

DYNASTY CAFÉ

外賣熱線 Takeaway Hotline: 2829 7930

Thai Temptations

「泰」滋味

泰式砂鍋蟹肉魚翅配蟹肉雞蛋炒飯 \$468
Casserole of Shark's Fin and Crab Meat in Soup with
Thai Herbs and Crab Meat with Egg Fried Rice

黃咖喱蟹肉炒蛋配白飯 \$248
Yellow Curry Crab Meat with Scrambled Egg and
Steamed Rice

泰式香茅燒雞配薄餅 \$198
Roasted Spring Chicken with Thai Lemongrass and
Flaky Pancake

泰式青咖喱羊扒配白飯 \$258
Thai Green Curry Lamb Chop with
Steamed Rice

泰式炸魚餅配冬蔭功湯金邊粉 \$188
Phnom Penh Noodles and Deep-fried Fish Cake in
Tom Yum Soup

泰式炒金邊粉 \$208
Shrimp and Chicken Pad Thai with Crunchy Peanut



黃咖喱蟹肉炒蛋配白飯
Yellow Curry Crab Meat with Scrambled Egg and Steamed Rice
(圖片只供參考 Photo for reference only)

如閣下對任何食物過敏，請於點餐時向服務員提出
Please advise our staff of any food allergies when order

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

漢堡包及三文治 Burger & Sandwiches

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、鹹牛肉、午餐肉雞蛋
BLT, Double Cheese & Ham, Scrambled Egg & Ham, Tuna Mayonnaise, Corned Beef, Luncheon Meat & Egg

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)

❖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.

意大利粉麵 Pastas

HK\$

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

粉麵粥品 Noodles & Congees

HK\$

柱候牛筋腩湯麵

98

Braised Beef Tendon and Brisket with Noodles in Soup

淨饅 158

柱候牛筋腩撈麵

108

Braised Beef Tendon and Brisket with Noodles
Served with Soup on side

嫩滑牛肉 /或雞 粥

80

Congee with Beef/or Chicken Slices

時令油菜 (西生菜 /或 菜芯 /或 芥蘭)

60

Poached Seasonal Vegetables served with Oyster Sauce

半份 40

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.

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
焗葡國雞飯 Baked Chicken with Curry Coconut Sauce and Steamed Rice	195
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
越式生澳洲和牛肉湯河粉 Vietnamese Style Australian Wagyu Beef with Rice Noodles in Soup	208
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
檳城福建蝦湯麵 Penang Hokkien Prawn Noodles Soup with Fish Cake	218
星加坡海鮮喇沙湯麵 Singapore Laksa Noodles Soup with Seafood	218

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.

飲品類 Beverages

HK\$

熱 / 凍

港式奶茶

45 / 48

Hong Kong Style Milk Tea

英式餐茶

45 / 48

茉莉 / 或 薄荷 / 或 甘菊 / 或 伯爵茶

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

45

Evian Water

法國巴黎有氣礦泉水

45

Perrier

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

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

時令保健特飲 (逢星期五、六、日)

45 / 48

Seasonal Health Drink (Every Friday, Saturday, Sunday)

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.