

A L A C A R T E

單 點 餐 單



S E R V I N G T I M E

供 應 時 間

11:00 - 17:00

UniQue



Greenhouse Tomato Salad  
辣黑醋温室蕃茄沙律

## ALL TIME FAVORITE 時刻滋選

### All Day English Breakfast

Two eggs in any Style, Sausage, Smoked Ham,  
Potato Wedges

#### 英式早餐

各式雙蛋、香腸、煙燻火腿、馬鈴薯角

HK\$98

## A FRESH START 前菜滋選

### Caesar Salad

Prosciutto, Parmesan Cheese

#### 凱撒沙律

意大利火腿、巴馬臣芝士

HK\$88

### Greenhouse Tomato Salad

Spicy Balsamic Vinegar

#### 辣黑醋溫室番茄沙律

HK\$78

### Avocado & Orange Salad

Olive Oil, Lemon Juice

#### 牛油果香橙沙律

HK\$68



Avocado & Orange Salad  
牛油果香橙沙律

 Vegetarian Choice 素食之選  With Pork 含豬

\*Photo is for reference only 圖片只供參考

## SOUP 湯品

### Organic Pumpkin Soup

Cheese, Bean Curd, Quinoa and Yam

有機南瓜濃湯

芝士、豆腐、藜麥、淮山

HK\$68

### Organic Sweet Corn Soup

62°C Egg

有機粟米湯

62度溫泉蛋

HK\$68



Organic Pumpkin Soup with Cheese, Bean Curd, Quinoa and Yam  
有機南瓜藜麥濃湯、豆腐芝士淮山

 Vegetarian Choice 素食之選  Organic Choice 有機之選

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Trio Veggie Pizza  
三色素菜薄餅

## BURGER & PIZZA OBSESSED 漢堡與薄餅滋選

### Angus Beef Burger

Rib Eye, Lettuce, Tomato, Pickled Cucumber and Coleslaw

*(15 minutes for preparation)*

### 安格斯牛肉漢堡包

肉眼、生菜、番茄、酸瓜、蛋黃醬涼拌菜

*(需時15分鐘製作)*

HK\$138

### ✔ Portabello Cheese Burger

Cheddar Cheese, Couscous, Zucchini, Potato Wedges

### 芝士蘑菇漢堡

車打芝士、小麥米、意大利青瓜、馬鈴薯角

HK\$108

### ✔ Trio Veggie Pizza

Mushroom, Parmesan Cheese, Tomato

### 三色素菜薄餅

蘑菇、巴馬臣芝士、番茄

HK\$108



✔ Vegetarian Choice 素食之選


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Veggie Burger  
蘑菇小麥米素食漢堡

## WESTERN SPECIALTIES 西方特色主菜

 Broiled Pork Steak  
Mango Mustard Dip  
烤白豚肉、香芒芥末醬 HK\$148

Slow Cooked Salmon Fillet  
Fennel Creamy Sauce  
慢煮三文魚柳、茴香忌廉汁 HK\$118

 Baked Pork Cutlet with Rice  
Tomato Sauce  
番茄焗吉列豬扒飯 HK\$108

Napolitano Prawn Linguini  
番茄大蝦扁意粉 HK\$108

 With Pork 含豬

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Napolitano Prawn Linguini  
番茄大蝦扁意粉





Au-Gratin Eggplant, Organic Quinoa, Parmesan Cheese  
芝士藜麥焗茄子



## HEALTHY SPECIALITIES 健康滋選

✓ Au-Gratin Eggplant  
Organic Quinoa, Parmesan Cheese  
芝士藜麥焗茄子 HK\$98

\* ✓ Penne Aglio Olio Primavera  
香蒜欖油野菜長通粉 HK\$96

✓ Baked Portabello Mushroom with Rice  
焗大蘑菇飯 HK\$88

✓ Baked Portabello Mushroom  
Cheese & Egg  
雞蛋芝士焗大蘑菇 HK\$88



✓ Vegetarian Choice 素食之選 \* Gluten-Free Choice 無麩質之選

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Au-Gratin Eggplant, Organic Quinoa, Parmesan Cheese  
芝士藜麥焗茄子



