

L O U B N B G Y E

Lunch & Dinner 午餐及晚餐

Sunday to Thursday served from 11:00am to 00:00am

星期日至四供應時間：早上十一時至凌晨十二時

Friday, Saturday and Public Holiday served from 11:00am to 01:00am

星期五、六及公眾假期供應時間：早上十一時至凌晨一時

Appetizer 頭盤

“Bolinhos de Bacalhau” Deep Fried Codfish Croquettes 炸馬介休球	\$80.00
"Alheira" Sausage Croquetes 葡萄牙肉腸球	\$70.00
French Fries 炸薯條	\$58.00
Meat Platter with Smoked Pork Loin, Cured Ham and Smoked Pork Neck 煙薰豬里脊、豬頸肉及火腿盤	\$100.00
Portuguese Cheese Platter of Serra da Estrela 葡萄牙傳統芝士盤	\$120.00

Salad 沙律

Classic Caesar Salad 凱撒沙律	\$90.00
Chef Salad Smoked Salmon, Shrimp, Chicken, Ham, Cheese and Mixed Greens Served with Special Royal Dressing 廚師沙律 煙三文魚、蝦、雞肉、火腿、芝士及雜菜配特色醬汁	\$100.00
Green Salad Choice of Enhancing Sauces and Dressings 鮮雜菜沙律	\$80.00

All prices are subject to 10% service charge & 5% tourism tax
所有價目另收10%服務費及5%旅遊稅

Soup 湯

Portuguese “Caldo Verde” 葡式薯蓉青菜湯	\$80.00
Green Pea Creamy Soup with Olive Oil and Fresh Mint 青豆忌廉湯	\$80.00

Sandwiches 三文治

Royal Club Sandwich 公司三文治	\$100.00
Jumbo Hot Dog 珍寶熱狗	\$88.00
Smoked Salmon, Dill Mayo, Egg and Mixed Greens 煙三文魚、雞蛋配蛋黃醬	\$90.00
Pulled Suckling-pig Apple and Mustard Mayo 乳豬、青蘋果配芥末蛋黃醬	\$90.00

Main Course 主菜

Entrecôte Mirandesa, a great meat dish from Miranda do Douro in the north of Portugal. A ribeye steak drizzled with a sauce based on traditional vinegar, olive oil, garlic and bay leaves 馬蘭迪沙烤肉眼扒	\$280.00
Roasted sea bass with “migas” from Alentejo. “Migas” is a word created to translate a mixture of bread with olive oil and any other ingredients you have in hand, many recipes can be found all over Portugal, but the ones from Alentejo are perfect with fresh fish 燒海鱸配葡式麵包	\$200.00
Chicken with port, raisins, mushrooms and chestnuts 蘑菇栗子雞鍋	\$180.00
Slow-cooked Veal Cheek with Rustic Mash 慢煮牛頰肉配葡式農夫薯蓉及烤雜菜	\$320.00

Rice, Noodles and Pasta 飯、麵及意粉

Spaghetti Bolognese 肉醬意粉	\$160.00
Duck Rice, Baked with Smoked Bacon and Nuts 焗鴨飯	\$190.00
Nasi Goreng Indonesian Fried Rice with Shrimps Topped with Fried Egg and Marinated Chicken Satay 印尼炒飯	\$160.00
Baked Pork Chop with Fried Rice 特色焗豬扒飯	\$160.00
Yeung Chow Fried Rice 揚州炒飯	\$160.00
Singapore Fried Noodles 星加坡炒麵	\$160.00

Dessert 甜品

New York Cheesecake 紐約芝士蛋糕	\$27.00
Black Forest Cake 黑森林蛋糕	\$23.00
Tiramisu 意大利芝士餅	\$25.00
Dark Chocolate Marquise 特濃朱古力蛋糕	\$25.00
Mango Mousse 芒果慕絲	\$23.00
Palmiers 蝴蝶酥	\$15.00
Jesuita 葡式蛋白牛油千層酥	\$25.00
Queijada de Leite (Milk) 葡式焦糖牛奶布甸	\$15.00
Fresh Fruit Platter 鮮果拼盤	\$80.00

Afternoon Tea Set 下午茶套餐

\$108.00

Monday to Friday served from 2pm to 6pm
星期一至五供應時間：下午二時至晚上六時

Shrimp Toast
蝦多士

“Bolinhas de Bacalhau”
Deep Fried Codfish Croquettes
炸馬介休球

Roasted Pepper Beef on French Condiments
燒青椒牛肉法棍

Egg Rye Sandwich
雞蛋麥包三文治

Tuna Sandwich
吞拿魚方包三文治

Mini Cheese Cake
迷你芝士餅

Mini Tiramisu
迷你意大利芝士餅

Mini Moist Chocolate Cake
迷你可可朱古力蛋糕

Mini Fruit Tart
迷你鮮果塔

Coffee or Tea
茶或咖啡

Afternoon Tea Buffet 下午茶自助餐

\$108.00

Saturday, Sunday and Public Holiday served from 2pm to 6pm.
星期六、日及公眾假期供應時間：下午二時至晚上六時