

2+2
café & bar

A LA CARTE MENU



全日悠閒早餐

ALL DAY BREAKFAST

雙蛋配英式鬆餅 \$168

Two Eggs on English Muffin

可選煎蛋、炒蛋、班尼迪蛋

Select from Fried Egg, Scrambled Egg or Egg Benedict

配脆煙肉、雞肉腸、火腿、炒蘑菇、茄汁焗豆、珍珠番茄及脆薯餅

with Crispy Bacon, Chicken Chipolata Sausage, Ham, Sautéed Mushroom, Baked Beans, Cherry Tomato and Hash Brown Potato

頭盤

APPETIZER

烤八爪魚配薯仔、橄欖、半乾番茄及風乾脆火腿 \$168

Roasted Octopus with Potato, Olive, Semi-dried Tomato and Crispy Air-dried Ham

伊比利亞黑毛豬煙前腿 (風乾24個月) 配赤肉蜜瓜 \$168

Iberico Paleta Ham (Cured for 24 months) with Red Honeydew Melon

西班牙香蒜炒辣蝦 \$168

Spanish-Style Cajun Garlic Prawn

白酒番茄煮新西蘭藍青口 (350克) \$168

Braised New Zealand Blue Mussel with Tomato and Chardonnay Sauce (350g)

香煎鵝肝配芒果醬伴烤烘香草包 \$148

Pan-fried Foie Gras with Mango Chutney on Toasted Herb Focaccia

鮮茄水牛芝士沙律配意大利香醋 \$148

Tomato Buffalo Mozzarella Salad with Balsamic Vinaigrette

凱撒沙律配水煮蛋 \$128

Caesar Salad with Poached Egg

超級沙律 \$128

Superfood Salad

藜麥、紅菜頭、羽衣甘藍、粟米、烤合桃及牛油果沙律配紅桑子香醋
Quinoa, Beetroot, Kale, Sweet Corn, Roasted Walnut and Avocado with Raspberry Vinaigrette

湯

SOUP

SIGNATURE

干邑龍蝦濃湯 \$118

Lobster Bisque with Cognac

黑松露泡沫野菌湯 \$108

Forest Mushroom Cappuccino with Black Truffle

濃番茄湯配風乾火腿及意大利香草醬 \$108

Rich Tomato Soup with Air-dried Ham and Pesto

意大利麵

PASTA

SIGNATURE

牛仔膝肉燴意大利粗管通粉配燒牛骨髓 \$268

Rigatoni with Shredded Ossobuco and Roasted Bone Marrow

鮮茄龍蝦汁波士頓龍蝦意大利麵 (1/2隻新鮮龍蝦) \$258

Spaghettini with Half Fresh Boston Lobster and Tomato Lobster Sauce

卡邦尼意大利扁麵配風乾豬面頰肉、脆伊比利亞黑毛豬煙腿及烏魚籽 \$248

Linguine Carbonara with Guanciale, Crispy Iberico Paleta Ham and Bottarga

SIGNATURE

喇沙大蝦帶子炒意大利扁麵 \$248

Stir-fried Laksa Linguine with Tiger Prawn and Scallop

黑松露忌廉意大利尖通粉 \$208

Penne with Black Truffle Cream Sauce



漢堡

BURGER

SIGNATURE

招牌香煎鵝肝烤和牛漢堡 \$288

Signature Barbequed Wagyu Beef Burger with Pan-fried Foie Gras

迷你三式雙層芝士漢堡 \$218

3-Way Mini Double Cheese Burgers

和牛肉漢堡

Wagyu Beef Burger with Gherkins and Tartar Sauce

照燒雞肉漢堡

Teriyaki Chicken Burger

with Red Onion Marmalade and Avocado Paste

燒烤豬柳漢堡

Barbequed Pork Burger with Roasted Bell Pepper and Smoked Barbequed Sauce

特級和牛漢堡 \$208

Superior Wagyu Beef Burger with Butter Lettuce, Tomato and Cucumber

額外自選配料 Extra fillings \$20/每款 Each

車打芝士、火腿、煎蛋、炒蛋、煙肉、牛油果

Cheddar Cheese, Ham, Fried Egg, Scrambled Egg, Bacon, Avocado

全素植物肉漢堡 \$168

Beyond Meat Burger

SIGNATURE

2+2三文治 \$148

2+2 Sandwich

烤白方配火腿、蛋、車打芝士、煙肉、烤雞、牛油果、生菜、番茄及沙律醬

White Toast with Ham, Egg, Cheddar Cheese, Bacon, Roasted Chicken, Avocado, Lettuce, Tomato and Mayonnaise

*所有漢堡包及三文治均配搭薯角或脆薯片
All burgers and sandwich are served with potato wedges or chips

另收加一服務費 Subject to 10% service charge

香辣 Spicy

素食之選 Vegetarian



手製薄餅

HANDMADE PIZZA

SIGNATURE

路易斯安那薄餅 \$248

Louisiana Pizza

香蒜炒辣蝦、帶子、馬蘇里拉芝士、牛油果及蘆筍
Cajun Garlic Prawn, Scallop, Mozzarella, Avocado and Asparagus

