

CHEF RECOMMENDATIONS



6 PM - 9:30 PM
MON - SUN & PH

APPETIZER 前菜

- Mango and Crab Tian with Cucumber and Avocado Puree HK\$128
芒果鱈場蟹肉天寶配青瓜及牛油果醬
- Salmon Carpaccio with Wasabi Soya Sauce HK\$108
挪威三文魚薄片配日本青芥辣醬油
- Garden Green Salad with Sautéed Prawn and Mushroom HK\$128
田園沙律配香炒大蝦及磨菇
- Spanish Ham Croquette with Cheese HK\$88
西班牙火腿芝士可樂餅
- Classic Chef Salad HK\$108
廚師精選沙律 (Beef, Cheese, Ham and Eggs 牛肉、芝士、火腿及蛋)

MAIN COURSE 主菜

- Grilled U.S Angus Rib-eye Steak with Mushroom & Chimichurri Sauce HK\$398
美國安格斯肉眼牛扒配炒磨菇及阿根廷青醬
- Honey Glazed Slow-roasted Pork Belly HK\$228
蜜餞低溫慢焗脆豬腩 (Served with Apple Puree and Vegetables 配蘋果醬及精選蔬菜)
- Ox-tail Bourguignon Pot with Pasta HK\$188
法式燴牛尾配意大利粉
- Sea Salt Baked Whole Seabass HK\$298
海鹽焗原條新鮮海鱸魚
- Creamy Curry Shrimps Fettuccine HK\$168
香滑咖喱蝦寬條麵

SELECTED DESSERT 精選甜品

- Ice Cream with Caramel Banana HK\$78
雪糕球配焦糖香蕉
- Cookies and Cream Ice Cream Waffle HK\$78
曲奇妙脆雪糕窩夫
- Blueberry Cheese Cake with Mixed Berries HK\$58
藍莓芝士蛋糕配雜莓

FRESHLY BREWED COFFEE OR TEA 即磨咖啡或茶

• Available on every Monday to Sunday and Public Holiday from 6:00p.m. to 9:30p.m. 供應期：逢星期一至日及公眾假期由下午六時至九時三十分 • Panda Circle Members are entitled to 20% off 悅來會會員可享8折優惠 • HSBC credit card holders are entitled to 15% off 滙豐信用卡持有人可享85折優惠 • In-house guest are entitled to 20% off 酒店住客可享8折優惠 • The above offer cannot be used in conjunction with any other discounts or promotional offers 以上推廣不可與酒店其他優惠同時使用 • The above prices are subject to 10% service charge based on original price 所有價目須按原價加一服務費 • In case of any disputes, the decision of Panda Hotel shall remain final 如有任何爭議，悅來酒店保留此優惠之最終決定權 • Photo is for reference only 圖片只供參考

Reservation & Enquiries
預訂及查詢



PANDA HOTEL
悅來酒店

3/F



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Simplicity
Eat Light. Taste Well.