

À La Carte Menu 單點菜單

**APPETISERS 前菜**

<b>Smoked Salmon</b>	188
with marinated shrimp, quail egg, dried olives, and horseradish 煙三文魚伴鮮蝦及鵝鶉蛋	
<b>Nicoise Salad</b>	208
with green beans, Kalamata olives, roast bell peppers, seared tuna loin, poached egg, and anchovies 法式吞拿魚沙律	
<b>Chef Salad</b>	218
with smoked salmon, chicken breast, smoked bacon, ham, cheddar cheese, egg, and ranch or French dressing 廚師沙律	
<b>Mixed Green Salad</b> 🌿	148
with green beans, pine nuts, roasted red onions, olives, and aged balsamic dressing 田園沙律	
<b>Vegetable Rolls</b> 🌿	168
in rice paper and served with sweet chilli dip 素菜卷配甜辣醬	
<b>Caesar Salad</b>	168
with cos lettuce, crispy pancetta, croutons, and homemade Caesar dressing 凱撒沙律	
served with chicken breast	208
配燒雞胸肉	
served with marinated prawn	208
配煎大蝦	



Signature dish 推介菜式



Chef recommendation 廚師精選





Vegetarian dish 素菜

## SOUPS 湯品

<b>French Onion Soup with Gruyère Cheese Croutons</b>	100
法式洋蔥湯	
<b>Cream of Cep Mushroom with Garlic Croutons</b> 	108
蘑菇忌廉湯	
<b>Minestrone with Parmesan Croutons</b> 	108
意大利雜菜湯伴芝士麵包粒	

## SANDWICHES AND PIZZAS 三文治和薄餅

<b>The Original Smiley Burger</b>	218
pure beef patties, egg, romaine lettuce, bacon, gherkins, fried onions, served with French fries	
微笑漢堡	
牛肉漢堡扒、雞蛋、羅馬生菜、煙肉、酸瓜、洋蔥配香脆薯條	
<b>Club Sandwich</b>	218
with grilled chicken, avocado, emmental cheese, bacon, and fried egg on whole wheat toast	
公司三文治	
<b>Reuben Sandwich</b> 	218
with corned beef, gruyère cheese, sauerkraut, and Russian dressing on rye bread	
芝士咸牛肉三文治	
<b>Hot Dog</b>	208
with grilled bockwurst sausage in a toasted bun with pickled cucumber, mustard, and coleslaw	
熱狗	
<b>Personalised Sandwich</b>	208
two choices of: grilled chicken / roasted beef / smoked salmon / tuna with mayonnaise / ham / cheddar cheese	
one choice of: white bread / whole wheat bread / farmer's bread / french baguette	
自選三文治	
扒雞肉 / 燒牛肉 / 煙三文魚 / 吞拿魚 / 火腿 / 車打芝士 (任選兩款)	
白麵包 / 全麥包 / 農夫包 / 法包 (自選一款)	
<b>Pizza Margherita</b> 	208
with tomato, buffalo mozzarella, and basil	
番茄芝士薄餅	
<b>Add-ons</b>	30
parma ham / salami / smoked salmon / tuna / olive / mushroom / pepper / arugula	per
自選：風乾火腿 / 意大利香腸 / 煙三文魚 / 吞拿魚 / 橄欖 / 野菌 / 甜椒 / 意大利生菜	item



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## WESTERN MAINS 西式主菜

- All-day Breakfast** 208  
 with grilled sirloin steak, potato rösti, grilled tomato, sausage, and two fried eggs  
 全日早餐  
 伴西冷牛扒、瑞士薯餅、番茄、香腸及煎雙蛋
- Wiener Schnitzel** ★ 268  
 butter-fried breaded veal escalope with lemon and anchovy  
 served with homemade flat chips and mixed green salad  
 維也納炸牛排配粗薯條及田園沙律
- Fish & Chips** 🍷 258  
 beer-battered seabass with mushy peas, tartar sauce, and malt vinegar  
 served with homemade flat chips or French fries  
 英式炸鱈魚配薯片或薯條
- Curry** 🌿 218  
 beef, chicken, or vegetable curry  
 served with rice, naan, papadom, and condiments  
 牛肉、雞肉或雜菜咖喱 伴白飯、印度烤餅、印度炸薄餅及調味料
- Beef** 368  
 8oz aged rib-eye steak  
 肉眼牛扒 8 安士
- Pasta** 198  
 spaghetti or penne pasta with a choice of bolognese, carbonara, or neapolitan sauce and parmesan cheese  
 自選意粉  
 意大利粉或長通粉配肉醬、煙肉忌廉汁或番茄汁



