

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

Healthy Low Fat Yogurt Bowl 低脂乳酪碗

Granola, Banana, Berries 穀麥、香蕉、雜莓

Mix Cold Cut 雜錦凍肉

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

Cage Free Egg - Egg Royale 非籠養雞蛋 - 英式煙三文魚煮蛋鬆餅



128

Avocado, Smoked Salmon, Hollandaise, Hash Brown 牛油果、煙三文魚、荷蘭蛋黃醬、炸薯餅

Spanish Pork Sausages 西班牙豬肉腸

128

Mashed 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



Healthy Low Fat Yogurt Bowl 低脂乳酪碗

118

Granola, Banana, Berries

穀麥、香蕉、雜莓



Assorted Dim Sum Basket 雜錦點心

108



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

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A La Carte Breakfast 自選早餐

HKD 港幣
\$

TANGRAM Signature Shakshuka TANGRAM 招牌番茄紅醬燉蛋

SIGNATURE DISH

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 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

Mini Honey Fluffy French Toast 蜂蜜法式西多士

68

Red Fruits, Berries 紅色水果、雜莓



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HKD 港幣
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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

Brittany Morisseau Mussels 布列塔尼青口

SIGNATURE DISH

228

Dill, White Wine Sauce 莢蘿、白酒汁



Marinated Baby Octopus 醃章魚仔

198

Bell Pepper, Tomato Sauce 甜椒、蕃茄醬

Seared Foie Gras 香煎鵝肝

SIGNATURE DISH

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



Cucumber Gazpacho 西班牙青瓜凍湯

138

Greek Yogurt, Olive Oil 希臘乳酪、橄欖油

Seasonal Soup 時令湯

128



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HKD 港幣
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Main Course 主菜

Roasted Lamb Chop 烤羊扒

578

Heirloom Potatoes, Rosemary Jus 原種馬鈴薯、迷迭香汁



Grilled Beef Tenderloin 烤牛柳

408

French Fries, Black Pepper Sauce 薯條、黑椒汁



Roasted Half Organic Chicken 烤有機雞 (半隻)

388

Seasonal Vegetables 時令蔬菜

Boston Lobster, Casarecce 波士頓龍蝦、意大利捲麵

348

Lobster Sauce 龍蝦汁

SIGNATURE DISH

Spanish Pork Sausage 西班牙豬肉腸

288

Mashed Potatoes, Shallot Sauce 薯蓉、紅蔥頭汁



Grilled Norwegian Salmon 烤挪威三文魚

278

Fennel, Cabbage 茴香、椰菜



Salmon comes from an ASC certified responsible farm.
www.asc-aqua.org



Mushroom Cannelloni 意大利蘑菇卷麵

248

Parmesan, Truffle Sauce 巴馬臣芝士、黑松露汁

*Additional Australian Winter Black Truffle 另加澳洲冬季黑松露 (+HK\$75 around 3 grams / 約3克)

Side Dish 配菜



French Fries 薯條

78



Mashed 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 Peach 桃子

88

Peach Compote, White Chocolate Mousse, Vanilla Sponge Cake
糖煮桃子、白朱古力慕絲、雲呢拿海綿蛋糕

Chef Ricky's Pastry Chef Ricky 精選甜品

88

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

Lobster Roll, Guacamole, Lemon Zest 龍蝦卷、牛油果醬、檸檬皮

258

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

Parisian Ham and Cheese Toastie 烤巴黎火腿芝士三明治

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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客房送餐

Kids Menu 全日兒童餐單

Available from 11:00am to 10:00pm

HKD 港幣
\$

Wagyu Beef Mini Burger, French Fries 迷你和牛牛肉漢堡、薯條 168

Chicken Finger, French Fries 雞柳、薯條 128

 Grilled Seasonal Fish, Seasonal Vegetable 烤時令魚柳、時令蔬菜 128

Macaroni Pasta, Parisian Ham & Cheese 通心粉、巴黎火腿及芝士 108

SIGNATURE DISH

Toasted Ham & Cheese Sandwich 火腿芝士多士 98

 Vegetable Fried Rice 蔬菜炒飯 98

 Fruit Salad 雜果沙律 58

Low Fat Yogurt, Mix Berries 低脂乳酪、雜莓 58



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客房送餐

Beverage Menu 飲料選單

HKD 港幣
\$

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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Beverage Menu 飲料選單

HKD 港幣
\$

Coffee 咖啡

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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