山頂小館 LF Peak Kitchen

爐ţs 峰 唱 相 餐

歐 tag

陸扒餐 Style Steak

European

R1.	<mark>仿鮑片火腿絲</mark> Imitation Abalone & Shredded Ham	\$65	
R2.	白豬仔厚切午餐肉 Thick-cut Luncheon Meat	\$65	
R3.	鮮蕃茄湯牛肉 Beef & Tomato Stew	\$65	
R4.	生菜鯪魚球 Dace Fish Ball with Lettuce	\$65	
R5.	香辣五香肉丁 Spicy Diced Pork	\$65	
自選米粉 / 意粉 / 出前一丁 / 辛辣面 Choice of Vermicelli / Spaghetti / Nissin Instant Noodles / Spicy Noodles 以上套餐配嫩滑炒蛋及牛油厚多士 Served with Scrambled Egg & Buttered Thick Toast			
E1.	吉列炸魚柳 Deep-Fried Fish Fillet	\$88	
E2.	香煎雞扒 Pan-Fried Chicken Steak	\$88	
E3.	香煎豬扒 Pan-Fried Pork Chop	\$98	
E4.	香煎牛扒 Pan-Fried Beef Steak	\$108	
以上套餐配洋蔥汁,嫩滑炒蛋,煙肉,腸仔,火腿, 扒鮮茄,雜果沙律及薯角			

Served with Onion Sauce, Scrambled Egg, Bacon, Sausage, Grilled Tomato, Mixed Fruit Salad & Potato Wedge

飲品優惠 Drink Offer

加配熱飲 +\$5 / 凍飲 +\$8 / 汽水或果汁 +\$10 / 特飲 +\$15 Additional \$5 with Hot Drink / \$8 with Cold Drink / \$10 with Soft Drink or Juice / \$15 with Special Drink



港式滋味 Bread and Snack

B1.	雙拼多士 (牛油/果占/花生醬/煉奶) Toast (2 Choices of Butter/Jam/Peanut Butter/Condensed	\$35 Milk)
B2.	雙拼三文治 (餐肉/火腿/雞蛋/芝士) Combo Sandwich (2 Choices of Luncheon Meat/Ham/E	\$45 gg/Cheese)
B3.	奶油脆豬 Crispy Bun with Condensed Milk & Butter	\$35
B4.	懷舊蔥花滑蛋厚多士 👉 Scrambled Egg with Scallion Thick Toast	\$40
B5.	花生醬西多士 Peanut Butter French Toast	\$45
B6.	咖央西多士 Kaya French Toast	\$45
B7.	松露醬豬扒包 Pork Chop Bun with Truffle Paste	\$55
B8.	芥末醬魚柳包 Fish Fillet Bun with Mustard	\$55
B9.	蔥油雞扒撈出前一丁 Nissin Instant Noodles with Grilled Chicken Steak top with Scallion-Oil	\$65 ped
B10.	吉列魚柳伴薯角/沙律 Deep-Fried Fish Fillet served with Potato Wedge / Sala	\$65
B11.	雞全翼伴薯角/沙律 Deep-Fried Chicken Wing served with Potato Wedge /	\$65 Salad
B12.	炸大雞脾伴薯角/沙律 👉 Deep-Fried Chicken Thigh served with Potato Wedge	\$70 / Salad
	轉烘底 +\$3 al \$3 from Sandwiches to Toasted Bread	

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港式炒粉麵飯

F1.	豉椒排骨飯 Pork Ribs in Chili & Black Bean Sauce with Rice	\$78
F2.	粟米肉粒飯 Sweet Corn & Diced Pork with Rice	\$78
F3.	芙蓉煎蛋飯 Pan-Fried Egg Omelette with Rice	\$78
F4.	鮮茄牛肉炒蛋飯 Fried Egg, Tomato & Beef with Rice	\$88
F5.	星洲炒米 Singaporean Fried Vermicelli Noodles	\$98
F6.	乾炒牛河 Stir-Fried Flat Rice Noodles with Beef	\$98
F7.	滑蛋肉片炒河 Stir-Fried Flat Rice Noodles with Sliced Pork & Egg	\$98
F8.	懷舊肉絲炒麵 👉 Shredded Pork on Crispy Noodles	\$98
F9.	香菇干燒伊麵 Braised E-Fu Noodles with Mushroom	\$98
F10.	羅漢齋炒麵 Buddha's Delight Stir-Fried Vegetables & Noodles	\$98
F11.	馬來炒貴刁 Char Kway Teow	\$98
F12.	乾炒黑椒牛柳絲意粉 Stir-Fried Spaghetti with Shredded Beef Fillet in Black Pepper Sauce	\$108
F13.	XO醬雞扒炒出前一丁 Stir-Fried Nissin Instant Noodles with Chicken Steak in XO Sauce	\$108
F14.	咸魚雞粒炒飯 Fried Rice with Diced Chicken & Salted Fish	\$98
F15.	瑤柱蛋白炒飯 Fried Rice with Dried Scallop & Egg White	\$108
F16.	黃金闊佬炒飯 (咸蛋,帶子,蝦仁,芥蘭) Golden Fried Rice (Salted Egg, Scallop, Shrimp & Diced	\$128 Chinese Kale)

