

# 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

悠閒芋彩午餐  
Leisure  
Colorful Lunch

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

芋彩家庭晚餐  
Colorful  
Family Feast

兒童套餐  
Kids' Meal

芋彩單點餐單  
A la Carte Menu

清真菜式  
Halal Menu

飲品  
Beverage Menu

優惠指定套餐  
Designated Menu  
for Offers



## Leisure Colorful Lunch

11:00 - 15:00

### 頭盤及湯 APPETIZER & SOUP (任選一款 SELECT ONE)

凱撒沙律 蜜糖煙肉，麵包粒，巴馬臣芝士

Classic Caesar Salad maple bacon bites, crispy croutons, parmesan tuile

D E F G SB

烤牛肉青木瓜沙律 蘋果，辣青檸汁

Roasted Beef and Green Papaya Salad apple, spicy lime dressing

D E F G PN SB SF

季節西式湯 Soup of the Season

D E PN G SB

### 主菜 ENTRÉE (任選一款 SELECT ONE)

香煎鱈魚柳 馬鈴薯，炸茄子片，時令蔬菜，番茄甜椒汁

Pan-seared Cod Fillet boiled potatoes, eggplant chips, seasonal vegetables, tomato capsicum sauce

D F G SB SF

焗栗子雞卷 炸雞肉丸子，薯蓉，時令蔬菜，雞肉燒汁

Baked Chicken Chestnut Roulade chicken dumpling, mashed potato, seasonal vegetables, chicken jus

D E F G PN SB SF

三文魚帶子扁意粉 巴馬臣芝士，忌廉青醬

Salmon and Scallop Linguine parmesan tuile, pesto cream sauce

D E F G PN SB SF

另加\$78升級至以下主菜

Add \$78 to upgrade to the following entrée

烤羊排 烤新薯，時令蔬菜，黑蒜荷蘭汁

Grilled Lamb Chops roasted potatoes, seasonal vegetables, black garlic hollandaise sauce

D E G PN SB

### 甜品 DESSERT (任選一款 SELECT ONE)

意大利芝士餅配咖啡醬 Tiramisu with Coffee Sauce

D E G

白桃芒果慕絲蛋糕 White Peach with Mango Mousse Cake

D E G

自家製意大利雪糕配時令水果 House-made Gelato with Seasonal Fruits

D

咖啡或茶 Coffee or Tea

**\$288** 每位 per Guest

\* 只供堂食 for dine-in only

 素菜類 Vegetarian Dish

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# Duffy and Friends

Duffy 與好友慶典茶聚

Duffy and Friends Celebration Afternoon Tea  
15:00 - 17:30



## Duffy 與好友甜品 | Duffy and Friends Dessert

紅桑子朱古力蛋糕

Raspberry and  
Chocolate Cake

D E G PN

芒果焦糖蛋糕

Mango and  
Caramel Delight

D E G

雲呢拿紅桑子夾心甜甜圈

Vanilla Donut  
with Raspberry Jam

D E G PN

咖啡朱古力杏仁撻

Coffee Chocolate Almond Tart

D E G PN

柚子石榴慕絲蛋糕

Yuzu and Guava Mousse Cake

D E G PN

## 享用以下輕食 | Enjoy the following Savory Dish

香草蛋黃醬炸蝦卷

Kataifi Prawn  
with Creole Mayo

D E G PN SB SF

蒜香蛋黃醬牛肉串

Beef Skewer  
with Garlic Aioli

D E G PN

煙三文魚蟹肉卷

Smoked Salmon  
and Crabmeat Roulade

D F PN SB SF

炸水牛城雞肉配迷你窩夫

Crispy Buffalo Chicken  
with Mini Waffle

D E F G PN

煙燻牛肉菠蘿莎莎漢堡

Smoked Beef Brisket Burger  
with Pineapple Salsa

D E G PN SB

特色飲品 - 歡聚一刻 (粉紅西柚菠蘿梳打)

Special Drink - Moment of Joy (pink grapefruit and pineapple soda)