Hainan Chicken Rice, Singapore Style  
星洲海南雞飯

## EASTERN SPECIALTIES 東方特色主菜

Hainan Chicken Rice, Singapore Style  
Chicken Broth, Chili Sauce, Dark Soy Sauce, Ginger Paste

星洲海南雞飯

上湯, 辣椒醬, 黑醬油, 薑蓉

HK\$152

Stone Pot Rice with Beef, Korean Style

韓式石窩牛肉飯

HK\$128

✔ Crispy Egg Noodles  
Braised Vegetables & Mushroom

羅漢野菌上素脆脆麵

HK\$108

Fried Rice with Smoked Salmon  
Chili, Scallop

香辣煙三文魚帶子炒飯

HK\$108

🍖 Fried Rice Vermicelli, Singapore Style  
Barbecue Pork, Egg, Shrimp, Ham

星洲炒米

叉燒、雞蛋、蝦、火腿

HK\$98



✔ Vegetarian Choice 素食之選    🍖 With Pork 含豬

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Stone Pot Rice with Beef, Korean Style  
韓式石窩牛肉飯

## EASTERN SPECIALTIES 東方特色主菜

Lamb Tikka Masala with Steamed Raisin Rice  
馬沙那燴羊肉飯 HK\$98

Stir Fried Flat Rice Noodles with Beef  
Hong Kong Style  
港式乾炒牛河 HK\$98

Flat Rice Noodles Soup  
Poached Farm Chicken, Thai Style  
泰式貴妃雞湯河粉 HK\$98

✔ Pan Fried Rice Cakes, Korean Style  
Kimchi, 62°C Egg  
韓式炒年糕  
泡菜 · 62度溫泉蛋 HK\$78

✔ Mixed Grain Rice Dumpling  
Homemade Lemongrass Soya Sauce  
十穀五糧糰  
自製香茅甜豉油 HK\$78



Stir Fried Flat Rice Noodles with Beef, Hong Kong Style  
港式乾炒牛河

✔ Vegetarian Choice 素食之選

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## SWEET PLEASURE 甜蜜滋選

Soufflé

Chocolate, Vanilla, Grand Marnier

法式梳乎厘

朱古力、雲呢拿油、香橙干邑甜酒

HK\$68

Molten Chocolate Cake

心太軟朱古力蛋糕

HK\$68

Baked Alaska, Ice Cream,  
Brandy Vanilla Sauce

火焰雪山、白蘭地香草汁

HK\$48

Serradura

木糠布甸

HK\$48



Soufflé  
法式梳乎厘

# Unique

We support food waste reduction, please cherish our food and avoid wastage.  
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我們全力支持惜食行動。請珍惜食物，減少浪費，本店保留對浪費食物收費的權利。

相片只供參考

W E E K E N D T E A S E T M E N U

週 末 下 午 茶 套 餐



S E R V I N G T I M E

供 應 時 間

15:00 - 17:00

Unique

## Weekend Tea Set Menu 週末下午茶套餐

### Braised Beef Shin Noodle Soup in Shanghai Style

上海牛腩湯麵

HK\$88

### Smoked Salmon Ciabatta

With Lettuce, Camembert Cheese

Served with Lattice Potato

煙三文魚意大利包配香脆薯格

配生菜, 卡門貝爾芝士, 香脆薯格

HK\$78

### Grilled Ham & Cheese Sandwich

扒芝士火腿三文治

HK\$68

### Hot & Sour Soup with Seared Pork Dumpling

酸辣湯, 配煎餃子

HK\$58

### Served with Coffee or Tea

奉送咖啡或茶

Available on every Saturdays, Sundays and Public Holidays, from 3pm- 5pm.

