

## Le French May 法國五月節

<b>Croque Monsieur — French Style Ham and Cheese Sandwich</b> 法式傳統三文治配薯條及沙律 (French Fries, Mixed Salad)	\$118
<b>Salad Niçoise with Seared Black Pepper Tuna</b> 尼古斯沙律伴胡椒金槍魚	\$128
<b>Seafood Bouillabaisse</b> 海鮮馬賽魚湯配蒜蓉包及沙律 (Garlic Bread and Green Salad)	\$148
<b>Slow-cooked Wagyu Beef Cheek in Red Wine Sauce with Mashed Potato</b> 紅酒慢煮和牛面頰配薯蓉	\$198
<b>Apple pie à la mode</b> 蘋果批伴雪糕	\$58

All prices are in HKD and subject to 10% service charge 所有價目以港元計算, 另設加壹服務費

# Arena Kitchen

## Main Menu 主菜

Soup of The Day 是日餐湯	\$48	 Spaghetti with Vegetarian Meat Bolognese with Onsen Egg 素肉醬意大利粉配溫泉蛋	\$88
 Roasted Tomato Soup with Mixed Bean 香烤番茄雜豆濃湯	\$48	Pan-roasted French Spring Chicken 烤法國春雞 Creamy Mushroom Sauce, Daily Potato, Roasted Corn	\$108
Mussel and Vegetable Cream Soup 雜菜青口忌廉湯	\$58	Braised US Beef Short Rib Fingers in Curry “Nyonya Style” 娘惹咖哩牛肋條配白飯, 印度烤餅及焗薯 Steamed Rice, Roti, Potato	\$108
 Purple Potato, Apple and Pomegranate Salad with Quinoa 紫薯, 蘋果及石榴藜麥沙律	\$78	Grilled US Olive Fed Pork 烤美國橄欖餵飼豬 Pork & Apple Jus, Pommes Au Gratin, Grilled Zucchini	\$138
Caesar Salad with Chilled Obsiblu Prawns 石藍蝦凱撒沙律	\$98	Grilled Sea Bass Fillet Provençal 普羅旺斯焗鱸魚柳 Sweet Corn Butter Sauce, Mashed Purée, French Beans	\$148
Ham, Parma Ham, Apple and Cheese Panini with Greens 火腿, 風乾火腿, 蘋果, 芝士帕尼尼三文治配沙律	\$98	Grilled Australian Black Wagyu Beef 烤澳洲和牛 Rosemary Butter, Roasted New Potato, Balsamic Vegetables	\$148
 Roasted Vegetables, Avocado and Cheese Panini 牛油果烤菜帕尼尼三文治	\$88	Grilled Australian Lamb Chop 烤澳洲羊扒 Mint Jus, Herbs Potato Rosette, Braised Eggplant	\$168
Triple Decker with Potato Chips AK 特色三文治 Turkey Bacon, Beef, Smoked Chicken, Egg, Avocado, Tomato, Lettuce	\$108	Linguine with Garlic Grilled Half Lobster 烤香蒜龍蝦扁意粉(半隻)	\$188
Wagyu Beef Burger with Potato Chips 澳洲和牛漢堡 Fried Egg, Mushroom, Caramelized Onion, Cheese, Garlic Aioli	\$128		

Savour the above main dishes, you can enjoy soup of the day or freshly brewed coffee/ tea at a special price of \$20

惠顧以上主菜, 可以優惠價\$20享用是日餐湯或即磨咖啡/茶

 素食 Veggie

## Dessert 甜品

Fresh Fruit Platter with Sherbet 鮮果碟配雪葩	\$48	Choice of Pastries and Cakes (Per Piece) 精選法式雜餅、自製蛋糕 (每件)	\$38 – \$45
Hot Soufflé (Chocolate / Lemon) (Please allow 30 minutes for preparation) 梳乎厘 (朱古力 / 檸檬) (需時30分鐘)	\$58	Cake of The Month (Per Pound) 每月蛋糕精選 (每磅)	\$280

## Beverages 飲品

	Per Bottle 每瓶 / Glass 每杯		Glass 每杯
<b>Champagne 香檳</b>		<b>Still Water 礦泉水</b>	
Pol Roger Brut Reserve NV	\$1,088	Acqua Panna/ Evian	\$48
Piper Heidsieck NV	\$1,088 / \$188	意大利普娜/ 法國依雲	
<b>Sparkling Wine 葡萄氣酒</b>		<b>Sparkling Water 有氣礦泉水</b>	
Fleuraison Blanc de Blancs	\$525	Perrier/ San Pellegrino	\$48
<b>House White Wine 白葡萄酒</b>		法國巴黎/ 意大利聖培露	
The Dream, Chardonnay NV	\$398 / \$85	<b>Soft Drinks 汽水</b>	
<b>House Red Wine 紅葡萄酒</b>		Coke/ Coke Plus/ Sprite	\$45
The Dream, Cabernet Sauvignon NV	\$398 / \$85	可口可樂/ 加系可口可樂/ 雪碧	
<b>Spirit 烈酒</b>		<b>Fresh Squeezed Juice 鮮榨果汁</b>	
Rum 朗姆酒	\$65	Apple/ Carrot/ Orange/ Watermelon	\$65
Gin 琴酒	\$85	蘋果/ 甘笋/ 橙/ 西瓜	
Vodka 伏特加	\$85	<b>Coffee &amp; Tea 咖啡及茶</b>	
Brandy 百蘭地	\$100	Freshly Brewed Coffee/ Espresso/	\$45
Whisky 威士忌	\$100	Selection of Tea	
<b>Beer 啤酒</b>		即磨咖啡/ 特濃咖啡/ 精選名茶	
Budweiser/ Carlsberg/ Heineken/ San Miguel/	\$65	Double Espresso/ Caffe Latte/ Cappuccino	\$50
Tsing Tao		雙份特濃咖啡/ 鮮奶咖啡/ 泡沫咖啡	
百威/ 嘉士伯/ 喜力/ 生力/ 青島			

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