# \$488

兩位用 for 2

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# 芊彩家庭晚餐

## Family Feast

17:30 - 22:30



**D E F** 20周年慶典薄餅  
**G PN SB** 20th Anniversary Pizza

**SF** 包含16款口味：

西班牙辣肉腸及甜椒 | 莎樂美腸 | 菠蘿及火腿 | 帕馬火腿  
天多利烤雞配青瓜乳酪 | 燒牛肉及粟米 | 北京烤鴨 | 茄汁肉丸  
手撕豬肉配菠蘿莎莎 | 照燒帶子 | 宮保大蝦 | 煙三文魚配刁草忌廉  
煙燻八爪魚配檸檬辣蛋黃醬 | 車厘茄及橄欖 | 烤意大利青瓜 | 野菌

includes 16 flavors:

chorizo and capsicum | salami | pineapple and ham | Parma ham  
tandoori chicken with cucumber raita | barbecue beef brisket and corn  
Peking duck | meatballs with tomato sauce | pulled pork with pineapple salsa  
teriyaki scallops | Kung Po prawns | smoked salmon with dill cream  
smoked octopus with lemon spicy aioli | cherry tomatoes and olives  
grilled zucchini | wild mushrooms

**D E G** 精選燒烤拼盤  
**PN SB SF** 澳洲特級牛脊肉，紐西蘭羊架，大蝦，帶子，香腸

**Farmers' Market Grilled Charcuterie Board**

Australia prime beef striploin, New Zealand lamb rack, prawns, scallops, sausages

派對飲品 - 粉紅石榴檸檬梳打 (一壺)

Party Drink - Pink Guava Lemonade (a pitcher)

### \$988

四位用 for 4

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### +\$50

加配指定啤酒或「品酒師精選」葡萄酒一杯

to enjoy a glass of designated beer or wine from "Sommelier's Recommendation"

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

芊彩家庭晚餐需預留30分鐘烹調時間。

Please allow 30 minutes of preparation time for the Colorful Family Feast.

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# 兒童套餐

## Kids' Meal

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



**D E F** 芝士番茄三文魚長通粉 \$168  
**G PN SB** 蘆筍，芝士蛋糕，啫喱糖，乳酪  
**Salmon Penne with Cheese and Marinara Sauce**  
 asparagus, cheesecake, jelly candy, yogurt

**D E G** 日式照燒雞腿配絲苗白飯 \$168  
**PN SB** 時令蔬菜，芝士蛋糕，啫喱糖，乳酪  
**Teriyaki Chicken Drumstick with Steamed Rice**  
 seasonal vegetables, cheesecake, jelly candy, yogurt

配鮮奶或果汁  
 with Fresh Milk or Juice

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# 頭盤 \* 湯 \* 沙律

## Appetizer & Soup & Salad



**D** **E** **G** 芊彩沙律配墨西哥脆碗 \$148

**G** **SB** 雞肉，生菜，車打芝士，橄欖，番茄莎莎，酸忌廉，牛油果醬

**World of Color Signature Tortilla Bowl**

shredded chicken, lettuce, cheddar jack, olives, tomato salsa, sour cream, guacamole