佛羅倫斯薄餅 \$248

Florentine Pizza

伊比利亞黑毛豬煙前腿、菠菜、馬蘇里拉芝士、半乾番茄及雞蛋

Iberico Paleta Ham, Baby Spinach, Mozzarella, Semi-dried Tomato and Egg

卡邦尼薄餅 \$248

Carbonara Pizza

風乾豬面頰肉、伊比利亞黑毛豬煙前腿、巴馬臣芝士、蘑菇及雞蛋

Guanciale, Iberico Paleta Ham, Parmesan Cheese, Mushroom and Egg

瑪嘉麗塔皇后薄餅 \$208

Margherita Pizza

馬蘇里拉芝士、鮮羅勒、火箭菜及番茄醬

Mozzarella, Fresh Basil, Rocket and Tomato Sauce



海鮮

FROM THE SEA

SIGNATURE

海鮮拼盤

Seafood Platter

全份 Full portion \$888

半份 Half portion \$488

波士頓龍蝦、生蠔、南非鮑魚、帶子、虎蝦
Boston Lobster, Oyster, South African Abalone, Scallop, Tiger Prawn

配搭以下醬汁 Served with the below sauces:

鮮辣根汁 Fresh Horseradish

辣根雞尾酒汁 Horseradish Cocktail Sauce

青檸橄欖油 Lime Olive Oil

泰式酸辣海鮮汁 Thai Seafood Sauce

香辣蛋黃醬 Cajun Mayonnaise

南美香辣醋青醬 Chimichurri

活波士頓龍蝦 時價

Live Boston Lobster Seasonal Price

活南非鮑魚 時價

Live South African Abalone Seasonal Price

帶子 時價

Scallop Seasonal Price

虎蝦 時價

Tiger Prawn Seasonal Price

活生蠔 時價

Live Oyster Seasonal Price

自選烹調方式

Select the cooking method from below:

烤 Grilled/水煮 Poached/

蒸 Steamed/焗 Baked

SIGNATURE

娘惹咖喱原隻波士頓龍蝦配蒜茸包 \$338

Nyonya Curry Whole Boston Lobster with Garlic Bread

SIGNATURE

傳統英式炸魚薯條配他他醬及印第安香辣醬 \$228

Classic British Fish and Chip

(Deep-fried White Cod Fillet with Stout Beer Batter and Potato Wedges in Tartar Dressing and Cajun Mayonnaise)

香煎三文魚柳烤薯仔及青瓜菠蘿乳酪 \$208

Pan-fried Salmon Fillet with Roasted Potato and Cucumber Pineapple Yogurt

肉類

FROM THE LAND

澳洲M6和牛斧頭扒 (1200克) \$1280

Australian M6 Wagyu Tomahawk (1200g)

SIGNATURE

招牌烤原隻蒜香有機玉米雞 (飼養81日)

(製作需時45分鐘) \$428

Signature Roasted Whole Organic Corn Fed

Chicken (81 Days) with Garlic

(45-minute preparation time is required)

西班牙30日熟成頂級西冷扒 (250克) \$408

30 Days Dry-aged Spanish Prime Striploin (250g)

加拿大T骨牛扒 (450克) \$398

Canadian Beef T-bone Steak (450g)

美國黑安格斯牛柳 (250克) \$338

U.S. Black Angus Tenderloin (250g)

美國黑安格斯肉眼扒 (300克) \$328

U.S. Black Angus Rib Eye (300g)

香草蒜茸焗紐西蘭羊鞍 (250克) \$308

Baked New Zealand Lamb Rack Provençal (250g)

伊比利亞黑毛豬梅肉扒 (280克) \$258

Iberico Pork Collar Steak (280g)

自選1款醬汁 Select 1 sauce from below:

紅酒汁 Red Wine Sauce /黑胡椒汁 Black Pepper Sauce

煙燻燒烤汁 Smoked Barbecue Sauce /寶尼士汁 Béarnaise Sauce

黑松露汁 Black Truffle Sauce / 南美香辣醋青醬 Chimichurri

配菜 Side Dishes \$48/每款 Each

炒雞菜、炒野菌、忌廉菠菜、烤蘆筍、炸薯角、忌廉薯茸、

芝士忌廉焗薯片、洋蔥炒薯片、香蒜炒蝦

Sautéed Vegetables, Sautéed Wild Mushrooms, Creamy

Baby Spinach, Grilled Asparagus, Potatoes Wedges,

Creamy Mashed Potatoes, Au Gratin Potatoes,

Lyonnais Potatoes, Sautéed Garlic Shrimps

甜品

DESSERT

SIGNATURE

意大利咖啡芝士朱古力 \$108

Tiramisu Truffle

特濃咖啡配香草雪糕 \$88

Affogato

朱古力心太軟配香草雪糕 \$108

Chocolate Molten Lava Cake with Vanilla Ice-cream

新鮮水果拼盤配青檸雪糕 \$88

Fresh Fruit Platter with Lime Sorbet

椰香焦糖燉蛋 \$98

Coconut Crème Brûlée

是日精選蛋糕 \$68

Daily Cake

草莓奶凍 \$98

Strawberry Panna Cotta



另收加一服務費 Subject to 10% service charge

🌶️ 香辣 Spicy

🌿 素食之選 Vegetarian