

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

Curry Chicken 咖哩雞

128

Saffron Rice, Dried Fruits 藏紅花飯、果乾



Wonton Noodle Soup 鮮蝦雲吞湯麵

118

Homemade Pork and Shrimp Dumplings, Egg Noodles 家製鮮蝦豬肉雲吞、蛋麵



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 prices 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
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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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客房送餐

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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

Seared French Scallops 香煎法國帶子

228

Celery Roots, Capers 芹菜根、酸豆



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

French Onion Soup 法式洋蔥湯

138

Caramelised Onion, Gratinated Cheese 焦糖化洋蔥、焗烤芝士

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

Heirloom Potatoes, Homemade Barbecue Sauce 原種馬鈴薯、自製燒烤汁



Roasted Half Chicken 烤雞 (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

Confit Lamb Parmentier 法式焗羊肉 258

Potato Mousseline, Spices 薯蓉、香料



Seabass 海鱸魚 278

Broccolini, White Wine Sauce 西蘭花苗、白酒汁



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



Porcini Mushroom Ravioli 牛肝菌意大利雲吞 248

Parmesan, Truffle Sauce 巴馬臣芝士、松露汁

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
\$

Dessert 甜品

- Chestnut Mont Blanc 栗子蒙布朗 88
Yogurt Cream, Cocoa Biscuits, Chestnut Mousse 乳酪忌廉、朱古力餅乾、栗子慕絲
- 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 煙三文魚小圓餅、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
Perrier-Jouet Blanc De Blancs, Champagne, France	280	1400

White Wine 白酒

2024 Rosé, Maison St Marguerite Symphonie, France	135	675
2023 Pierre Chainier, Les Calcaires, Sauvignon Blanc, Loire Valley, 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
2023 Louis Latour Chablis, Burgundy, France	180	900

Red Wine 紅酒

2023 Pierre Chainier, Les Calcaires, Pinot Noir, Loire Valley, 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
2019 Famille J-M Cazes, Saint Estephe, Bordeaux, France	200	1000

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 甘菊汁 / 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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