

CAFE
LANDMARK



STARTER 前菜

- Fresh Shrimp Cocktail HK \$150
Cocktail sauce
鮮大蝦咯嗲 . 雞尾酒汁
- Carpaccio of Beef Tenderloin \$150
Smoked eggplant, rocket and truffle oil
意式生牛肉薄切 . 煙茄子 . 芝麻菜 . 松露油
- Spanish Iberian Ham with Cantaloupes \$180
西班牙黑毛豬火腿 . 哈密瓜
- 🍴 Vegetarian Mango Rice Paper Rolls \$100
芒果素菜米紙卷
- Pan-fried Foie Gras \$180
Nashi pear, mâche salad and coriander vinaigrette
香煎法國鵝肝 . 香梨嫩菜沙律 . 芫茜醋

SOUP 湯

- Classic Lobster Bisque \$120
Fresh lobster tail
龍蝦濃湯
- Crabmeat and Scallop Chowder \$90
鮮蟹肉帶子周打湯
- Matsuzaka Beef Soup \$170
Japanese A5 beef with clear broth
日本A5松阪牛肉清湯
- Italian Vegetable Soup \$90
Grated parmesan
意大利雜菜湯 . 巴馬臣芝士
- French Onion Soup \$90
Toasted baguette and molten gruyère
法式洋蔥湯 . 烤法包 . 格呂耶爾芝士
- 🍴 Mushroom Soup \$90
蘑菇濃湯
- 🍴 Pumpkin Soup \$90
南瓜濃湯



SALAD 沙律

- | | | | |
|--|-------|---|----------------|
| <p> ▨ Whole Ripe Tomato
 Served cold with yuzu dressing
 鮮番茄凍食 . 柚子汁 </p> | \$100 | <p> Roasted Kobe Beef Tenderloin Salad
 Organic seasonal greens, 15yrs balsamic vinegar and extra virgin olive oil
 燒神戶牛柳沙律 . 有機蔬菜 . 15年陳年黑醋特級純橄欖油 </p> | \$360 |
| <p> ▨ Premium Italian Buffalo Mozzarella Salad
 Organic tomato and rocket
 特級水牛芝士 . 有機番茄芝麻菜沙律 </p> | \$180 | <p> Pancetta and Spinach Salad
 Baked potato cocotte with taleggio and parmesan
 意式煙肉菠菜沙律 . 芝士焗薯仔 </p> | \$200 |
| <p> ▨ Tofu and Avocado Salad
 Frisée and tomato
 涼拌豆腐 . 牛油果菊苣番茄沙律 </p> | \$100 | <p> Caesar Salad
 Romaine lettuce heart, poached Japanese egg, anchovy and parmesan
 凱撒沙律 . 羅馬生菜 . 水煮日本蛋 . 銀魚柳 . 巴馬臣芝士 </p> | \$200 |
| <p> Lobster Salad
 Apple, mango and celery
 龍蝦蘋果芒果西芹沙律 </p> | \$250 | <p> with smoked salmon 配煙三文魚
 with smoked turkey 配煙火雞 </p> | \$220
\$220 |
| <p> ● Crabmeat and Avocado Salad
 Creamy tomato dressing
 鮮蟹肉牛油果沙律 . 番茄忌廉汁 </p> | \$130 | <p> Chicken Waldorf Salad
 Apple, pineapple and celery
 華都夫雞肉蘋果菠蘿西芹沙律 </p> | \$200 |
| <p> Crabmeat and Tofu Salad
 Romaine lettuce, avocado and sesame vinaigrette
 鮮蟹肉豆腐沙律 . 羅馬生菜 . 牛油果 . 芝麻醋汁 </p> | \$230 | <p> ▨ Mixed Green Salad
 Balsamic vinegar and olive oil
 嫩菜沙律 . 欖油黑醋汁 </p> | \$120 |
| <p> Tuna Flambé Niçoise Salad
 Green bean, tomato confit and vinaigrette
 尼哥斯火炙吞拿魚沙律 . 豆角 . 橄欖油封番茄 . 油醋汁 </p> | \$180 | <p> ▨ Thai Pomelo Salad
 Spicy honey dressing
 泰式柚子沙律 . 辣蜜糖汁 </p> | \$130 |
| <p> ● Matsuzaka Beef Tataki Salad
 Japanese A5 beef, mesclun and Japanese salad dressing
 照燒薄切日本A5松阪牛肉沙律 . 日式沙律汁 </p> | \$240 | | |

