

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 AKI 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

Mixed Fruits, 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

Assorted Cold Cut 雜錦凍肉

Mixed Fruits, 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, Smoked Salmon 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

Halal Curry Chicken 清真咖哩雞

128

Saffron Rice, Dried Fruits 藏紅花飯、果乾



Wonton Noodles Soup 雲吞湯麵

118

Egg Noodles, 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

推介



We use cage-free egg for all items with 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

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TANGRAM Signature Shakshuka TANGRAM 招牌蕃茄紅醬燉蛋

SIGNATURE DISH

98

Tomatoes, Garlic, Spices, Poached Eggs 蕃茄、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，以蕃茄、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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Sat - Sun and PH 星期六日及公眾假期 11:00am to 10:00pm

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**  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**  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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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

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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HKD 港幣
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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

SIGNATURE DISH

108

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
Perrier-Jouet Blanc De Blancs, France	380	1400

White Wine 白酒

2024	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
2023	Dopff au Moulin, Riesling, Alsace, France	110	550
2023	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	Vidal-Fleury, Grenache, Syrah, Cote du Rhone, France	105	525
2022	Chateau Bel Air, Bordeaux, France	110	550
2023	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
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Coffee 咖啡

Coffee 咖啡	58
Espresso 特濃咖啡	58
Cappuccino 泡沫咖啡	65
Coffee Latte 鮮奶咖啡	65



Peru Organic 秘魯有機咖啡

(Choice of Capsules Premium blends to go with coffee 可自選優質混合咖啡的膠囊口味 + \$6)

Tea – WG 茶

English Breakfast Tea 英式早餐茶	58
Earl Grey Tea 伯爵茶	58
Chamomile 洋甘菊茶	58
Royal Darjeeling Tea 大吉嶺紅茶	58
Moroccan Mint Tea 薄荷茶	58
Sencha 煎茶	58
Grand Jasmine 茉莉花茶	58
Oolong Prestige 烏龍茶	58

Soft Drink 汽水

Coca Cola 可口可樂 / Coke Zero 無糖可樂 / 7 up 七喜	65
Tonic 湯力水 / Soda 梳打水 / Ginger Ale 薑味汽水	65

Fresh Juice 新鮮果汁

Orange 橙汁 / Mango 芒果汁 / Carrot 甘荀汁 / Guava 番石榴汁	75
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Mineral Water 礦泉水

Acqua Panna 500ml	65
San Pellegrino 500ml	65

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