

# DYNASTY CAFÉ

外賣熱線 Takeaway Hotline: 2829 7930

## 沙律及蔬菜 Salads and Vegetables

HK\$

- ❖ 皇朝田園沙律 165  
Dynasty Salad  
雜菜、牛油果、彩椒、黑橄欖、青瓜、番茄、洋蔥、核桃、杏仁配油醋汁  
Mesclun Mixed, Avocado, Assorted Bell Pepper, Black Olive, Cucumber,  
Tomato, Onion, Roasted Walnut, Roasted Almond and Balsamic Dressing
- 凱撒沙律伴燒雞 190  
Caesar Salad with Roasted Chicken
- 凱撒沙律伴蝦 /或 煙三文魚 190  
Caesar Salad with Shrimp /or Smoked Salmon

## 湯類 Soups

HK\$

- ❖ 俄國羅宋湯 58  
Russian Bortsch
- ❖ 野菌忌廉湯 58  
Cream Soup with Wild Mushroom
- 中式老火湯 58  
Double-boiled Chinese Soup of the Day

## 三文治及意大利粉麵 Sandwiches & Pastas

HK\$

- 安格斯牛肉漢堡包 170  
Angus Beef Burger  
配芝士、煙肉、番茄、生菜、酸瓜及炒蘑菇  
Cheddar Cheese, Bacon, Tomato, Lettuce, Gherkin and Sautéed Mushrooms
- 皇朝公司三文治 180  
Club Sandwich  
燒雞、火腿、煙肉、煎蛋、牛油果、番茄及生菜  
Roasted Chicken, Ham, Bacon, Fried Egg, Avocado, Tomato and Lettuce
- 自選三文治 110  
Create Your Own Sandwich  
請選擇下列其中一款餡料  
Your Choice of the following ingredients  
煙肉生菜番茄、雙重芝士火腿、炒蛋火腿、吞拿魚沙律、午餐肉雞蛋  
BLT, Double Cheese & Ham, Scrambled Egg & Ham,  
Tuna Mayonnaise, Luncheon Meat & Egg
- 牛油果忌廉蟹肉意大利粉 258  
Spaghetti with Avocado and Crab Meat in Cream Sauce
- 焗肉醬意大利粉 185  
Spaghetti Bolognese

## 主菜 Hot Dishes

HK\$

- 香煎龍脷柳配檸檬牛油汁 198  
Pan-fried Sole Fillet with Lemon Butter Sauce
- 香煎銀鱈魚配白酒忌廉汁 270  
Pan-fried Cod Fish with White Wine Cream Sauce
- 澳洲 M6 和牛肉眼牛扒 428  
Grilled Australian Wagyu M6 Rib Eye Steak
- 香煎黑椒雞扒 198  
Grilled Chicken Steak with Black Pepper Sauce
- 沙丹豬扒 198  
Saddam Pork Chop with Egg, Sausage and Assorted  
Vegetables

❖為素食類別❖Veggie

開瓶費/每瓶: 餐酒/香檳 \$200、烈酒 \$250

Corkage fee/per bottle: Wine \$200, Spirits \$250

若閣下對某種食物有過敏反應、請於點菜時通知服務員、以便作出妥善安排。  
Please alert your server if you have any concerns regarding food allergies.

## 粉麵粥品 Noodles & Congees

HK\$

淨饊

- 柱候牛筋脯湯麵 98 /158  
Braised Beef Tendon and Brisket with Noodles in Soup
- 南乳豬手湯麵 98 /158  
Preserved Taro Curd Braised Pork Trotter with Noodles in Soup
- 魚蛋魚角湯麵 93 /108  
Fish Ball and Fried Fish Triangular Block with Noodles in Soup
- 鮮蝦餛飩湯麵 93 /108  
Shrimp Wontons with Noodles in Soup
- 鳳城鮮蝦水餃湯麵 93 /108  
Shrimp and Bamboo Shoot Dumplings with Noodles in Soup
- 雙拼淨饊 2 toppings only:  
南乳豬手、柱候牛筋脯 158  
Preserved Taro Curd Braised Pork Trotter, Braised Beef Tendon and Brisket
- 雙拼淨饊 2 toppings only:  
鮮蝦餛飩、鳳城鮮蝦水餃、魚蛋魚角 128  
Shrimp Wontons, Shrimp and Bamboo Shoot Dumplings, Fish Ball and Fried Fish Triangular Block
- 雙拼湯麵 Noodles with 2 Toppings in Soup 98
- 上述各式麵食皆可製作為撈麵 /或 雙拼撈麵 98 /108  
The above noodles can be served on another way with soup on side /or served with 2 toppings
- 時令油菜 (西生菜 /或 菜芯 /或 芥蘭) 一份 60  
Poached Seasonal Vegetables served with Oyster Sauce 半份 40
- 生菜鯪魚球湯 93  
Dace Fish Balls and Lettuce in Soup
- 蜆介鯪魚球 93  
Deep-fried Dace Fish Balls with Fermented Clam Sauce
- 鮑魚雞粥 208  
Congee with Abalone and Chicken
- 手剝肉丸粥 80  
Congee with Minced Pork Dumplings
- 生菜鯪魚球粥 80  
Congee with Dace Fish Ball and Lettuce
- 皮蛋瘦肉粥 80  
Congee with Preserved Egg and Shredded Pork
- 嫩滑牛肉粥 80  
Congee with Beef Slices
- 鮮味滑雞粥 80  
Congee with Chicken