供應時間：逢星期六、日及公眾假期下午3時至5時



Braised Beef Shin Noodle Soup in Shanghai Style

上海牛腩湯麵



## Weekend Tea Set Menu 週末下午茶套餐

### Apple Crumble with Vanilla Ice Cream

蘋果金寶, 香草雪糕

HK\$78

### Cookies

(Double Chocolate, Cranberry, Hazelnut, Almond, Apple)

特式曲奇

(雙重朱古力, 紅莓, 榛子, 杏仁, 蘋果)

HK\$68

### Praline Cheese Cake with Strawberry Sauce

榛子芝士蛋糕伴草莓醬

HK\$68

### Strawberry Waffle with Chocolate Ice Cream

士多啤梨窩夫伴朱古力雪糕

HK\$58

### Served with Coffee or Tea

奉送咖啡或茶

Available on every Saturdays, Sundays and Public Holidays, from 3pm- 5pm.

供應時間：逢星期六、日及公眾假期下午3時至5時



Apple Crumble with Vanilla Ice Cream  
蘋果金寶, 香草雪糕

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# ISLAND BAR MENU

## 酒 吧 餐 單



S E R V I N G   T I M E

供 應 時 間

17:00 - 21:00

UniQue



Italian Composition  
意式總匯



## A FRESH START 前菜滋選

Garden Green Salad  
田園雜菜沙律

HK\$85

Parma Ham & Tomato Salad  
Balsamic Cream  
巴馬火腿蕃茄沙律  
香醋忌廉醬

HK\$98

Caesar Salad, Prosciutto Ham  
Parmesan Cheese  
凱撒沙律、意大利火腿  
巴馬臣芝士

HK\$98

Portabella Mushroom & Cherry Tomato Salad  
Balsamic Cream  
磨菇、車厘茄沙律

HK\$118

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Garden Green Salad  
田園雜菜沙律

## SOUP 湯品

Organic Sweet Corn Soup

有機粟米湯

HK\$58

Organic Pumpkin Soup with Truffle

松露有機南瓜濃湯

HK\$58

Russian Borscht

俄羅斯雜菜湯

HK\$58

Porcini Mushroom Soup

牛肝菌濃湯

HK\$58

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Organic Pumpkin Soup with Truffle  
松露有機南瓜濃湯

## SMALL BITES 細味滋選

Snapper Fish Fillet & Chips Tartar Sauce  
炸鯛魚薯條、蛋黃醬 HK\$118

Supreme Combination  
佐酒大滙 HK\$138

Grilled Angus Beef Dice with Cajun Spice  
孜然安格斯一口牛肋方 HK\$168

Angus Beef Burger  
安格斯牛肉漢堡包 HK\$188

Deep Fried Baby Pigeon, Five Spicy Salt  
脆皮石岐BB乳鴿 HK\$98

Spicy Pork Dumpling, Sichuan Style  
巴屬豚肉水餃 HK\$88

Curry Veggie Ball, Old Hong Kong Style  
風味老香江素辣魚蛋 HK\$78

French Fries  
炸薯條 HK\$58

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## SAY YES TO PIZZA 薄餅滋選

### Italian Composition

Tomato Sauce, Canadian Bacon, Salami, Sausage, Olive  
Pineapple, Mushroom, Onion, Green Pepper,  
Mozzarella Cheese, Angular, Apricot Puree

#### 意式總匯

秘製番茄醬、煙肉、沙樂美腸、豬肉腸  
橄欖、菠蘿、蘑菇、洋蔥、青椒、水牛芝士  
芝麻菜、杏桃蓉

6" HK\$108 12" HK\$148

### Quattro Formaggi

Tomato Sauce, Mozzarella Cheese, Fontina Cheese  
Gorgonzola Cheese, Parmigiano Cheese

#### 四式雜錦芝士薄餅

秘製番茄醬、水牛芝士、芳堤娜芝士  
意大利藍芝士、巴馬臣芝士

6" HK\$108 12" HK\$138

### Sausage Fiesta

Tomato sauce, salami chorizo, black olive,  
buffalo mozzarella, Arugula, lettuce

