

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 餛飩湯麵 118

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

Chicken Congee & Soy Sauce Stir-fried Noodles 雞粥配豉油王炒麵 118

Spring Onion, Ginger 蔥、薑

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

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

Please advise our server if you have any food allergies or particular dietary preference.
如有任何食物敏感或膳食偏好，請知會餐廳職員

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

A La Carte Breakfast 自選早餐

HKD 港幣
\$

Signature Shakshuka 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



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

Please advise our server if you have any food allergies or particular dietary preference.
如有任何食物敏感或膳食偏好，請知會餐廳職員

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

A La Carte Menu 自選餐單

Mon - Fri 星期一至五 10:30am to 10:00pm
Sat - Sun and PH 星期六日及公眾假期 11:00am to 10:00pm

HKD 港幣
\$

Starter 前菜

Pâté en Croûte 法式酥皮凍批  268

Foie Gras, Port Wine Jelly, Gherkins, Dijon Mustard 鵝肝、砵酒啫喱、酸黃瓜、法式芥末醬

Grilled White Asparagus 烤白蘆筍 268

Morel, Hollandaise Sauce 羊肚菌、荷蘭醬

 **King Crab Leg 帝王蟹腳** 248

Watermelon Compression, Herbs Mayonnaise 壓縮西瓜、香草蛋黃醬

Homemade Salmon Gravlax 自家製鹽醃三文魚 248

Toasted Brioche, Crème fraiche, Egg, Shallot and Capers
法式奶油麵包、酸忌廉、蛋、紅蔥頭、水瓜柳

Seared Foie Gras 香煎鵝肝  198

Green Apple, Spinach 青蘋果、菠菜

 **Niçoise Salad 尼斯沙律**  188

Tuna, French Beans, Boiled Egg, Black Olives, Potatoes, Champagne Vinaigrette
吞拿魚、法邊豆、焗蛋、黑橄欖、薯仔、香檳醋汁

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

Seafood Veloute 海鮮濃湯 128

Seasonal Soup 時令湯 128


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

Please advise our server if you have any food allergies or particular dietary preference.
如有任何食物敏感或膳食偏好，請知會餐廳職員

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

A La Carte Menu 自選餐單






Mon-Fri 星期一至五 10:30am to 10:00pm
Sat - Sun and PH 星期六日及公眾假期 11:00am to 10:00pm

HKD 港幣
\$

Main Course 主菜

- Roasted Lamb Rack 烤羊架** 578
Heirloom Potatoes, Rosemary Jus 原種馬鈴薯、迷迭香汁
-  **Beef Bourguignon 紅酒燴牛肉** **SIGNATURE DISH** 388
Pearl Onions, Carrots, Mushrooms, Lardon 珍珠洋蔥、甘筍、蘑菇、煙肉
-  **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** **SIGNATURE DISH** 348
Lobster Sauce 龍蝦汁
- Pan-seared Cod 香煎鱈魚** 328
Seafood Ragout, Squid Ink Tuile 海鮮濃汁、墨汁脆片  MSC-C-50002
Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org
- Caponata Croquette 茄子雜菜炸丸子** 168
Sautéed Mushrooms, Green Pea Puree, Micro Herbs 炒蘑菇、青豆醬、香草苗
-  **Seafood Spaghetti Arrabiata 香辣海鮮蕃茄意粉** 168
Squid, Prawns, Mussels 魷魚、鮮蝦、青口

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


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

Please advise our server if you have any food allergies or particular dietary preference.
如有任何食物敏感或膳食偏好，請知會餐廳職員

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

A La Carte Menu 自選餐單

Mon-Fri 星期一至五 10:30am to 10:00pm
Sat - Sun and PH 星期六日及公眾假期 11:00am to 10:00pm

HKD 港幣
\$

Dessert 甜品

- The Honeybee 蜜蜂** 108
Honey Mousse, Lemon Confit, Almond Sponge
蜜糖慕絲、蜜餞檸檬、杏仁海綿蛋糕
- 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



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

Please advise our server if you have any food allergies or particular dietary preference.
如有任何食物敏感或膳食偏好，請知會餐廳職員

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

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
	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



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

Please advise our server if you have any food allergies or particular dietary preference.
如有任何食物敏感或膳食偏好，請知會餐廳職員

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

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
---------------------------------------	-----	-----

All prices 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.
如有任何食物敏感或膳食偏好，請知會餐廳職員

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

Beverage Menu 飲料選單

Wine by Bottle 枝裝

750ml

HKD 港幣
\$

Sparkling Wine 氣泡酒

Perrier-Jouet Grand Brut, France	1000
Perrier-Jouet Blason Rosé, France	1080
Perrier-Jouet Blanc de Blancs, France	1400

White Wine 白酒

2021 Puligny-Montrachet Louis Latour, Côte de Beaune, Burgundy, France	1980
2020 Chassagne-Montrachet, Louis Latour, Côte de Beaune, Burgundy, France	1980
2019 Meursult-Blagny 1er Cru. Chapelle de Blagny, Burgundy, France	1620

Red Wine 紅酒

2014 Chateau Beychevelle, Grand cru Classé, Saint-Julien, France	2650
2017 Gevrey-Chambertin, Louis Latour, Côte de Nuits, Burgundy, France	1780
2017 Aloxe-Corton "Domaine Latour", Louis Latour, Côte de Beaune, Burgundy, France	1260

All prices 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.
如有任何食物敏感或膳食偏好，請知會餐廳職員

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

Beverage Menu 飲料選單

HKD 港幣
\$

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
---	----

Mineral Water 礦泉水

Acqua Panna 500ml	65
San Pellegrino 500ml	65

All prices 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.
如有任何食物敏感或膳食偏好，請知會餐廳職員



GALLERY

HOTEL
COLLECTION