**D** **E** **G** 季節西式湯 \$ 78

**PN** **SB** Soup of the Season

**D** **E** 亞洲風味蟹肉濃湯 \$ 98

**F** **G** **PN** Asian-inspired Crab Bisque

**SB** **SF**

**芊彩田園沙律** \$128

藜麥，牛油果醬，檸檬橄欖油

**Colorful Garden Salad**

quinoa, guacamole, lemon olive dressing

**D** **E** **G** 凱撒沙律 \$158

**F** **SB** 蜜糖煙肉，麵包粒，巴馬臣芝士

**Classic Caesar Salad**

maple bacon bites, crispy croutons, parmesan tuile

**D** **E** 泰式海鮮粉絲沙律 \$198

**F** **G** **PN** 帶子，大蝦，軟殼蟹，車厘茄，辣椒片，炸乾蔥，花生，青檸汁

**SB** **SF** **Thai-style Seafood Salad with Vermicelli**

scallops, prawns, soft-shell crab, cherry tomatoes, chili flakes

crispy shallots, peanuts, lime dressing

**廚師推介 Signature Dish**

**素菜類 Vegetarian Dish**

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# 三文治 Sandwich

**D E G** 烤牛脊肉意大利軟包 配薯條 \$208  
**PN SB** 大啡菇，焦糖洋蔥，布旺倫芝士，火箭菜，辣根蛋黃醬  
**Grilled Sirloin Steak Ciabatta** served with French fries  
 portobello, caramelized onions, provolone, arugula, horseradish mayo

**D E F** 烤風乾火腿意大利軟包 配薯條 \$198  
**G PN SB** 意大利青瓜，甜椒，茄子，水牛芝士，新鮮羅勒  
**Grilled Prosciutto Ciabatta** served with French fries  
**SF** zucchini, capsicum, eggplant, mozzarella, fresh basil

# 手工薄餅 Hand-made Pizza



**D** 經典瑪格麗特 水牛芝士，車厘茄，新鮮羅勒，番茄醬 \$268  
**G** **Classic Margherita**  
 mozzarella, cherry tomatoes, fresh basil, tomato sauce

**D E G** 印度烤雞風味 天多利烤雞，菠菜，芫荽，紅洋蔥，甜辣椒醬，酸忌廉 \$268  
**PN SB** **Chicken Madras**  
 tandoori chicken, baby spinach, coriander, red onions, sweet chili sauce, sour cream

**D E F** 和風雜錦海鮮 \$288  
**G PN SB** 大蝦，帶子，魷魚，蟹肉，三文魚，飛魚籽，味噌蛋黃醬  
**SF** **Japanese-style Seafood**  
 prawns, scallops, squid, crabmeat, salmon, flying fish roe, miso mayonnaise

**D E** 至尊辣肉腸 西班牙辣肉腸，意大利辣肉腸，水牛芝士，番茄，新鮮羅勒 \$288  
**G PN SB** **The Supreme**  
 chorizo, pepperoni, mozzarella, tomatoes, fresh basil

廚師推介 Signature Dish

素菜類 Vegetarian Dish

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# 西式美食

## Western Dish



**D F** 香煎三文魚柳伴帶子 \$268  
**G SB SF** 馬鈴薯，時令蔬菜，檸檬忌廉汁  
**Pan-seared Salmon Fillet with Scallops**  
 poached potatoes, seasonal vegetables, lemon cream sauce

**D G** 燴牛肋肉配烤牛柳 \$358  
**SB** 薯蓉，時令蔬菜，辣根泡泡  
**Braised Beef Short Ribs and Grilled Beef Tenderloin**  
 mashed potato, seasonal vegetables, horseradish foam  
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### 配菜 Side

薯條 French Fries

炒時蔬 Sautéed Seasonal Vegetables

焗芝士忌廉通心粉 Baked Macaroni and Cheese

每款 Each \$ 70

薯蓉 Mashed Potato

烤蘆筍 Grilled Asparagus

**+\$68** 享用「季節西式湯」或「芋彩沙律」及咖啡或茶  
 to enjoy "Soup of the Season" or "Colorful Salad" and Coffee or Tea  
 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

### 廚師推介 Signature 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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## Chef's Grill Selection



- G** 烤走地雞 \$288  
Grilled Free Range Chicken
- 烤羊排 \$358  
Grilled Lamb Chops
- 烤牛脊肉 (10安士) \$358  
Grilled Beef Striploin (10 oz)

以上主菜配田園沙律伴芥末油醋汁及鴨油封馬鈴薯  
Grills served with garden salad with mustard vinaigrette  
and duck fat potatoes confit

