



A LA CARTE MENU

CAFE
LANDMARK

LANDMARK'S SIGNATURE



boston lobster linguine
波士頓龍蝦意大利扁麵

Photos for reference only 相片只供參考

**BOSTON LOBSTER
LINGUINE**

\$388

grilled half lobster, lobster
cream sauce

波士頓龍蝦意大利扁麵

**ABALONE STIR-FRIED
ANGEL HAIR**

\$298

abalone slices, asparagus,
mushroom, bean sprout and
homemade abalone sauce

鮑魚片蘆筍炒天使麵



landmark's lobster bisque
置地法式龍蝦湯

fresh crabmeat au gratin
法式芝士白酒焗蟹蓋



**LANDMARK'S LOBSTER
BISQUE**

\$148

置地法式龍蝦湯

**FRESH CRABMEAT AU
GRATIN 2PCS**

\$308

handpicked crabmeat, baked in
shell with cheese and white wine

法式芝士白酒焗蟹蓋

HONG KONG CLASSICS



scallop wontons in soup
上湯帶子雲吞配自家製X.O.醬

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PAN-FRIED US BEEF TENDERLOIN AND WHOLE ABALONE \$580

sautéed vegetables

煎美國牛柳、原隻鮑魚

BEEF STROGANOFF WITH RICE \$258

sautéed beef strips, onion and mushroom

俄國牛柳絲洋蔥蘑菇飯

SCALLOP WONTONS IN SOUP \$220

served with homemade X.O. sauce

上湯帶子雲吞配自家製X.O.醬

36-HOUR BEEF BORSCHT \$108

36小時牛肉羅宋湯

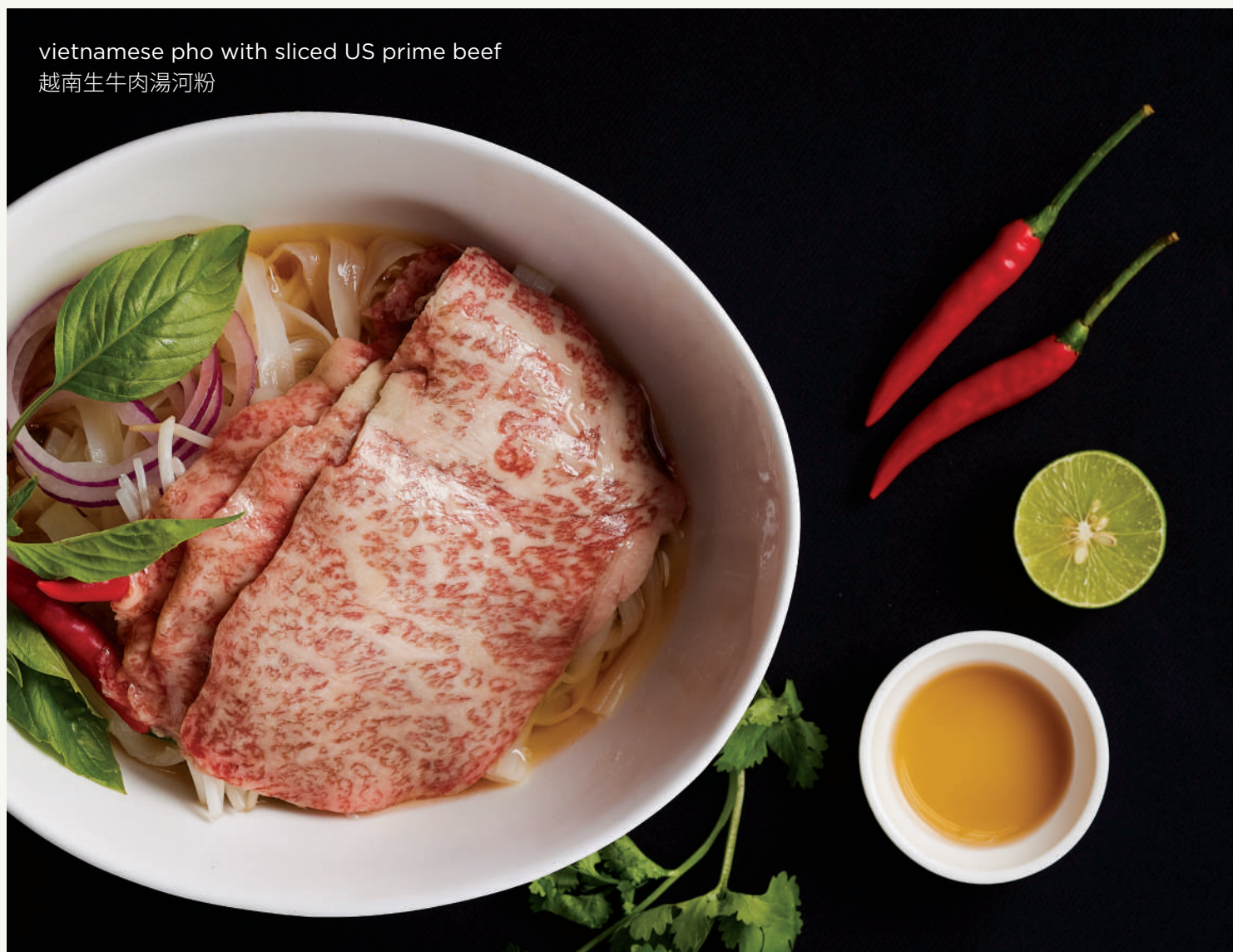
PRAWN TOASTS 2PCS \$138

大蝦多士



prawn toasts
大蝦多士

ASIAN KITCHEN



vietnamese pho with sliced US prime beef
越南生牛肉湯河粉

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NANYANG CURRY CHICKEN RICE

南洋咖喱雞飯

\$220

LOBSTER AND SEAFOOD LAKSA

rice vermicelli with lobster tail, shrimps, fish, mussels
in coconut curry soup

龍蝦海鮮喇沙

\$238

VIETNAMESE PHO WITH SLICED US PRIME BEEF

rice noodles, beef broth

越南生牛肉湯河粉

\$220

SOUP

LANDMARK'S LOBSTER BISQUE

置地法式龍蝦湯

\$148

A5 WAGYU BEEF CONSOMMÉ

wagyu beef, tofu, vegetables

A5和牛清湯

\$188

FRESH CRABMEAT AND SCALLOP CHOWDER

鮮蟹肉帶子周打湯

\$128

36-HOUR BEEF BORSCHT

36小時牛肉羅宋湯

\$108

FRENCH ONION SOUP

gruyère cheese and toasted baguette