#### 沙樂美辣肉腸薄餅

秘製番茄醬、沙樂美腸、辣肉腸  
橄欖、水牛芝士、芝麻菜、生菜

6" HK\$118 12" HK\$138

### Margherita

Tomato sauce, Fresh Basil, Mozzarella Cheese

#### 番茄蘿勒水牛芝士薄餅

秘製番茄醬、新鮮蘿勒、水牛芝士

6" HK\$98 12" HK\$118

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Quattro Formaggi  
四式雜錦芝士薄餅



## SIMPLY PASTA, SIMPLE PLEASURE 意粉滋選

Crispy Fish Fillet

Spaghetti, Tomato Sauce

香酥脆魚柳

番茄意大利麵

HK\$118

Spaghetti Carbonara, 62 °C Egg

煙肉蛋黃忌廉汁意大利麵、62度溫泉蛋

HK\$98

Spicy Spaghetti, Vegetables, Garlic, Olive Oil

香辣野菜意大利麵

HK\$88

Spaghetti Bolognese, Parma Ham

肉醬意大利麵、意大利巴馬火腿

HK\$108

Indian Lamb Masala Stew

Served with Steamed Raisin Rice

馬沙那燴羊肉飯

HK\$128

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Spaghetti Carbonara, 62 °C Egg  
煙肉蛋黃忌廉汁意大利麵配62度溫泉蛋



## MAIN COURSE 特式主菜

Roasted Pork Loin  
Homemade Apple Sauce  
烤豚肉扒  
自家製蘋果醬

HK\$148

Roasted Jumbo Beef Short Rib (450g)  
Red wine Sauce  
烤珍寶牛肋扒、紅酒汁

HK\$258

Grilled New Zealand Lamb Chop  
Rosemary Garlic Sauce  
紐西蘭羊排、迷迭香蒜香汁

HK\$288

Grilled Salmon with Sea Salt  
Tomato Salsa  
海鹽烤三文魚柳

HK\$148

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Roasted Pork Loin, Homemade Apple Sauce  
烤豚肉扒、自家製蘋果醬

## NOODLE BAR 麵食滋選

Dan Dan Noodle, Minced Pork

Sichuan Style

四川肉末担担麵

HK\$88

Braised Beef Shin Noodle Soup, Shanghai Style

上海牛腩湯麵線

HK\$128

Seafood Laksa, Penang Style

檳城海鮮喇沙

HK\$108

Braised Spicy Beef Brisket Noodle

Si Chuan Syle

四川乾扁牛根腩撈麵

HK\$128

Kim Chee Udon Soup, Vegetables

地獄泡菜上素湯烏冬

HK\$78

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Braised Beef Shin Noodle Soup, Shanghai Style  
上海牛腩湯麵線

## SWEET DELIGHTS甜品滋選

Fresh Fruit Cube

新鮮果粒

HK\$78

Double Chocolate Cake

香濃朱古力蛋糕

HK\$78

Carrot Cake

甘筍蛋糕

HK\$68

Strawberry and Mini Brownie

士多啤梨、朱古力布朗尼

HK\$68

New York Cheese Cake

紐約芝士蛋糕

HK\$88



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# DRINK MENU

## 飲品餐單



UniQue





Per glass Per bottle

## White Wine

Domaine de la Ferrandiere Chardonnay, Pay d'Oc, France	HK\$78	HK\$308
Finca Sopenia ES Vino Chardonnay, Argentina	HK\$52	HK\$298
Casal Garcia Blanco, Portugal	HK\$52	HK\$278
Willow Bridge Estate Dragonfly Sauvignon Blanc, Semillon, Australia	HK\$88	HK\$388
O'Leary Walker Watervale Riesling, Clare Valley, Australia		HK\$638
M. Chapoutier Belleruche Blanc, Côtes du Rhone, France		HK\$388
Cottesbrook Sauvignon Blanc, Marlborough, New Zealand		HK\$548
Conte D'Attimis Maniago Tenuta Sottomonte Pinot Grigio, Italy		HK\$358
Domaine de la Garenne Macon Aze, France		HK\$618
Domaine Corinne and Jean-Pierre Grossot Chablis, Burgundy, France		HK\$588