另可選配以下醬汁

Choice of sauce

法式牛油 Café de Paris Butter

牛肝菌忌廉汁 Porcini Cep Cream Sauce

法式香草蛋汁 Béarnaise

黑椒汁 Black Peppercorn

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# 西式美食

## Rice & Pasta



- F** **SF** **西班牙海鮮燉飯** \$368  
 龍蝦，帶子，蜆肉，八爪魚，雞肉，西班牙辣肉腸  
**Seafood Paella**  
 lobster, scallops, clams, octopus, chicken, chorizo  
 \* 製作需時20分鐘 please allow 20 minutes of preparation time  
 \* 只供堂食 for dine-in only
- D** **G** **SB** **和牛肉醬扁意粉** \$288  
 新鮮番茄粒，牛肉汁  
**Wagyu Beef Bolognese Linguine**  
 fresh tomato concasse, beef jus
- D** **F** **G** **SB** **SF** **番茄大蝦帶子意粉** \$228  
 西班牙辣肉腸，煙燻番茄辣椒汁  
**Scallop and Prawn Spaghetti**  
 chorizo, smoked tomato capsicum sauce
- G** **SB** **烤南瓜長通粉** \$198  
 嫩菠菜，意大利乳清芝士  
**Roasted Pumpkin Penne**  
 baby spinach, ricotta cheese
- E** **G** **PN** **SB** **香醋番茄醬雜菜長通粉** \$198  
 意大利青瓜，蘆筍，茄子，油封車厘茄，羅勒油  
**Vegetable Penne with Balsamic Tomato Sauce**  
 zucchini, asparagus, eggplant, cherry tomato confit, basil oil

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# 亞洲美食

## Asian Dish



- |  |   |
|--|---|
|  | <p><b>蟹肉炒飯 配椰汁咖喱</b> <span style="float: right;">\$268</span></p> <p><b>Crabmeat Fried Rice</b><br/>served with massaman coconut curry</p>  |
|  | <p><b>泰式大蝦炒粉絲</b> <span style="float: right;">\$258</span></p> <p>大蒜，青胡椒，羅勒，時令蔬菜，魚露</p> <p><b>Thai-style Wok-fried Prawns with Vermicelli</b><br/>garlic, green peppercorns, basil, seasonal vegetables, fish sauce</p>   |
|  | <p><b>泰式炒金邊粉</b> <span style="float: right;">\$248</span></p> <p>大蝦，雞肉，蝦乾，芽菜，豆腐乾，菜脯</p> <p><b>Pad Thai</b><br/>prawns, chicken, dried shrimp, bean sprouts, pressed tofu, preserved turnips</p>                           |
|  | <p><b>南洋喇沙海鮮麵</b> <span style="float: right;">\$198</span></p> <p>青口，大蝦，魷魚，魚蛋，芽菜，豆腐卜，雞蛋，米粉</p> <p><b>Seafood Laksa</b><br/>mussels, prawns, squids, fish balls, bean sprouts, tofu puffs, boiled egg, rice vermicelli</p> |
|  | <p><b>印度咖喱雜菜</b> <span style="float: right;">\$208</span></p> <p>印度香米，印式烤餅，青瓜乳酪，印式芒果醬</p> <p><b>Vegetable Curry</b><br/>Indian rice, naan bread, cucumber raita, mango chutney</p>  |
|  | <p><b>印式炒鷹嘴豆</b> <span style="float: right;">\$188</span></p> <p>印度香米，印式烤餅，青瓜乳酪，印式芒果醬</p> <p><b>Chana Masala</b><br/>chickpeas, Indian rice, naan bread, cucumber raita, mango chutney</p>                                |

**+\$68** 享用「季節西式湯」或「芋彩沙律」及咖啡或茶  
to enjoy "Soup of the Season" or "Colorful Salad" and Coffee or Tea

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

廚師推介 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，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 HK\$ and subject to 10% service charge




D=乳製品 dairy • E=蛋類 eggs • F=魚類 fish • G=麩質 gluten  
PN=花生果仁類 peanuts & nuts • SB=大豆 soybeans • SF=貝殼類 shellfish