法式洋蔥湯

\$98

CREAM OF MUSHROOM

蘑菇忌廉湯

\$98

V PUMPKIN SOUP

南瓜濃湯

\$98

V for Vegetarian 素食選擇

A5 wagyu beef consommé
A5和牛清湯



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STARTERS

A5 WAGYU BEEF TATAKI **\$308**

salad greens, japanese salad dressing

炙燒和牛沙律

PAN-FRIED FOIE GRAS SALAD WITH NASHI PEAR **\$198**

coriander vinaigrette

香煎鵝肝配香梨沙律

CRABMEAT AND AVOCADO SALAD **\$160**

creamy tomato dressing

鮮蟹肉牛油果沙律、番茄忌廉汁

SPANISH IBERIAN HAM WITH CANTALOUPE **\$188**

西班牙黑毛豬火腿伴哈密瓜

V TOFU AND AVOCADO **\$118**

lettuce and tomato

涼拌豆腐牛油果

MEAL SALADS

BOSTON LOBSTER SALAD **\$308**

mango, apple and celery

波士頓龍蝦沙律

FRESH CRABMEAT, TOFU AND AVOCADO SALAD **\$268**

romaine sesame vinaigrette

鮮蟹肉、豆腐、牛油果沙律

CAESAR SALAD WITH SMOKED SALMON **\$268**

romaine lettuce heart, anchovy, poached japanese egg, parmesan

凱撒沙律配煙三文魚

V PREMIUM ITALIAN BUFFALO MOZZARELLA SALAD **\$180**

organic tomato and rocket

特級水牛芝士、有機番茄芝麻菜沙律

BURGERS & SANDWICHES



deluxe club landmark
置地公司三文治

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DELUXE CLUB LANDMARK WITH FRENCH FRIES	\$248
fried pancetta, ham, chicken, egg, avocado, romaine lettuce heart 置地公司三文治配薯條	
STEAK SANDO WITH FRENCH FRIES	\$268
牛扒三文治配薯條	
WAGYU BEEF BURGER WITH FRENCH FRIES	\$248
smoked bacon, cheddar 和牛芝士漢堡配薯條	
AVOCADO AND GRILLED CHICKEN SANDWICH WITH FRENCH FRIES	\$238
brie, romaine lettuce, mustard-mayo 牛油果烤雞三文治配薯條	
GRILLED HAM AND CHEESE SANDWICH WITH FRENCH FRIES	\$228
buttered toast, cheddar 烤芝士火腿三文治配薯條	
CORNED BEEF SANDWICH WITH FRENCH FRIES	\$228
sauerkraut, gruyère cheese, pickles, rye bread 鹹牛肉、格魯耶爾芝士、酸菜、黑麥包配薯條	
V GRILLED EGGPLANT AND EMMENTAL CHEESE CIABATTA WITH FRENCH FRIES	\$208
bell pepper, tomato 烤茄子、埃文達芝士、意式麵包配薯條	

