

In Room Dining Menu

Food delivery lead time is around 30 minutes 食物送達需時約30分鐘

客房送餐

Breakfast Set 早晨套餐

Mon - Fri 星期一至五 06:30am to 10:30am

Sat - Sun and PH 星期六日及公眾假期 07:00am to 11:00am

HKD 港幣
\$

AKI Classic Breakfast 經典早餐

238

Two Eggs (any style) 雞蛋兩隻(自選烹調方法)

• Sunny Side Up 太陽蛋 • Over Easy 煎熟蛋 • Poached 水煮蛋 • Scrambled 炒蛋

Served with Bacon, Ham, Chicken Sausage 配煙肉, 火腿, 雞肉腸

Mix Fruit, Bakery, Fruit Juice, Coffee or Tea 雜果, 麵包, 果汁, 咖啡或茶

Continental Breakfast 歐陸式早餐

218

Fruity Low Fat Yogurt Bowl 鮮果低脂乳酪

Banana, Strawberry, Granola, Pumpkin Seed 香蕉, 士多啤梨, 燕麥, 南瓜籽

Mix Fruit, Bakery, Fruit Juice, Coffee or Tea 雜果, 麵包, 果汁, 咖啡或茶

A La Carte Breakfast 自選早餐



Two Eggs Omelette 雙蛋奄列

138

Ham, Tomatoes, Onion 火腿, 蕃茄, 洋蔥

Served with Bacon, Ham, Chicken Sausage 配煙肉, 火腿, 雞肉腸

Egg Benedict / Salmon 英式煙三文魚煮蛋鬆餅

128

Avocado, Hollandais 牛油果, 松露荷蘭蛋黃醬

Spanish Pork Sausages 西班牙豬肉腸

128

Mash Potatoes 薯蓉

Halal Curry Chicken 清真咖哩雞

128

Saffron Rice, Dried Fruits 藏紅花飯, 果乾



Wonton Noodle Soup 雲吞湯麵

118

Egg Noodle, Chicken Stock 雞蛋麵, 雞湯



Assorted Dim Sum Basket 雜錦點心

108



Healthy Low Fat Yogurt Bowl 低脂乳酪碗

118

Granola, Banana, Berries

穀麥, 香蕉, 雜莓



LOCAL
地道佳餚



DAIRY FREE
無乳製品



GLUTEN FREE
無麩質



VEGETARIAN
素食

SIGNATURE DISH

特色推介



We use cage-free egg for all items with the ingredients of egg
我們選用非籠養雞蛋製作所有含有雞蛋成分的餐點

All price are subject to 10% service charges
以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preference.
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-  **TANGRAM Signature Shakshuka** TANGRAM 招牌番茄紅醬燉蛋  **98**
Tomatoes, Garlic, Spices and Poached Eggs 番茄, 蒜蓉, 香料, 水煮蛋

TANGRAM's signature "Shakshuka" is an easy, healthy meal served in many parts of the Mediterranean and North Africa.
It's a simple combination of simmering tomatoes, garlic, spices and gently poached eggs.
TANGRAM 特色「夏卡蘇卡」是來自地中海及北非大多地區的簡易健康餐點，以番茄、蒜蓉、香料和水煮蛋烹調出的精緻美味。

-  **Honey Fluffy French Toast** 蜂蜜法式西多士 **88**
Red Fruits, Berries 紅色水果, 雜莓

Kids Menu 兒童餐單

-  **Mini Honey Fluffy French Toast** 蜂蜜法式西多士 **68**
Red Fruits, Berries 紅色水果, 雜莓

- Mini Ham & Cheese Omelette** 迷你火腿芝士奄列 **78**
Sausages, Hash Brown 香腸, 薯餅

- Scrambled Egg** 炒雞蛋 **78**
Sausages, Hash Brown 香腸, 薯餅


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Starter 前菜

-  **King Crab Leg 帝王蟹腳** 248
Watermelon Compression, Herbs Mayonnaise 壓縮西瓜, 香草蛋黃醬
-  **Seasonal French Scallops From Normandy 時令法國諾曼第帶子** 228
Raw, Cooked 刺身, 烹調
-  **Marinated Baby Octopus 醃章魚仔** 198
Bell Pepper, Tomato Sauce 甜椒, 蕃茄醬
- Seared Foie Gras 香煎鵝肝** 198
Green Apple, Spinach 青蘋果, 菠菜
- French Snails 法國田螺** 168
Garlic Butter, Herbs 蒜蓉牛油, 香草
- Caesar Salad 凱撒沙律** 168
Gem Lettuce, Bacon, Parmesan 生菜, 煙肉, 巴馬臣芝士

