

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

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



Leisure Colorful Lunch

11:00 - 15:00

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

番茄水牛芝士沙律 香醋，橄欖油

Tomato and Mozzarella Salad balsamic vinegar, olive oil

D G

大蝦紅菜頭沙律 西柚，青檸橄欖油

Prawn and Beetroot Salad grapefruit, lime olive dressing

SF

季節西式湯 Soup of the Season

D E G PN SB

主菜 ENTRÉE (任選一款 SELECT ONE)

香煎鱈魚柳 馬鈴薯，鴻喜菇，時令蔬菜，刁草忌廉汁

Pan-seared Cod Fillet boiled potatoes, hon-shimeji mushroom, seasonal vegetables, dill cream sauce

D F G SB SF

烤厚切豬柳 焦糖菠蘿，馬鈴薯，時令蔬菜，砵酒汁

Grilled Pork Loin caramelized pineapple, roasted potatoes, seasonal vegetables, port wine reduction

G PN SB

番茄海鮮意粉 帶子，大蝦，青口，羅勒辣椒番茄汁

Seafood Spaghetti scallops, prawns, mussels, basil chili tomato sauce

D E F G SF SB

另加\$98升級至以下主菜

Add \$98 to upgrade to the following entrée

烤牛脊肉 (10安士) 烤新薯，時令蔬菜，黑椒汁

Grilled Beef Striploin (10 oz) roasted new potatoes, seasonal vegetables, black peppercorn sauce

D E G SB

甜品 DESSERT (任選一款 SELECT ONE)

榛子紅桑子慕絲蛋糕 Hazelnut Praline and Raspberry Mousse Cake

D E PN G

熱情果藍莓芝士慕絲蛋糕

Blueberry Cream Cheese Mousse Cake with Passion Fruit Filling

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

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 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

咖啡朱古力杏仁撻

Coffee Chocolate Almond Tart

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

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

炸水牛城雞肉配迷你窩夫

Crispy Buffalo Chicken
with Mini Waffle

D E F G PN

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

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：

includes 16 flavors:

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

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** 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
SF **Grilled Prosciutto Ciabatta** served with French fries
 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



香煎三文魚柳伴帶子 \$268
 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

燴牛肋肉配烤牛柳 \$358
 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
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廚師推介 Signature Dish

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 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.

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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** 西班牙海鮮燉飯 \$368
 **SF** 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
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-  **D** 和牛肉醬扁意粉 \$288
 **G**  **SB** 新鮮番茄粒，牛肉汁
Wagyu Beef Bolognese Linguine
 fresh tomato concasse, beef jus

-  **D**  **F**  **G** 番茄大蝦帶子意粉 \$228
 **SB**  **SF** 西班牙辣肉腸，煙燻番茄辣椒汁
Scallop and Prawn Spaghetti
 chorizo, smoked tomato capsicum sauce

-  **G**  **D** 烤南瓜長通粉 \$198
 **G**  **SB** 嫩菠菜，意大利乳清芝士
Roasted Pumpkin Penne
 baby spinach, ricotta cheese

-  **E**  **G** 香醋番茄醬雜菜長通粉 \$198
 **PN**  **SB** 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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廚師推介 Signature Dish



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亞洲美食

Asian Dish



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

+\$68 享用「季節西式湯」或「芊彩沙律」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

甜品 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	Gado Gado Indonesian mixed vegetable salad with peanut sauce and prawn crackers	

湯 Soup

F	PN	鮮蝦濃湯 配蟹肉	\$ 98
SB	SF	Shrimp Bisque 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	Seafood Laksa 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，洋蔥，甜椒及白飯	\$208
SB		Nonya Curry Chicken 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	Rendang Beef curry beef simmered in coconut milk served with steamed rice	

E	F	G	牛肉醬意大利麵	\$208
PN	SB	SF	Beef Bolognese	

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

\$80

口味清爽，滿載熱情果和番石榴風味

refreshing and bursting with flavors of passion fruit and guava

香港啤酒 - 琥珀艾爾麥啤 Hong Kong Beer - Amber Ale

\$80

散發出豐富的酒花香和淡淡的焦糖味

abundant floral scents complimented by a caramel lingering finish

龍脊 - 淡艾爾麥啤 Dragon's Back - Pale Ale

\$80

帶有熱帶果實香氣及一絲麥芽甜香

bright tropical fruit notes balanced by malty sweetness



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

酩悅香檳

NV, Moët & Chandon Imperial Brut, France

\$240

白酒 WHITE WINE

每杯
Glass

玻璃酌
Carafe

每瓶
Bottle

雷司令 *Riesling*

Carl Graff QbA
Mosel, GERMANY

\$90

\$140

\$400

沙黨妮 *Chardonnay*

Chateau de Mirande
Macon, FRANCE

\$90

\$140

\$400

白蘇維翁 *Sauvignon Blanc*

Jean-Claude Roux
Quincy A.O.C, Loire, FRANCE

\$90

\$140

\$400

沙黨妮 *Chardonnay*

Terrazas Reserva
Mendoza, Argentina

\$90

\$140

\$400

紅酒 RED WINE

每杯
Glass

玻璃酌
Carafe

每瓶
Bottle

梅洛 *Merlot Blended*

Château Belair Coubet
Cote de Bourg, FRANCE

\$90

\$140

\$400

黑皮諾 *Pinot Noir*

Undone, Rheinhessen
GERMANY

\$90

\$140

\$400

梅洛 *Merlot*

Château Los Boldos Tradition Reserve
Cachapoal Valley, CHILE

\$90

\$140

\$400

赤霞珠 *Cabernet Sauvignon*

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

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

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