All photos are indicative only and are subject to the final presentations at the restaurant.
 所有照片僅供參考，以實物為準。

● Recommendation 推薦菜式 ▨ Vegetarian 素食選擇
 Subject to 10% service charge 另加一服務費

SANDWICH / THIN CRUST PIZZA

三文治 / 香脆薄餅

1/2 lb Wagyu Beef Burger Hickory-smoked bacon, cheddar and french fries 半磅和牛漢堡 . 煙肉 . 車打芝士 . 薯條	\$200	Grilled Ham and Cheese Sandwich A traditional delight with french fries 烤火腿芝士三文治 . 薯條	\$200
● Deluxe Club Sandwich Pancetta, ham, chicken, egg, avocado and romaine lettuce heart 特級公司三文治	\$210	🍽️ Grilled Vegetarian Sandwich Ciabatta, eggplant, tomato, bell pepper and buffalo mozzarella 烤素菜意式麵包三文治 . 茄子 . 番茄 . 燈籠椒 . 水牛芝士	\$180
Deep-fried King Prawn and Avocado Sandwich Wheat bread, tartare sauce and french fries 炸大蝦牛油果麥包三文治 . 他他醬 . 薯條	\$200	Smoked Salmon Thin Crust Pizza Rocket, caper, mascarpone and tomato sauce 煙三文魚香脆薄餅 . 芝麻菜 . 酸豆 . 馬卡邦尼芝士 . 番茄醬	\$190
Grilled Beef Steak Sandwich Ciabatta, sautéed onion, cheese and french fries 烤牛扒炒洋蔥芝士意式麵包三文治 . 薯條	\$210	Parma Ham Thin Crust Pizza Rocket, buffalo mozzarella and tomato sauce 巴馬火腿香脆薄餅 . 芝麻菜 . 水牛芝士 . 番茄醬	\$190
Reuben Sandwich Rye bread, corned beef, sauerkraut, gruyère and french fries 鹹牛肉酸椰菜黑麥包三文治 . 格呂耶爾芝士 . 薯條	\$200	🍽️ Vegetarian Thin Crust Pizza Mushroom, tomato, buffalo mozzarella and tomato sauce 素菜香脆薄餅 . 蘑菇 . 番茄 . 水牛芝士 . 番茄醬	\$180
Grilled Chicken and Avocado Sandwich French bread, romaine lettuce, brie and mustard-mayo 烤雞肉牛油果法包三文治 . 羅馬生菜 . 布里芝士 . 芥末蛋黃醬	\$210		