Soup 湯

- French Onion Soup 法式洋蔥湯**  148
-  **Seasonal Soup 時令湯** 128


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Main Course 主菜

-  **Roasted Lamb Rack for 2-3 persons 烤羊架2-3位用**  **678**
Heirloom Potatoes, Rosemary Jus, Garden Salad 原種薯仔, 迷迭香汁, 田園沙律
-  **Grilled Flat Iron Beef Steak 烤牛肩扒**  **368**
Piquillos Condiments, Pomme Gaufrette 西班牙紅椒, 香脆方格薯片
- Boston Lobster, Casarecce 波士頓龍蝦, 意大利捲麵**  **348**
Lobster Sauce 龍蝦汁
-  **Braised Iberico Pork Cheek 燴西班牙豬面頰** **338**
Potato Mousseline, Red Wine Sauce 薯蓉, 紅酒汁
-  **French Guinea Fowl 法國珍珠雞** **308**
Spring Vegetables 時令蔬菜
-  **Slow-cooked Sea Bass 慢煮海鱸魚** **278**
Vegetable Julienne, Citrus Sauce 蔬菜絲, 柑橘汁
-  Sea Bass comes from an ASC certified responsible farm. www.asc-aqua.org
-  **Truffle Coquillettes 松露通心粉** **248**
Mushrooms, Parmesan 蘑菇, 巴馬臣芝士

Side Dish 配菜

-  **French Fries 薯條** **78**
-  **Mash Potatoes 薯蓉** **78**
-  **Seasonal Vegetables 時令蔬菜** **78**
-  **Grilled Asparagus 烤蘆筍** **78**
-  **Sautéed Mushrooms 炒蘑菇** **78**


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Dessert 甜品

- The Saturn 土星** 98
Caramel, Banana Cream, Whiskey, Chocolate Sponge 焦糖, 香蕉忌廉, 威士忌, 朱古力海綿蛋糕
- Chef Ricky's Pastry Chef Ricky 精選甜品** 78

Snacks 小食

Everyday 每天
3:00pm to 10:45pm

- French Cheese Platter from MOF François Bourgon 雜錦法國芝士拼盤** 388
- Iberico Cold Cut Platter 西班牙雜錦凍肉拼盤** 208
- Wagyu Beef Slider 和牛牛肉漢堡** 168
- Smoked Salmon Blinis, Dill Cream 煙三文魚薄餅, 蒔蘿忌廉** 128
- Truffle Croque, Parma Ham, Parmesan 松露法式三明治, 巴馬火腿, 巴馬臣芝士** 108
- Golden Calamari Ring, Tomato sauce 金黃魷魚圈, 蕃茄汁** 108
- Fried Mozzarella Stick, Avocado Guacamole 炸水牛芝士棒, 牛油果醬** 98



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Beverage Menu 飲料選單

HKD 港幣
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150ml
Glass
杯裝

750ml
Bottle
枝裝

Sparkling Wine 氣泡酒

Perrier-Jouet Grand Brut, Champagne, France	200	1000
Heidsieck & Co Monopole Blue Top Brut, Champagne, France	200	1000

White Wine 白酒

2023	Rosé, Maison St Marguerite Symphonie, France	135	675
2021	Michel Lynch, Bordeaux Classic, Sauvignon Blanc, Bordeaux, France	95	475
2023	Vidal-Fleury, Grenache Blanc, Viognier, Cote du Rhone, France	105	525
2022	Dopff au Moulin, Riesling, Alsace, France	110	550
2022	Cave de Lugny Macon-Villages Florieres, Burgundy, France	115	575

Red Wine 紅酒

2020	Michel Lynch, Bordeaux Classic, Merlot Cabernet, Bordeaux, France	95	475
2021	Chateau Bel Air, Bordeaux, France	110	550
2019	Vidal-Fleury, Grenache, Syrah, Cote du Rhone, France	105	525
2022	Cave de Lugny Bourgogne, Pinot Noir, Burgundy, France	125	625

Dessert Wine 甜酒

2013	Ch. Mauras AOC Sauternes (500ml)	125	375
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Coffee 咖啡

Freshly Brewed Coffee	58
Espresso	58
Cappuccino	65
Coffee Latte	65



Peru Organic (Choice of Capsules Premium blends to go with coffee + \$6)

Tea – WG 茶

English Breakfast Tea	58
Earl Grey Tea	58
Chamomile	58
Royal Darjeeling Tea	58
Moroccan Mint Tea	58
Sencha	58
Grand Jasmine	58
Oolong Prestige	58

Soft Drink 汽水

Coca Cola / Coke Zero / 7 up	65
Tonic / Soda / Ginger Ale	65

Fresh Juice 新鮮果汁

Orange / Mango / Carrot / Guava	75
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Mineral Water 礦泉水

Acqua Panna 500ml	65
San Pellegrino 500ml	65

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