Signature dish 推介菜式



Chef recommendation 廚師精選



Vegetarian dish 素菜

## ASIAN FAVOURITES 亞洲風味

<b>Ramen</b>	208
with braised pork tenderloin, shrimp, wakame, bamboo shoots, sweet corn, and mushroom in pork bone broth 日式叉燒豬骨湯拉麵	
<b>Hainanese Chicken</b>	228
with aromatic oil rice, ginger purée, and sweet soya sauce 海南雞飯	
<b>Stir-fried Beef Tenderloin</b>	208
with bell peppers in black pepper sauce, served with steamed rice 黑椒牛柳	
<b>Nasi Goreng</b> ★	208
with sambal sauce, shrimp, chicken, vegetables, and shallots served with fried egg and prawn crackers 印尼炒飯	
<b>Grilled Tofu</b>	188
with cashews and vegetable rice 扒豆腐配腰果菜飯	
<b>Char Kway Teow</b>	208
with prawns, dried sausage, bean sprouts, and fish cake 炒貴刁	
<b>Beef Noodle Soup</b>	198
with green onions 牛肉湯麵	
<b>Wonton Noodle Soup</b>	198
with Chinese vegetables 鮮蝦雲吞湯麵	
<b>Yangzhou Fried Rice</b>	198
with shrimp and barbecued pork 揚洲炒飯	



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Vegetarian dish 素菜

**DESSERTS 甜品**

**Apple Pie**

with vanilla sauce and whipped cream

蘋果批伴雲呢拿汁

88

**New York Cheesecake**

with mandarin and strawberry

紐約芝士餅

88

**Chocolate Sacher Cake**

維也納濃朱古力蛋糕

88

**Chilled Mango Pudding**

芒果布甸

88

**Selection of Premium Ice Cream and Sorbet**

精選雪糕及雪葩

88



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## British Afternoon Tea 英倫優雅下午茶

Available from Monday to Friday, from 3 to 5.30pm (except public holidays)

於星期一至五下午 3 時至 5 時 30 分期間供應 (公眾假期除外)

### **Sandwiches 三文治**

Mozzarella, Tomato, and Pesto Sandwich

水牛芝士配番茄香草醬三文治

Mini Burger with Tuna Salad and Caviar

魚子醬吞拿魚沙律迷你漢堡

Pastrami and Sauerkraut Baguette

黑椒牛肉酸菜三文治

Smoked Salmon and Cream Cheese with Toasted Brioche

煙三文魚忌廉芝士三文治

### **Sweets 甜點**

Raisin Scone with Clotted Cream, Butter, Jam, Honey

提子鬆餅伴奶油、牛油、果醬、蜜糖

Rose Petal Madeleine

玫瑰瑪德蓮蛋糕

Pistachio Macaron

開心果馬卡龍

New York Blueberry Cheesecake

藍莓芝士蛋糕

Strawberry Pistachio Panna Cotta

士多啤梨開心果奶凍

Traditional Opera Cake

傳統歌劇蛋糕

Ricotta Cheesecake with Grapefruit

意大利乳清芝士蛋糕配西柚

Inclusive of Coffee or Tea

奉送咖啡或茶

Dine-in 堂食: 港幣 HK\$418 (for two 兩位用)

港幣 HK\$248 (for one 一位用)

Prices are subject to a 10% service charge 以上價目另設加一服務費

Takeaway 外賣: 港幣 HK\$468 (for two persons 兩位用)