PASTA / RICE / NOODLE

意粉 / 飯 / 麵

- | | | | |
|---|-------|--|-------|
| ● Boston Lobster Linguine
Grilled half lobster and lobster cream sauce
波士頓龍蝦意大利幼麵 . 龍蝦忌廉汁 | \$290 | Abalone Stir-fried Angel Hair
Mushroom, asparagus, bean sprout and abalone sauce
鮑魚炒天使麵 . 蘆筍 . 蘑菇 . 芽菜 . 鮑魚汁 | \$250 |
| ▨ Wild Mushroom Linguine
雜菌意大利幼麵 | \$190 | ▨ Vegetarian Angel Hair
Organic tomato and spicy tomato lime sauce
有機番茄天使麵 . 辣番茄青檸汁 | \$200 |
| Spaghetti Vongole
Clam, garlic and white wine
蒜香蜆肉意大利麵 . 白酒汁 | \$220 | Penne Rigate
Italian sausage, eggplant and tomato pesto sauce
意式肉腸茄子長通粉 . 番茄香草醬 | \$200 |
| Diced Foie Gras Spaghetti
Tomato meat sauce
法國鵝肝意大利麵 . 番茄肉醬 | \$200 | Scallop Dumplings with Soup
Homemade and with mildly spicy X.O. dipping sauce
自家製帶子雲吞湯 . X.O.醬 | \$200 |
| Spaghetti Napoleon
Salami, pepperoni, mortadella, parma ham,
parmesan and Italian tomato sauce
拿破崙意大利麵 . 莎樂美腸 . 辣肉腸 . 意式肉腸 .
巴馬火腿 . 巴馬臣芝士 . 意式番茄汁 | \$200 | Seafood Laksa
Rice vermicelli and coconut curry soup
海鮮喇沙 | \$210 |
| Spaghetti Carbonara
Bacon, mushroom, parmesan and egg yolk cream sauce
卡邦尼意大利麵 . 煙肉 . 蘑菇 . 巴馬臣芝士 . 蛋黃忌廉汁 | \$210 | | |



Lobster Risotto 龍蝦意大利飯	\$260	Pan-fried Sea Bass and Crabmeat Fried Rice 香煎鱸魚 . 鮮蟹肉炒飯	\$240
🍴 Wild Mushroom Risotto 雜菌意大利飯	\$190	Beef Stroganoff with Rice Sautéed beef strips, onion and mushroom 俄國牛柳絲洋蔥蘑菇飯	\$210
🍴 Vegetarian Fried Rice Pumpkin, pea, seasonal greens and egg white 南瓜素菜蛋白炒飯	\$190	Prawn / Chicken Curry with Rice 大蝦 / 雞肉 咖喱飯	\$200
● Abalone, Conpoy and Egg White Fried Rice 鮑魚瑤柱蛋白炒飯	\$250		
Seafood, Conpoy and Egg White Fried Rice 海鮮瑤柱蛋白炒飯	\$220		



MAIN 主菜

- Grilled Boston Lobster Half 半隻 \$260
烤波士頓龍蝦 Whole 原隻 \$480
- Fresh Crabmeat au gratin 2pcs 客 \$240
Handpicked crabmeat, baked in shell with cheese and white wine
法式芝士白酒焗蟹蓋
- Grilled Chilean Sea Bass \$260
Potato galette, sautéed spinach and white wine foam
烤智利鱸魚 . 芝士焗千層薯仔 . 炒菠菜 . 白酒泡沫
- Pan-fried Norwegian Salmon Fillet \$250
Crispy ginger and spring pea shoot
香煎挪威三文魚柳 . 脆薑絲 . 豆苗
- Pan-fried New Zealand Catfish Fillet \$250
Asian herb, lime and lemongrass sauce
香草煎紐西蘭鯰魚柳 . 青檸香茅汁
- Crispy Garlic Steamed Cod Fish \$250
Poached seasonal vegetables
蒜香蒸鱈魚 . 水煮時蔬
- Fish and Chips \$250
Tartare and tomato sauce
炸魚配香脆薯條 . 他他醬 . 番茄醬
- Grilled U.S. Kurobuta Pork Chop \$300
Apple sauce and horseradish
烤美國黑豚豬扒 . 蘋果醬 . 辣根醬
- Landmark Crispy Roasted Chicken \$300
Creamed corn, grilled tomato and truffle sauce
招牌脆皮燒雞 . 忌廉粟米 . 燒番茄 . 松露汁
- Pan-fried Australian Beef Tenderloin and Seared Foie Gras \$280
Crispy onion, french bean, carrot and potato cake
香煎澳洲牛柳 . 法國鵝肝 . 脆洋蔥絲 . 法邊豆 . 紅蘿蔔 . 薯餅
- Grilled Black Pepper Australian Beef Tenderloin \$260
Creamed potato
烤澳洲黑椒牛柳 . 忌廉薯仔
- Grilled U.S. Black Angus Beef Sirloin \$280
French fries
烤美國黑安格斯西冷牛扒 . 薯條
- Grilled Korean-style Beef Short Rib Steak \$280
Kimchi and rice
韓式烤牛仔扒 . 泡菜 . 白飯



