

WESTERN MENU



STARTER

BEEF TATAKI

Truffle, Yuzu Ponzu Dressing, Seaweed



APPETISER

OLIVIER SALAD WITH SPICED QUAIL

Potato, Quail Egg, Carrot, Pickles, English Cucumber, Peas



MAIN COURSE

PAN SEARED BARRAMUNDI

Saffron Cauliflower, Citrus Tomatoes, Pineapple Dijon Sauce

MOROCCAN LAMB RUMP STEAK

Pumpkin, Chickpea Tagine



DESSERT

MANGO CHEESECAKE PARFAIT

Cream Cheese, Crumbles, Strawberry

NESPRESSO COFFEE / GRYPHON TEA

西式餐单



开胃菜

日式霜烧牛肉

松露,柚子柑橘醬,紫菜



前菜

俄式鹌鹑沙拉

马铃薯,鹌鹑蛋,红萝卜,醃菜,黄瓜,豌豆



主菜

香煎鲈鱼

花椰菜番红花,西红柿,黄梨第戎酱

或

摩洛哥羊扒

南瓜,鹰嘴豆塔吉



甜品

芒果芝士芭菲

奶油乳酪,饼屑,草莓

香浓NESPRESSO咖啡/芳香GRYPHON茶





ORIENTAL MENU



APPETISER

DEEP FRIED SEAFOOD BALLS AND SHREDDED DUCK MEAT WITH CUCUMBER



SOUP

SEAFOOD THICK SOUP

Crab Meat, Bamboo Fungus, Squid



MAIN COURSE

THOUSAND ISLAND CHICKEN CUTLET WITH EE-FU NOODLE



DESSERT

MANGO CHEESECAKE PARFAIT

Cream Cheese, Crumbles, Strawberry

NESPRESSO COFFEE / GRYPHON TEA

中式菜单



前菜

黄金海鲜网丝球拼青瓜火鸭丝



汤

海鲜羹

蚧肉,竹笙,墨鱼



主菜

千岛酱鸡扒配伊面



甜品

芒果芝士芭菲

奶油乳酪,饼屑,草莓

香浓NESPRESSO咖啡/芳香GRYPHON茶





VEGETARIAN MENU



APPETISER

FRIED VEGETARIAN POTATO BALLS WITH BEANCURD SKIN SERVED WITH CHINESE YAM AND SOUR PLUM



SOUP

MORCHELLA AND VEGETABLE IN SUPERIOR BROTH WITH CORDYCEPS FLOWER



MAIN COURSE

BRAISED EE-FU NOODLE WITH CHINESE ZUCCHINI AND CHESTNUT



DESSERT

MANGO CHEESECAKE PARFAIT

Cream Cheese, Crumbles, Strawberry

NESPRESSO COFFEE / GRYPHON TEA

素食菜单



前菜

腐皮薯茸素盒拼冰梅鲜淮山



汤

虫草花羊肚菌炖菜胆



主菜

栗子节瓜环焖伊面



甜品

芒果芝士芭菲

奶油乳酪,饼屑,草莓

香浓NESPRESSO咖啡/芳香GRYPHON茶