## Drink Menu 精選飲品

<u>CHAMPAGNE &amp; SPARKLING WINES 香檳及氣泡酒</u>	<b>Bottle</b>	<b>Glass</b>
<i>G.H.Mumm Cordon Rouge, Brut, NV, Champagne, France</i>	780	168
<i>Loredan Gasparini, Prosecco Superiore, Brut, DOCG, NV, Veneto, Italy</i>	560	118
<u>WHITE WINES 白酒</u>	<b>Bottle</b>	<b>Glass</b>
<i>Kalamanda Cellar Select Chardonnay, South Australia, Australia 2023</i>	180	40
<i>Sancerre, Terre de Maimbray, Pascal et Nicolas Reverdy, France 2023</i>	780	168
<i>Chardonnay, Martin Ray, Sonoma County, USA 2019</i>	680	138
<i>Greco di Tufo, Claudio Quarta, DOCG, Campania, Italy 2022</i>	560	118
<i>Collio Pinot Grigio, Collavini, DOC Friuli – Venezia Giulia, Italy 2021</i>	560	118
<u>RED WINES 紅酒</u>	<b>Bottle</b>	<b>Glass</b>
<i>Kalamanda Cellar Select Shiraz, South Australia, Australia 2021</i>	180	40
<i>Cabernet Sauvignon, Bread &amp; Butter, Napa Valley, USA 2020</i>	680	138
<i>Belleruche, Cotes du Rhone, M. Chapoutier, France, 2022</i>	580	118
<i>Garnacha Tempranillo, Borsao Tinto Selection, Campo de Borja, Spain 2021</i>	420	98
<i>Malbec, Elsa Bianchi, Mendoza, Argentina 2022</i>	420	98

All prices are subject to a 10% service charge 以上價目另設加一服務費



**Fresh Fruit Juices 鮮果汁** 65

Orange 香橙 / Grapefruit 西柚 / Watermelon 西瓜 /

Carrot 胡蘿蔔 / Apple 蘋果 / Mango 芒果

**Soft Drinks 汽水** 60

Coke 可樂 / Coke Zero 無糖可樂 / Sprite 雪碧 /

Soda Water 梳打水 / Ginger Beer 薑啤

**Mineral Water 礦泉水**

S.Pellegrino 有氣礦泉水 500cl / Acqua Panna 天然礦泉水 500cl 65

S.Pellegrino 有氣礦泉水 750cl / Acqua Panna 天然礦泉水 750cl 75

**Selection of Teas 精選茶飲** 65

English Breakfast 英式早餐茶 / Earl Grey 伯爵茶 /

Sencha 煎茶 / Peppermint 薄荷茶 /

Chamomile 洋甘菊花茶 / Jasmine Green Tea 茉莉綠茶 /

Ginger and Honey 蜜糖薑茶

**Hot Specialties 精選咖啡** 65

Freshly Brewed Coffee 現煮咖啡 / Cappuccino 意大利泡沫咖啡 /

Café Latte 意大利鮮奶咖啡 / Flat White 醇白咖啡 /

Americano 美式咖啡 / Espresso 特濃咖啡 /

Espresso Macchiato 瑪奇朵咖啡 / Mocha 摩卡咖啡

Double Espresso 雙重特濃咖啡 70

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### **Iced Tea 冰茶**

<i>Iced Lemon Tea 凍檸茶</i>	65
<i>Marco Polo's Signature Earl Grape Iced Tea 馬哥孛羅伯爵葡萄冰茶</i>	68

### **Draught Beers 生啤**

<i>Stella Artois 時代啤酒 500ml</i>	80
<i>Hoegaarden 小麥白啤酒 500ml</i>	90
<i>Suntory The Premium Malt's 三得利頂級啤酒 700ml</i>	108

### **Bottled Beers 樽裝啤酒**

<i>Tsingtao 青島啤酒</i>	60
<i>Corona 可樂娜啤酒 / Budweiser 百威啤酒</i>	65
<i>Lefte Brune 比利時啤酒</i>	75
<i>Hoegaarden Rosée 紅桑子小麥白啤酒</i>	68

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