

2+2
café & bar

A LA CARTE MENU



全日悠閒早餐

ALL DAY BREAKFAST

雙蛋配英式鬆餅 \$168

Two Eggs on English Muffin

可選煎蛋、炒蛋、班尼迪蛋

Select from Fried Egg, Scrambled Egg or Egg Benedict

配脆煙肉、雞肉腸、火腿、炒蘑菇、茄汁焗豆、珍珠番茄及脆薯餅

with Crispy Bacon, Chicken Chipolata Sausage, Ham, Sautéed Mushroom, Baked Beans, Cherry Tomato and Hash Brown Potato

頭盤

APPETIZER

SIGNATURE

皇帝蟹肉甘蝦海膽配牛油果沙律 \$248

King Crab Meat, Avocado, Sweet Shrimp and Sea Urchin Salad

伊比利亞黑毛豬煙前腿 (風乾24個月)

配赤肉蜜瓜 \$168

Iberico Paleta Ham (Cured for 24 months) with Red Honeydew Melon

西班牙香蒜炒辣蝦 \$168

Spanish-Style Cajun Garlic Shrimp

皇帝蟹餅配羅勒及番茄莎莎醬 \$168

Homemade King Crab Cake with Basil and Tomato Salsa

鮮茄水牛芝士沙律 \$148

Tomato Buffalo Mozzarella Salad with Balsamic Vinaigrette

凱撒沙律 \$148

Caesar Salad

選擇以下一款配料 Select 1 ingredient from below:

煙三文魚 Smoked Salmon \$228

烤蝦 Grilled Prawn (3件pcs) \$248

另收加一服務費 Subject to 10% service charge

湯

SOUP

SIGNATURE

干邑龍蝦濃湯 (1/2隻新鮮龍蝦) \$218

Lobster Bisque with Cognac (Half Fresh Lobster)

黑松露泡沫野菌湯 \$108

Forest Mushroom Cappuccino with Black Truffle

濃番茄湯配風乾火腿及意大利香草醬 \$108

Rich Tomato Soup with Air-dried Ham and Pesto



漢堡

BURGER

SIGNATURE

招牌香煎鵝肝烤和牛漢堡 \$288

Signature Barbequed Wagyu Beef Burger with Pan-fried Foie Gras

SIGNATURE

迷你三式雙層芝士漢堡 \$218

3-Way Mini Double Cheese Burger

和牛肉漢堡

Wagyu Beef Burger with Gherkins and Tartar Sauce

照燒雞肉漢堡

Teriyaki Chicken Burger with Red Onion Marmalade and Avocado Paste

燒烤豬柳漢堡

Barbequed Pork Burger with Roasted Bell Pepper and Smoked Barbequed Sauce

特級和牛漢堡 \$208

Superior Wagyu Beef Burger with Butter Lettuce, Tomato and Cucumber

額外自選配料 Extra filling \$20/每款 Each

車打芝士、火腿、煎蛋、炒蛋、煙肉、牛油果
Cheddar Cheese, Ham, Fried Egg, Scrambled Egg, Bacon, Avocado

美國黑安格斯西冷扒意式三文治 \$188

U.S. Black Angus Striploin Ciabatta

全素植物肉漢堡 \$168

Beyond Meat Burger

意大利麵

PASTA

SIGNATURE

牛仔膝肉燴意大利寬條麵配燒牛骨髓 \$268

Pappardelle with Shredded Ossobuco and Roasted Bone Marrow

鮮茄龍蝦汁波士頓龍蝦意大利麵 (1/2隻新鮮龍蝦) \$258

Spaghetti with Half Fresh Boston Lobster and Tomato Lobster Sauce

卡邦尼意大利扁麵配風乾豬面頰肉、脆伊比利亞黑毛豬煙腿及烏魚籽 \$248

Linguine Carbonara with Guanciale, Crispy Iberico Paleta Ham and Bottarga

鮮魷魚虎蝦墨魚汁意大利麵 \$248

Squid Ink Spaghetti with Calamari and Tiger Prawn

香蒜辣椒大蝦紅椒意大利幼麵 \$238

Red Chili Tagliatelle with Garlic, Red Pepper and Clam

意式芝士焗牛肉醬千層麵 \$228

Beef Lasagna Bolognese

黑松露忌廉意大利扁麵 \$228

Linguine with Black Truffle Cream Sauce

香辣 Spicy

素食之選 Vegetarian





手製薄餅

HANDMADE PIZZA

路易斯安那薄餅 \$248

Louisiana Pizza

香蒜炒辣蝦、帶子、馬蘇里拉芝士、牛油果及蘆筍
Cajun Garlic Shrimp, Scallop, Mozzarella, Avocado and Asparagus

