，咖喱南瓜，蘋果，印度薄脆，醃菜	
Indian Vegetarian Gourmet	
gobi paneer masala, lentil stews, curry pumpkin, apple, papadum, pickled vegetables	
   	

以上菜式配
above dishes served with
印度香米 | 印式烤餅 | 青瓜乳酪 | 印式芒果醬
indian rice | naan bread | cucumber raita | mango chutney



素菜類 Vegetarian Dish

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甜品
Colorful Sweets



D E W 經典米奇梳乎厘 自家製意大利雪糕 \$168

Mickey-shaped Classic Soufflé house-made gelato

* 此菜式須預留三十分鐘的烹調時間 requires 30 minutes of preparation time

* 只供堂食 | for dine-in only

D E PN W 焗車厘子金寶撻 \$128

自家製意大利雪糕，開心果醬

Baked Cherry Crumble Tart

house-made gelato, pistachio sauce

D E PN W 菠蘿忌廉椰子達克瓦茲 \$128

菠蘿雪葩

Pineapple Mascarpone Cream with Coconut Dacquoise

pineapple sorbet

D GF 自家製意大利雪糕配雜莓 \$108

House-made Gelato with Fresh Mixed Berries

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 of assistance.

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 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



DIY指南針雞尾酒

DIY Compass Cocktail



彩鳥古雲庭園 - 東

Kevin Garden - E

whisky, lemon grass syrup, lemon juice, ginger ale

雨澄泳池 - 南

Raindrop Pool - S

gin, blue curacao syrup, lime juice, fresh blue berry, spring sparkling water

小海龜庭園 - 西

Little Squirt Garden - W

vodka, coconut milk, pineapple juice, vanilla syrup

小哈頓庭園 - 北

Hathi JR Garden - N

rum, fresh mint, fresh lime, cherry blossom syrup, ginger beer

\$100

(每份 per order)

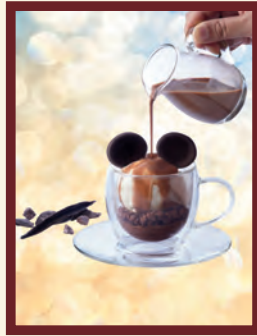
探索之旅

Explore and Discover



小探索家特飲
Tiki Kid
Assorted Melons, Orange Juice
Pink Grapefruit Syrup
Blue Curacao Syrup, Sprite

\$75



米奇可可
Mickey Coco
House-made Vanilla Gelato
Coco Pops,
Chocolate Milk

\$75



探索家
The Explorer
Lemongrass Water
Lemon Juice, Lychee Juice
Rosemary, Tonic Water

\$75

啤酒

Beers

嘉士伯 Carlsberg	\$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

手工啤酒

Crafted Beers

門神 – 孫悟空啤酒 Moonzen – Monkey King Oktolager	\$88
門神 – 玉皇大帝印度淡艾爾麥啤 Moonzen – Jade Emperor IPA	\$88



Sommelier's Recommendation

香檳 CHAMPAGNE	細瓶裝 PICCOLO 200ml		
酩悦香檳 NV, Moët & Chandon Imperial Brut, France			\$240
白酒 WHITE WINE	每杯 Glass	玻璃酌 Carafe	每瓶 Bottle
雷司令 <i>Riesling</i> Carl Graff QbA Mosel, GERMANY	\$90	\$140	\$400
沙黨妮 <i>Chardonnay</i> Chateau de Mirande Macon, FRANCE	\$90	\$140	\$400
白蘇維翁 <i>Sauvignon Blanc</i> Jean-Claude Roux Quincy A.O.C, Loire, FRANCE	\$90	\$140	\$400
沙黨妮 <i>Chardonnay</i> Terrazas Reserva Mendoza, Argentina	\$90	\$140	\$400
紅酒 RED WINE	每杯 Glass	玻璃酌 Carafe	每瓶 Bottle
梅洛 <i>Merlot Blended</i> Château Belair Coubet Cote de Bourg, FRANCE	\$90	\$140	\$400
黑皮諾 <i>Pinot Noir</i> Undone, Rheinhessen GERMANY	\$90	\$140	\$400
梅洛 <i>Merlot</i> Château Los Boldos Tradition Reserve Cachapoal Valley, CHILE	\$90	\$140	\$400
赤霞珠 <i>Cabernet Sauvignon</i> Terrazas Reserva Mendoza, ARGENTINA	\$90	\$140	\$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

咖啡及特色咖啡

Coffees & Specialty Coffees

特濃咖啡及經典之選 Espresso & Classics

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

凍特濃咖啡及經典之選 Iced Espresso & Classics

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