## Colorful Sweet







 **D** 經典米奇梳乎厘 \$168  
 **E**  **G** 自家製意大利雪糕

**Mickey-shaped Classic Soufflé**  
house-made gelato

\* 製作需時30分鐘 please allow 30 minutes of preparation time  
 \* 只供堂食 for dine-in only

 **D**  **E** 車厘子杏仁蛋糕 \$ 88  
 **G**  **PN** 自家製意大利雪糕，芒果熱情果忌廉  
**Cherry Almond Cake**  
house-made gelato, mango passion fruit mascarpone cream

 **D**  **E** 青蘋果雲呢拿慕絲蛋糕 \$ 88  
 **G**  **PN** 茉莉白朱古力忌廉  
**Vanilla Mousse Cake with Green Apple Jelly**  
jasmine white chocolate cream

 **D** 自家製意大利雪糕配雜莓 \$108  
**House-made Gelato with Fresh Mixed Berries**

### 廚師推介 Signature Dish

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## Halal Menu

### 頭盤 Appetizer

E	F	G	印尼雜菜沙律 配花生醬及蝦片	\$138
PN	SB	SF	<b>Gado Gado</b> Indonesian mixed vegetable salad with peanut sauce and prawn crackers	

### 湯 Soup

F	PN	鮮蝦濃湯 配蟹肉	\$ 98
SB	SF	<b>Shrimp Bisque</b> shrimp broth with crabmeat	

### 麵食 Noodle

E	F	G	海鮮喇沙湯米粉 配帶子，大蝦，魷魚，魚蛋，蟹柳，芽菜及豆腐卜	\$188
PN	SB	SF	<b>Seafood Laksa</b> rice noodles served with scallops, prawns, squid, fish balls, crab sticks, bean sprouts and bean curd puffs	

### 主菜 Entrée

G	PN	娘惹咖喱雞 配薯仔，洋葱，甜椒及白飯	\$208	
SB		<b>Nonya Curry Chicken</b> diced chicken in curry sauce, potatoes, onions and capsicum served with steamed rice		
E	G	巴東咖喱牛肉 配白飯	\$208	
PN	SB	<b>Rendang Beef</b> curry beef simmered in coconut milk served with steamed rice		
E	F	G	牛肉醬意大利麵	\$208
PN	SB	SF	<b>Beef Bolognese</b>	

清真餐單需預留30分鐘烹調時間。

Please allow 30 minutes of preparation time for the Halal menu.

此清真餐單提供之所有肉類食品均受香港回教信託基金總會認證。

All meat items served in this Halal menu are certified by The Incorporated Trustees of The Islamic Community Fund of Hong Kong.

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# 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

# 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<br>口味清爽，滿載熱情果和番石榴風味<br>refreshing and bursting with flavors of passion fruit and guava            | \$80 |
| 香港啤酒 - 琥珀艾爾麥啤 Hong Kong Beer - Amber Ale<br>散發出豐富的酒花香和淡淡的焦糖味<br>abundant floral scents complimented by a caramel lingering finish | \$80 |
| 龍脊 - 淡艾爾麥啤 Dragon's Back - Pale Ale<br>帶有熱帶果實香氣及一絲麥芽甜香<br>bright tropical fruit notes balanced by malty sweetness                 | \$80 |



## Beer

- |                       |      |
|-----------------------|------|
| 嘉士伯 Carlsberg         | \$80 |
| 喜力 Heineken           | \$80 |
| 青島 Tsing Tao          | \$80 |
| 健力士波打酒 Guinness Stout | \$80 |





## 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

## Coffee & Specialty Coffee

### 特濃咖啡及經典之選 Espresso & Classic

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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 & Classic

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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





點擊下列方格查閱相關餐牌  
Click the boxes below to view specific menu

「奇妙處處通」會員生日尊享套餐  
Magic Access Member Birthday Privilege Lunch Menu

「奇妙處處通」會員尊享歡慶時光  
Magic Access Members' Privileged Celebration Menu