

# the place ·

## - AFTERNOON TEA 下午茶 -

### Appetiser + Main + Dessert + Beverage

前菜 + 主菜 + 甜品 + 飲品

From \$138 per person 每位港幣138元起

#### - CHOICE OF APPETISER 自選前菜 -

**Cream of mushroom soup** (D,V)  
With cèpes, morel, shiitake mushrooms,  
button mushrooms and truffle essence

野菌忌廉湯

牛肝菌、羊肚菌、香菇、蘑菇及松露油

**Classic Caesar salad** (D, G, P)

With garlic rubbed bruschetta

凱撒沙律

伴香蒜意式烤麵包

#### - DESSERT 甜品 -

**Any 4 desserts from our pastry selection**

4 flavours served on rotation daily

每天4款輪流供應

#### - CHOICE OF BEVERAGE 自選飲品 -

**Flavoured coffee**

Latte, Cappuccino

咖啡

牛奶咖啡、意大利奶泡咖啡

**Hot Chocolate**

with marshmallow

熱朱古力

配棉花糖

**Freshly brewed tea**

Organic Peppermint, Organic Chamomile,

Earl Grey, English breakfast tea

茶

有機薄荷茶、有機洋甘菊茶、伯爵茶、英式早餐茶

**Alcoholic beverages**

+ \$20/glass 杯

Selected Sparkling, red, white wine, or draught beer

酒精類飲品

精選氣泡酒、紅酒、白酒或生啤酒

#### - CHOICE OF MAIN 自選主菜 -

**Chicken quesadilla** (G)

Chicken, Cheddar cheese, jalapeño, bell peppers,  
onions, tomato salsa, guacamole and sour cream

香辣墨西哥雞肉煎薄餅

雞肉、車打芝士、墨西哥辣椒、甜椒及洋蔥配  
番茄沙沙醬、墨西哥牛油果沙沙醬及酸忌廉

**Seafood linguine** (D, G, S)

+ \$20

Prawns, calamari, clams, cherry tomatoes,  
white wine and basil

海鮮扁意粉

大蝦、墨魚、蜆肉、櫻桃番茄、白酒及羅勒葉

**Spaghetti bolognese** (G, P)

+ \$20

Served with Garlic bread

肉醬意大利粉

配蒜蓉包

**Nasi goreng** (G, N, S)

+ \$20

Fried rice with prawns, egg, chilli, chicken wings,  
chicken and beef satay

印尼炒飯

蝦、雞蛋、辣椒、雞翼、雞肉及牛肉沙嗲

**Fish and chips** (G, S)

+ \$30

Beer battered halibut with tartar sauce and  
French fries

英式炸魚薯條

炸比目魚配他他醬，伴炸薯條

**The Place burger\*** (D, G, P)

+ \$50

Grilled Wagyu beef patty, tomatoes, onions,  
Colby Jack cheese, bacon, lettuce,

The Place sauce in a brioche bun and French fries

燒和牛肉漢堡\*

香燒和牛肉、番茄、洋蔥、杰克芝士、煙肉、生菜、  
自家製醬汁及奶油雞蛋麵包伴炸薯條

Available every Monday to Friday, excluding public holidays 逢星期一至星期五供應 公眾假期除外 | 3:15pm - 5:30pm

\* We recommend your beef burger should be well done. If you wish it to be served otherwise, please inform your server when placing your order. 我們建議食用全熟牛肉。如有其他需要，請於點餐時向服務員提出。

• D: Contains dairy 含有奶類製品 / G: Contains gluten 含有麩質 / N: Contains nuts 含有堅果 /

P: Contains pork 含有豬肉 / S: Seafood 海鮮 / V: Vegetarian 素菜 / VE: Vegan 全素

• A 10% service charge will be added to your bill. 所有價目需另加一服務費

• Please let us know if you have any food allergies. 如有任何食物敏感，請與我們聯絡

- WEEKEND AFTERNOON TEA SEMI-BUFFET 下午茶半自助餐 -

From \$168 per person 每位港幣168元起

- ON THE BUFFET\* 自助餐\* -

Health station

Fresh garden leaf / Caesar salad  
自助沙律吧 — 田園沙律菜 / 凱撒沙律

Maki roll 3 types served on rotation

California rolls / Sesame rolls /  
Salmon rolls / Futomaki  
壽司卷 — 加州卷 / 芝麻菜卷 /  
三文魚卷 / 太卷 3款輪流供應

Chef's salad 2 types served on rotation

Potato salad / Prawn fruit salad /  
Thai beef salad / Seafood penne salad  
精選廚師沙律 — 薯仔沙律 /  
大蝦雜果沙律 / 泰式牛肉沙律 /  
海鮮長通粉沙律 2款輪流供應