MAIN 主菜

Grilled Dutch Veal Chop \$300

烤嫩荷蘭牛仔扒

Grilled U.S. Prime Rib Eye Beef Steak \$320

USDA prime rib, creamed corn and pumpkin carrot mash

烤美國特級肉眼扒 . 忌廉粟米 . 南瓜紅蘿蔔蓉

Grilled Matsuzaka Beef Sirloin \$580

Japanese A5 beef, wild mushroom and white truffle mashed potatoes

烤日本A5松阪西冷牛扒 . 野菌 . 白松露薯蓉

Surf and Turf \$320

Grilled half Boston lobster, Australian beef tenderloin and sautéed vegetables

海 . 陸 - 烤波士頓龍蝦半隻 . 澳洲牛柳 . 炒蔬菜

● Roasted Lamb Rack \$320

Mixed vegetables and lamb juice

燒和羊架 . 蔬菜 . 羊肉汁

SIDE 配菜

Organic Rocket Salad \$80

Parmesan, balsamic vinegar and olive oil

有機芝麻菜沙律 . 巴馬臣芝士 . 橄欖油黑醋汁

Sautéed Wild Mushrooms \$80

White wine and herb butter

香草牛油炒雜菌

Steamed U.S. Asparagus \$80

Hollandaise sauce

蒸美國蘆筍 . 荷蘭蛋黃汁

Steamed Broccoli \$80

Crispy garlic

蒸西蘭花 . 脆蒜

Poached Seasonal Vegetables \$80

水煮時蔬

Creamed U.S. Corn \$80

Fresh corn with classic cream sauce

美國忌廉粟米

Mashed U.S. Potatoes \$80

美國香滑薯蓉



DESSERT 甜品

Cake of Your Choice

Have a look at our exclusive series at the cake boutique

自選蛋糕

看看我們的精品蛋糕櫃內你喜歡的選擇嗎

Priced accordingly

價格請見專櫃

- **Mango Napoleon** \$85
Mascarpone and vanilla ice cream
芒果拿破崙 . 馬卡邦尼芝士 . 雲呢拿雪糕
- Mango Soufflé** \$85
Mango ice cream
芒果梳乎厘 . 芒果雪糕
- Panna Cotta** \$80
Mango sorbet, berry and strawberry sauce
意式奶凍 . 芒果雪葩 . 鮮雜莓 . 草莓醬
- **Turkish Delight** \$80
Rose petal ice cream
土耳其軟糖 . 玫瑰花瓣雪糕
- **Dark Chocolate Molten Cake** \$80
Served warm with vanilla gelato
軟心暖黑朱古力蛋糕 . 雲呢拿意式雪糕
- **Tiramisu** \$80
Valrhona chocolate bean and white chocolate ice cream
提拉米蘇 . 法芙娜朱古力豆 . 白朱古力雪糕

Ice Cream 雪糕

Rose Petal / Ginger / Vanilla /
White Chocolate / Mango

玫瑰花瓣 / 薑 / 雲呢拿 / 白朱古力 / 芒果

1 scoop 球 \$30

3 scoops 球 \$80

Gelato 意式雪糕

Vanilla / Dark Chocolate / Strawberry
雲呢拿 / 黑朱古力 / 草莓

1 scoop 球 \$30

3 scoops 球 \$80

Sorbet 雪葩

Strawberry / Mango / Passion Fruit / Guava /
Lychee / Pink Grapefruit

1 scoop 球 \$30

3 scoops 球 \$80

草莓 / 芒果 / 熱情果 / 石榴 / 荔枝 / 粉紅西柚