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## 亞洲美食 Oriental Delicacies

HK\$

馬來西亞咖喱雞配白飯 Malaysian Curry of Chicken served with Steamed Rice	185
馬來西亞咖喱牛筋腩配白飯 Malaysian Curry of Beef Tendon and Brisket served with Steamed Rice	208
馬來西亞咖喱澳洲和牛腩配白飯 Malaysian Curry of Australian Wagyu Ox-Tongue served with Steamed Rice	288
黯然銷魂飯 (洋蔥叉燒煎蛋飯) Barbecue Pork Rice with Sunny Side Up Egg and Onion	190
海南雞飯 Hainan Chicken Rice Additional Charge of \$35 for Chicken Leg/ 雞脾另加 \$35	218
馬來西亞黃薑雞配蔥油飯 Malaysian Turmeric Chicken Served with Scallion Rice	208
泰式香葉免治豬肉飯 Thai Basil flavored Minced Pork with Steamed Rice	185
豆豉忌廉汁焗銀鱈魚飯 Baked Rice with Cod Fish in Black Bean Cream Sauce	270
金牌焗豬扒飯 Baked Pork Chop with Fried Rice in Tomato Sauce	205
韓式醬爆牛仔肉配白飯 Sautéed Sliced Beef in Korean Meat Sauce served with Steamed Rice	298
韓式牛肋骨配白飯 Korean Braised Beef Ribs served with Steamed Rice	268
涼瓜牛肉炒麵 Fried Noodles with Beef and Bitter Melon	190
滑蛋牛肉煎米粉 Pan-fried Rice Vermicelli with Beef and Scrambled Egg	190
瑞士汁和牛柳炒河粉 Fried Flat Rice Noodles with Wagyu Beef Tenderloin in Sweetened Soy Sauce	218
芝士焗蟹蓋配多士 Baked Stuffed Crab Shell with Cheese, Toast on Side	248
越式生澳洲和牛肉湯河粉 Vietnamese Style Australian Wagyu Beef with Rice Noodles in Soup	208
馬來西亞軟殼蟹蝦湯麵 Malaysia style Soft Shelled Crab with Noodle in Soup	208
星加坡海鮮喇沙湯麵 Singapore Laksa Noodles Soup with Seafood	218

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## 小食 Snacks

HK\$

瑞士雞翼 128  
Chicken Wings simmered in Sweetened Soya Sauce

蜜糖烤單骨雞翼 128  
Grilled Single Bone Chicken Wing with Honey

炸鮮蝦多士 (兩件) 108  
Deep-fried Shrimp Toast (Two pieces)

馬來西亞雞肉沙嗲 (半打) 120  
Malaysian Chicken Satay, Peanut Sauce (half dozen)

## 甜品 Desserts

HK\$

一口法式西多士 (內含花生醬) 88  
French Toast with Peanut Butter

香脆窩夫配香蕉片、鮮忌廉、  
雲厘拿雪糕及朱古力汁 一人份量 85  
二人份量 120  
Waffle with Sliced Banana, Whipped Cream,  
Vanilla Ice-cream and Chocolate Sauce

椰果雪糕涼粉 (可選擇-椰子/或朱古力/或雲厘拿/或士多啤梨雪糕) 75  
Herbal Jelly with Ice-cream and Nata de Coco  
(Coconut/ or Chocolate/ or Vanilla/ or Strawberry Ice-cream)

雪糕紅豆冰 70  
Red Bean Cooler with Ice-cream

Mövenpick 雪糕 (單球) 45  
Mövenpick Ice-cream (per scoop)  
椰子 /或 朱古力 /或 雲厘拿 /或 士多啤梨  
Coconut/ or Chocolate/ or Vanilla/ or Strawberry

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## 飲品類 Beverages

HK\$

熱 / 凍

竹蔗茅根馬蹄水 (功能: 潤肺、生津、保健) 45 / 48  
Nourished Sugar Cane, Imperatae and Water Chestnut Tea

川貝黑糖陳皮燉檸檬 45 / 48  
Double-boiled Lemon with Aged Mandarin Peel and Fritillary Bulb in Brown Sugar 外賣每樽 195

港式奶茶 45 / 48  
Hong Kong Style Milk Tea

英式餐茶 45  
英式早餐 / 或 茉莉 / 或 薄荷 / 或 甘菊 / 或 伯爵茶  
English Breakfast/ or Jasmine/ or Peppermint/ or Camomile/ or Earl Grey

港式咖啡 45 / 48  
Hong Kong Style Coffee

即磨咖啡 45 / 48  
Brewed Coffee

朱古力咖啡 45 / 48  
Coffee Mocha

好立克 45 / 48  
Horlicks

朱古力 45 / 48  
Chocolate

阿華田 45 / 48  
Ovaltine

生薑蜜 45 / 48  
Honey Ginger Tea

柚子蜜 45 / 48  
Honey Citron Tea

檸檬利賓納 45 / 48  
Ribena with Lemon

依雲礦泉水 (750ml) 68  
Evian Natural Mineral Water

依雲有氣礦泉水 (750ml) 68  
Evian Sparkling Natural Mineral Water

各款汽水 45  
Soft Drink

各款啤酒 55  
Local and Imported Beer (per bottle)

鮮榨橙汁 55  
Fresh Orange Juice

鮮榨蘋果汁 55  
Fresh Apple Juice

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