招 牌 咖 喱

C1.	咖喱雜菜蛋飯 / 意粉 Mixed Vegetables Curry with Egg Rice / Spaghett	\$78
C2 .	咖喱豬扒飯 / 意粉 👉 Pork Chop Curry with Rice / Spaghetti	\$88
C 3.	咖喱雞扒飯 / 意粉 Chicken Steak Curry with Rice / Spaghetti	\$88
C4 .	咖喱吉列魚柳飯 / 意粉 Cutlet Fish Fillet Curry with Rice / Spaghetti	\$88
C 5.	咖喱吉列豬扒飯 / 意粉 Cutlet Pork Chop Curry with Rice / Spaghetti	\$98
C6 .	咖喱牛扒飯 / 意粉 Beef Steak Curry with Rice / Spaghetti	\$ 98
C7 .	咖喱牛腩飯 / 意粉 Beef Brisket Curry with Rice / Spaghetti	\$ 98
C8.	咖喱雜扒飯/意粉 👉 (豬扒,雞扒,火腿及腸仔) Assorted Meats Curry with Rice / Spaghetti (Pork Chop, Chicken Steak, Ham & Sausage)	\$108

廚師推介 Chef's Recommendation



A1.	醬皇鳳爪 Braised Chicken Feet in Supreme Soy Sauce	\$68
B2.	麻香陳醋雲耳 Black Fungus in Sesame Oil & Vinegar	\$68
С3.	香煎虎皮尖椒 Pan-Seared Green Chili Pepper	\$88
D4.	酥炸鯪魚球 Deep-Fried Dace Fish Ball	\$ 78



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小

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S1.	鮮茄蛋花牛肉湯 Tomato, Egg Drop & Beef Soup	\$108
S2.	時菜咸蛋肉片湯 Vegetable, Salted Egg & Sliced Pork Soup	\$108
S 3.	粟米魚肚羹 Thick Soup with Sweet Corn & Fish Maw	\$108
S4 .	豆腐海皇羹 👉 Thick Soup with Tofu & Assorted Seafood	\$138
: 坦盖 #	百口阳临古州座	

湯羹類只限晚市供應 The Soup Available for Dinner Only



<mark>爥峰王牌</mark> Tre Signatures

L1.	漁家蒸茄子 👉 👉 Steamed Eggplant with Dried Seafood	\$98
L2.	藥膳污糟蒸雞 Herbal Steamed Chicken	\$118
L3.	陳皮欖角骨 	\$128
L4.	客家黃酒「咪」走雞 👉 👉 Yellow Rice Wine Chicken in Hakka Style	\$138
L5.	脆皮拔絲咕嚕肉 👉 🡉 Sweet & Sour Crispy Pork	\$138
L6.	手工脆皮牛坑腩 🚽 🕁 Crispy Beef Interim Brisket	\$138
L7.	黑椒 / 酥炸德國咸豬手 👉 👉 Black Pepper / Deep-Fried Pig Trotter	\$228