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Per glass Per bottle

## Red Wine

Cabernet Domaine de la Ferrandiere Sauvignon, Pay d'Oc, France	HK\$68	HK\$308
Finca Sophehenia ES Vino Malbec, Argentina	HK\$52	HK\$298
Pedroncelli Bench Vineyard Merlot, Dry Creek Valley, USA	HK\$78	HK\$368
Casal Garcia Red, Portugal	HK\$52	HK\$278
Terre di San Gorgone il Bel Antonio, Chianti, Tuscany, Italy		HK\$408
M. Chapoutier Belleruche Rouge, Côtes du Rhone, France		HK\$388
Château Puygueraud, Côtes de Francs, Bordeaux, France		HK\$708
Bell Bird Bay Reserve Merlot Cabernet, Hawkes Bay, New Zealand		HK\$678
Château Saintayme, Grand Cru Classe, Saint Emilion, Bordeaux, France		HK\$728
Willow Bridge Estate Dragonfly Shiraz, Geographe, Australia		HK\$408



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## Sparkling Wine

Perlage Canah, Valdobbiadene Prosecco  
Superiore DOCG Brut, Italy HK\$428

## Beer

Tsing Tao HK\$52

Corona, Heineken, Asahi, Stella Artois HK\$55

## Craft Beer

James Squire Orchard Crush Cider HK\$98

Little Creatures Pale Ale HK\$98

Classic Pale Ale HK\$98

1842 Island IPA HK\$98

Cha Chaan Teng Gose HK\$98

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## Vodka

Potter's	HK\$48
Absolut	HK\$55
Zubrówka	HK\$55
Grey Goose	HK\$78

## Gin

Potter's	HK\$48
Bombay	HK\$55
Tanqueray	HK\$55
Hendrick's	HK\$98

## Rum

Potter's White	HK\$48
Bacardi Carta Blanca	HK\$55
Myers's Dark	HK\$58
Bundaberg	HK\$88

## Whisky

Famous Goose	HK\$48
Johnnie Walker Black Label (12 years)	HK\$65
Chivas Regal (12 years)	HK\$65
Maker's Mark	HK\$88
Jack Daniel's	HK\$65

## Single Malt

Glenfiddich (12 years)	HK\$98
Macallan (12 years)	HK\$108
Glenfiddich (18 years)	HK\$208
Yoichi (10 years)	HK\$378

## Cognac

Hennessy VSOP	HK\$118
Martell Cordon Bleu	HK\$328
Hennessy XO	HK\$528

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## Cocktail by Region

Blossom (Cuba) Rum, Orange Juice, Apple Juice, Syrup	HK\$78
Ping Pong (Germany) Gin, Cherry Brandy, Lemon Juice, Syrup	HK\$78
Dama Blanca (Spain) Cointreau, Gin, Lemon Juice	HK\$78
Boccia (Italy) Almond Liqueur, Orange Juice, Sparkling Water	HK\$78
Midori Alexander (Japan) Melon Liqueur, Triple Sec, Cream, Nutmeg	HK\$78
Brandy Daisy (France) Cognac, Lemon Juice, Club Soda, Grenadine Syrup	HK\$78
Diamond Martini (England) Vodka, Cointreau, Crème de Cacao White	HK\$78
Canadian Day (Canada) Gin, Galliano, Triple Sec, Orange Juice, Canadian Club	HK\$78



## Mocktails

雞尾酒(無酒精) per glass 每杯 HK\$68

Fresh Squeezed Lemonade

鮮搾檸檬特飲

Red Herb Spice

火紅香草特飲

Fresh muddled ginger,  
thyme, pineapple juice, soda

新鮮生薑, 百里香,  
菠蘿汁, 蘇打水

Spicy Summer

仲夏風情特飲

Blueberry, lime, sage,  
grapefruit juice

藍莓, 青檸, 紫蘇葉, 西柚汁

Ooops!