Soup

Cream of mushroom soup / Soup of the day  
湯 — 野菌忌廉湯 / 精選老火湯

\*All menu items are subject to change  
due to seasonality and availability.  
食物或會因應季節變化及供應而改變。

- CHOICE OF BEVERAGE 自選飲品 -

Special drink + \$20/glass 杯  
特式飲品

Thai milk tea with custard pudding  
泰式布甸奶茶

Mango pomelo sago coconut milk  
楊枝甘露

Sea salt cream cheese foam on white peach oolong tea  
with black sugar jelly  
海鹽芝士白桃烏龍茶配黑糖啫喱

Pink grapefruit Tieguanyin tea with coconut jelly  
西柚椰果鐵觀音茶

Kyoho grape yogurt soda with grape pearl  
巨峰提子乳酸蘇打配提子波波

Alcoholic beverages + \$20/glass 杯  
酒精類飲品

Selected Sparkling, red, white wine, or draught beer  
精選氣泡酒、紅酒、白酒或生啤酒

Free-Flow beverage package  
無限暢飲套餐

Juices and soft drinks + \$58/ per person 每位  
果汁及汽水

House sparkling wine, + \$78/ per person 每位  
house wines, draught beer,  
juices and soft drinks  
精選氣泡酒、餐酒、生啤酒、果汁及汽水

- CHOICE OF PLATTER 自選拼盤 -

Sashimi platter (S)

Salmon (4 pieces), Octopus (2 pieces), Snapper (2 pieces),  
Surf clam (2 pieces)  
刺身拼盤 — 三文魚 (四片)、八爪魚 (兩片)、鯛魚 (兩片)、北寄貝 (兩片)

Seafood platter (S)

Poached prawn (2 pieces), Blue mussel (2 pieces),  
Golden sea whelk (2 pieces), lobster claw (1 piece)  
海鮮拼盤 — 凍蝦 (兩隻)、藍青口 (兩隻)、  
翡翠螺 (兩隻)、龍蝦鉗 (一隻)

- CHOICE OF MAIN 自選主菜 -

Chicken quesadilla (G)

Chicken, Cheddar cheese, jalapeño, bell peppers,  
onions, tomato salsa, guacamole and sour cream  
香辣墨西哥雞肉煎薄餅 — 雞肉、車打芝士、墨西哥辣椒、  
甜椒及洋蔥配番茄沙沙醬、墨西哥牛油果沙沙醬及酸忌廉

Seafood linguine (D, G, S) + \$20

Prawns, calamari, clams, cherry tomatoes,  
white wine and basil  
海鮮扁意粉 — 大蝦、墨魚、蜆肉、櫻桃番茄、白酒及羅勒葉

Spaghetti bolognese (G, P) + \$20

Served with Garlic bread  
肉醬意大利粉 — 配蒜蓉包

Nasi goreng (G, N, S) + \$20

Fried rice with prawns, egg, chilli, chicken wings,  
chicken and beef satay  
印尼炒飯 — 蝦、雞蛋、辣椒、雞翼、雞肉及牛肉沙嗲

Fish and chips (G, S) + \$30

Beer battered halibut with tartar sauce and French fries  
英式炸魚薯條 — 炸比目魚配他他醬，伴炸薯條

The Place burger<sup>#</sup> (D, G, P) + \$50

Grilled Wagyu beef patty, tomatoes, onions,  
Colby Jack cheese, bacon, lettuce,  
The Place sauce in a brioche bun and French fries  
燒和牛肉漢堡<sup>#</sup> — 香燒和牛肉、番茄、洋蔥、杰克芝士、  
煙肉、生菜、自家製醬汁及奶油雞蛋麵包伴炸薯條

<sup>#</sup> We recommend your beef burger should be well done.  
If you wish it to be served otherwise, please inform your  
server when placing your order.  
我們建議食用全熟牛肉。如有其他需要，請於點餐時向服務員提出。

- DESSERT 甜品 -

Any 3 desserts from the pastries selections

3 types served on rotation  
精選甜品三款 3款輪流供應

MÖVENPICK® ice cream 1 individual pack

MÖVENPICK® 雪糕一盒 獨立包裝

Available every Saturday, Sunday & Public Holidays, excluding Monday to Friday | 3:15pm – 5:30pm  
逢星期六、日及公眾假期供應 星期一至星期五除外 | 下午3時15分 – 下午5時30分

All items are for dine-in only. 只限堂食。

A 10% service charge will be added to your bill. 所有價目需另加一服務費。

Please let us know if you have any food allergies. 如有任何食物敏感，請與我們聯絡。

D: Contains dairy 含有奶類製品 / G: Contains gluten 含有麩質 / N: Contains nuts 含有堅果 /  
P: Contains pork 含有豬肉 / S: Seafood 海鮮 / V: Vegetarian 素菜 / VE: Vegan 全素