懷舊地道小菜 Classic Cantonese Dishes

D1.	椒鹽小排骨 Deep-Fried Spare Ribs with Spiced Salt	\$118
D2.	馬拉盞炒時蔬 Stir-Fried Seasonal Vegetable with Shrimp Paste	\$88
D3.	非黃蝦球炒 3.6 牛乳滑蛋 <mark>。</mark> Stir-Fried Shrimp & Yellow Chives with Creamy Egg	\$128
D4 .	碧綠蝦仁炒斑球 Sautéed Prawn & Garoupa Fillet with Broccoli	\$138
D5.	黑椒茄子牛仔骨 👉 Eggplant & Beef Short Ribs in Black Pepper Sauce	\$138
D6 .	四川辣子雞 Sichuan Stir-Fried Diced Chicken with Dried Red Chill	\$128
D7 .	西蘭花炒帶子蝦仁 Stir-Fried Scallop & Shrimp with Broccoli	\$168
D8.	菜脯蜆肉煎蛋角 Egg Omelette with Clam & Preserved Radish	\$98
D9 .	紅燒北菇豆腐 Braised Mushroom with Tofu	\$88
D10.	上湯瑤柱浸時蔬 Dried Scallop & Seasonal Vegetable in Soup	\$98
D11.	金銀蛋浸時蔬 Poached Seasonal Vegetable with Salted & Preserved	\$98 Egg
D12.	金華玉樹麒麟班片 Steamed Garoupa Fillet with Yunnan Ham & Mushro	\$138

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懷舊地道小菜 Classic Cantonese Dispes

D13.	金湯素翅斑球 Braised Garoupa Fillet in Imitation Shark Fin Soup	\$138
D14.	瑤柱三色蒸水蛋 Steamed Egg with Dried Scallop, Salted Egg & Preserved Egg	\$88
D15.	(艇家/土魷/咸蛋/梅菜 4選1) Steam Minced Pork Patty	\$98
D16.	(Choice of Dried Seafood/Dried Squid/Salted Egg/Preserv 豉汁帶子蒸豆腐 Steamed Scallop & Tofu in Black Bean Sauce	\$108
D17.	陳皮欖角蒸排骨 Steamed Pork Ribs with Dried Tangerine Peel & Preserved Olive	\$ 98
D18.	古法梅菜蒸扣肉 👉 Braised Pork with Traditional Preserved Cabbage	\$138
D19.	漁香茄子煲 Braised Eggplant with Minced Pork & Salted Fish in I	\$98
D20 .	海皇雜菜粉絲煲 Braised Vermicelli with Assorted Vegetables & Seafood in Pot	\$128
D21.	咖喱牛腩煲 ^{Curry Beef Brisket in Pot}	\$128
D22.	花膠海皇豆腐煲 Fish Maw Tofu & Assorted Seafood in Pot	\$148
D23.	薑蔥霸皇雞 Chicken with Ginger & Scallion	(半隻 Half / 全隻Whole) \$158 \$308
D24.	菜膽上湯雞 Poached Chicken with Seasonal Vegetable in Soup	(半隻 Half / 全隻Whole) \$158 \$308

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			熱 Hot	凍 Cold
· ge age	1.	港式奶茶	\$25	\$29
熱 a	2.	Hong Kong Style Milk Tea 香濃咖啡 Coffee	\$25	\$29
飲 ^ळ 品	3.	濃滑鴛鴦 Yuen Yeung (Coffee & Milk Tea)	\$25	\$29
	4.	檸檬茶 Lemon Tea	\$25	\$29
	5.	檸檬水 Lemon Water	\$25	\$29
	6.	好立克 Horlicks	\$25	\$29
	7.	阿華田 Ovaltine	\$25	\$29
	8.	朱古力 Chocolate	\$25	\$29
	9.	杏仁霜 Almond Tea	\$25	\$29
	10.	西洋菜蜜 Watercress Honey	\$25	\$29
	11.	檸檬菜蜜 Lemon Watercress Honey	\$28	\$32
	12.	檸檬利賓納 Lemon Ribena	\$28	\$32
	13.	柚子蜜 Yuzu Honey	\$28	\$32
	14.	礦泉水(^{枝裝)} Mineral Water (Bottle)		\$18
	15.	罐裝汽水(可樂/零系可樂/雪碧/忌廉) Soft Drink(Coke/Coke Zero/Sprite/Cream Soda)		\$25



特Ĕ	16.	紅豆冰 Rod Roan Floory	凍 Cold \$38
飲 Special Di	17.	Red Bean Fleecy 雜果冰 Mixed Fruit Fleecy	\$38
Spee	18.	利賓納啫喱冰 Ribena & Jelly Fleecy	\$38
	19.	咸檸七 Sprite with Salted Lemon	\$38
	20.	龍鳳檸七 Dual Lemon with Sprite	\$38
	21.	. 龍鳳檸樂 Dual Lemon with Coke	\$38
			凍 Cold
果 <u>si</u> nf	22.	蘋果汁 Apple Juice	\$32
汁了	23.	橙汁 Orange Juice	\$32

枝裝 Bottle 640ml

叱 Bee E	24.	青島啤酒 Tsing Tao	\$38
酒	25.	藍妹啤酒 Blue Girl	\$45