佛羅倫斯薄餅 \$248

Florentine Pizza

伊比利亞黑毛豬煙前腿、菠菜、馬蘇里拉芝士、半乾番茄及雞蛋

Iberico Paleta Ham, Baby Spinach, Mozzarella, Semi-dried Tomato and Egg

卡邦尼薄餅 \$248

Carbonara Pizza

風乾豬面頰肉、伊比利亞黑毛豬煙前腿、巴馬臣芝士、蘑菇及雞蛋

Guanciale, Iberico Paleta Ham, Parmesan Cheese, Mushroom and Egg

意大利辣肉腸薄餅 \$228

Pepperoni Pizza

意大利辣肉腸、水牛芝士、珍珠番茄、卡拉馬塔橄欖及火箭菜

Pepperoni, Buffalo Mozzarella, Cherry Tomato, Kalamata Olive and Rocket

瑪嘉麗塔皇后薄餅 \$208

Margherita Pizza

馬蘇里拉芝士、鮮羅勒、火箭菜及番茄醬

Mozzarella, Fresh Basil, Rocket and Tomato Sauce

海鮮

SEAFOOD

海鮮拼盤 \$888

Seafood Platter

波士頓龍蝦、生蠔、南非鮑魚、帶子、虎蝦
Boston Lobster, Oyster, South African Abalone, Scallop, Tiger Prawn

配搭以下醬汁 Served with the below sauces:

鮮辣根汁 Fresh Horseradish

辣根雞尾酒汁 Horseradish Cocktail Sauce

青檸橄欖油 Lime Olive Oil

泰式酸辣海鮮汁 Thai Seafood Sauce

香辣蛋黃醬 Cajun Mayonnaise

南美香辣醋青醬 Chimichurri

活波士頓龍蝦 時價

Live Boston Lobster Seasonal Price

活南非鮑魚 時價

Live South African Abalone Seasonal Price

帶子 時價

Scallop Seasonal Price

虎蝦 時價

Tiger Prawn Seasonal Price

活生蠔 時價

Live Oyster Seasonal Price

自選烹調方式

Select the cooking method from below:

烤 Grilled/水煮 Poached/

蒸 Steamed/焗 Baked

烤鱈魚柳配茴香小馬鈴薯伴柑橘牛油汁 \$268

Roasted White Cod Fillet with Fennel, Baby Potato and Tangerine Butter Sauce

白酒番茄煮新西蘭藍青口

Braised New Zealand Blue Mussel with Tomato and Chardonnay Sauce

全份 Full portion (700克g) \$268

半份 Half portion (350克g) \$168

香煎紅星斑柳配煙三文魚籽、炒菠菜及香檸牛油汁 \$248

Pan-fried Red Coral Trout Fillet with Smoked Salmon Roe, Sautéed Baby Spinach and Lemon Butter Sauce

肉類

MEAT

澳洲M6和牛斧頭扒 (1200克) \$1280

Australian M6 Wagyu Tomahawk (1200g)

鹿兒島A4厚燒和牛肉眼扒 (200克) 配烤虎蝦 \$628

Kagoshima A4 Wagyu Beef Ribeye (200g) with Grilled Tiger Prawn

西班牙30日熟成頂級西冷扒 (300克) \$598

30 Days Dry-aged Spanish Prime Striploin (300g)

SIGNATURE

招牌烤原隻蒜香有機玉米雞 (飼養81日)

(製作需時45分鐘) \$468

Signature Roasted Whole Organic Corn Fed Chicken (81 Days) with Garlic (45-minute preparation time is required)

美國黑安格斯肉眼扒 (300克) \$388

U.S. Black Angus Ribeye (300g)

美國黑安格斯西冷扒 (300克) \$328

U.S. Black Angus Striploin (300g)

香草蒜茸焗紐西蘭羊鞍 (250克) \$308

Baked New Zealand Lamb Rack Provençal (250g)

伊比利亞黑毛豬梅肉扒 (280克) \$258

Iberico Pork Collar Steak (280g)

自選1款醬汁 Select 1 sauce from below:

紅酒汁 Red Wine Sauce /黑胡椒汁 Black Pepper Sauce

煙燻燒烤汁 Smoked Barbecue Sauce /貝尼士汁 Béarnaise Sauce

黑松露汁 Black Truffle Sauce /青胡椒汁 Green Peppercorn Sauce

南美香辣醋青醬 Chimichurri

配菜 Side Dishes \$48/每款 Each

炒雜菜、炒野菌、忌廉菠菜、烤蘆筍、炸薯角、忌廉薯茸、芝士忌廉焗薯片、洋葱炒薯片、香蒜炒蝦、洋葱圈

Sautéed Vegetables, Sautéed Wild Mushrooms, Creamy Baby Spinach, Grilled Asparagus, Potatoes Wedges, Creamy Mashed Potatoes, Au Gratin Potatoes, Lyonnaise Potatoes, Sautéed Garlic Shrimps, Onion Rings

甜品

DESSERT

意大利咖啡芝士朱古力 \$108

Tiramisu Truffle

榛子軟糕 \$98

Hazelnut Semifreddo

朱古力心太軟配香草雪糕 \$98

Chocolate Molten Lava Cake with Vanilla Ice-cream

草莓奶凍 \$98

Strawberry Panna Cotta

新鮮水果拼盤配青檸雪葩 \$88

Fresh Fruit Platter with Lime Sorbet



另收加一服務費 Subject to 10% service charge

🔥 香辣 Spicy

🌿 素食之選 Vegetarian