紅莓檸檬香茅特飲

Diced fruits, cranberry juice,  
lemongrass, lemonade

果粒, 紅莓, 香茅, 檸檬汁

Red Bunny

紅色繽紛特飲

Raspberry, pineapple,  
orange, lemon

紅桑子, 菠蘿, 香橙, 檸檬



## Mineral Water

Sparkling Water 750ml  
Mineral Water 750ml

**礦泉水** per bottle 每支 HK\$55

有汽礦泉水750毫升  
礦泉水750毫升

## Soft Drinks

Coca Cola  
Coke Zero  
Coke Light  
Sprite  
Ginger Ale  
Soda Water  
Ginger Beer  
Tonic Water

**汽水** per cup 每杯 HK\$36

可口可樂  
零系可口可樂  
健怡可口可樂  
雪碧  
薑味汽水  
蘇打水  
薑味啤酒  
湯力水

## Chilled Juice

Orange Juice  
Apple Juice  
Grapefruit Juice  
Pineapple Juice  
Tomato Juice  
Cranberry Juice

**果汁** per glass 每杯 HK\$40

橙汁  
蘋果汁  
西柚汁  
菠蘿汁  
番茄汁  
紅莓汁



## Coffee

Hot Coffee/Iced Coffee  
Single Espresso  
Double Espresso  
Latte/Iced Latte  
Cappuccino/Iced Cappuccino  
Mocha/Iced Mocha

## 咖啡

熱咖啡/凍咖啡  
單份特濃咖啡  
雙份特濃咖啡  
鮮奶咖啡/凍鮮奶咖啡  
泡沫咖啡/凍泡沫咖啡  
朱古力咖啡/凍朱古力咖啡

per cup 每杯 HK\$36

## Drink

Lemon Tea  
Chocolate  
English Breakfast Tea

## 飲品

檸檬茶  
朱古力  
英式紅茶

per pot 每壺 HK\$36

Iced Lemon Tea  
Iced Chocolate  
Iced Tea

凍檸檬茶  
凍朱古力  
冰紅茶

per glass 每杯 HK\$36

## Fragrant Tea

Earl Grey Tea  
Jasmine Tea  
Peppermint Tea  
Chamomile Tea

## 香茗

伯爵紅茶  
茉莉花茶  
薄荷茶  
洋甘菊茶

per pot 每壺 HK\$36

## Organic Tea

Apricot White Tea  
Jasmine Green Tea  
Earl Grey Green Tea  
Mango Green Tea

## 有機香茗

杏桃白茶  
茉莉綠茶  
伯爵綠茶  
芒果綠茶

per pot 每壺 HK\$40



## Healthy Selection

### Cold Pressed Juice

#### Sunny C

Carrot, Ginger, Watermelon,  
Black Sesame Powder

#### Purple Flame

Pineapple, Beetroot, Strawberry

#### Marble Pizzazz

Dragon Fruit, Baby Spinach,  
Pine Nut

#### Snow Cheek

Yam, Rock Melon, Apple,  
Organic Flax Seed

#### Rose Mountain

Celery, Romaine Lettuce, Tomato,  
Yam Powder

#### Sunrise K

Kale, Pineapple, Orange

#### Triple Green

Green Pepper, Cucumber,  
Green Apple, Organic Chia Seeds

## 健康飲品 per glass 每杯 HK\$68

### 有機冷壓蔬果汁

#### 甘筍西瓜汁

甘筍, 生薑, 西瓜, 黑芝麻粉

#### 草莓菠蘿汁

菠蘿, 紅菜頭, 草莓

#### 火龍果菠菜汁

火龍果, 菠菜, 松子

#### 淮山蘋果汁

淮山, 蜜瓜, 蘋果, 有機亞麻籽

#### 西芹番茄

西芹, 羅馬生菜, 番茄, 山藥粉

#### 羽衣甘藍橙汁

羽衣甘藍, 菠蘿, 橙

#### 三青汁

甜青椒, 青瓜, 蘋果, 奇異籽

Please allow around 15 minutes for preparation 製作時間約15分鐘

\*Photo is for reference only 圖片只供參考





# Unique

We support food waste reduction, please cherish our food and avoid wastage.  
We reserve the right to charge for food waste.

Photos are for reference only.

我們全力支持惜食行動。請珍惜食物，減少浪費，本店保留對浪費食物收費的權利。

相片只供參考