PASTA & RICE

BOSTON LOBSTER LINGUINE \$388

grilled half lobster, lobster cream sauce

波士頓龍蝦意大利扁麵

BOSTON LOBSTER RISOTTO \$388

lobster cream sauce

波士頓龍蝦意大利飯

ABALONE STIR-FRIED ANGEL HAIR \$298

abalone slices, asparagus, mushroom, bean sprout and homemade abalone sauce

鮑魚片蘆筍炒天使麵

ABALONE, CONPOY AND EGG WHITE FRIED RICE \$308

鮑魚瑤柱蛋白炒飯

BEEF STROGANOFF WITH RICE \$258

sautéed beef strips, onion and mushroom

俄國牛柳絲洋蔥蘑菇飯

SPAGHETTI VONGOLE \$248

clams, garlic, chili, white wine

香辣蒜香蜆肉意大利麵

CLASSIC SPAGHETTI CARBONARA \$228

bacon, mushroom, parmesan, egg yolk cream sauce

卡邦尼意大利麵

DICED FOIE GRAS SPAGHETTI \$250

tomato meat sauce

番茄肉醬法國鵝肝意大利麵



beef stroganoff with rice
俄國牛柳絲洋蔥蘑菇飯

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SPAGHETTI NAPOLEON \$230

salami, pepperoni, mortadella, parma ham, parmesan, Italian tomato sauce

拿破崙意大利麵

WILD MUSHROOM \$208

LINGUINE / RISOTTO

雜菇意大利扁麵 / 意大利飯

V ANGEL HAIR WITH \$208

ORGANIC TOMATO AND SPICY TOMATO LIME SAUCE

有機蕃茄天使麵

V GOLDEN PUMPKIN \$208

FRIED RICE

seasonal greens, egg white, pea
黃金南瓜炒飯

PAN-FRIED SEA BASS \$290

AND CRABMEAT FRIED RICE

香煎鱸魚蟹肉炒飯

GRILL HOUSE



pan-fried US beef tenderloin and seared foie gras
煎美國牛柳、鵝肝

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PAN-FRIED US BEEF TENDERLOIN AND WHOLE ABALONE sautéed vegetables 煎美國牛柳、原隻鮑魚	\$580
PAN-FRIED US BEEF TENDERLOIN AND HALF LOBSTER sautéed vegetables 煎美國牛柳、烤半隻龍蝦	\$480
PAN-FRIED US BEEF TENDERLOIN AND SEARED FOIE GRAS crispy onion, french bean, carrot and potato cake 煎美國牛柳、鵝肝	\$420
GRILLED USDA PRIME RIBEYE creamed corn and pumpkin carrot mash 烤美國頂級肉眼	\$420
GRILLED US BLACKANGUS BEEF SIRLOIN STEAK french fries 烤美國黑安格斯西冷牛扒配薯條	\$420
GRILLED USDA PRIME TENDERLOIN WITH BLACK PEPPER SAUCE creamed potato 烤美國頂級牛柳配黑椒汁	\$400
GRILLED USDA PRIME BEEF RIBS IN KOREAN STYLE served with kimchi 韓式美國牛仔骨	\$368

OTHERS



grilled chilean sea bass
烤智利鱸魚

FRESH CRABMEAT AU GRATIN 2PCS		\$308
handpicked crabmeat, baked in shell with cheese and white wine 法式芝士白酒焗蟹蓋		
ROASTED LAMB RACK		\$368
mixed vegetables and lamb juice 燒羊架		
LANDMARK CRISPY ROASTED CHICKEN		\$338
creamed corn, grilled tomato and truffle sauce 置地脆皮燒雞		
GRILLED US KUROBUTA PORK CHOP		\$338
apple sauce, horseradish 烤美國黑豚豬扒		
GRILLED CHILEAN SEA BASS		\$338
potato galette, sautéed spinach, white wine foam 烤智利鱸魚		
FISH AND CHIPS		\$288
homemade tartar and tomato sauce 炸魚薯條		
PAN-FRIED NORWEGIAN SALMON FILLET		\$280
crispy ginger, spring pea shoot 香煎挪威三文魚柳		
V STEAMED US ASPARAGUS WITH HOLLANDAISE SAUCE	\$108	V POACHED SEASONAL VEGETABLES
蒸蘆筍、牛油蛋黃汁		水煮時蔬
V SAUTÉED MUSHROOMS	\$108	V MASHED POTATOES
炒雜菇		薯蓉
V FRENCH FRIES	\$88	V CREAMED CORN
薯條		忌廉粟米

DESSERTS

MANGO NAPOLEON WITH VANILLA ICE CREAM \$98

芒果拿破倫配雲呢拿雪糕

MOLTEN CHOCOLATE CAKE WITH VANILLA GELATO \$98

朱古力心太軟配雲呢拿雪糕

TIRAMISU WITH WHITE CHOCOLATE ICE CREAM \$98

意大利芝士蛋糕配白朱古力雪糕

MANGO SOUFFLÉ WITH MANGO ICE CREAM \$98

芒果梳乎厘配芒果雪糕

TURKISH DELIGHT WITH ROSE PETAL ICE CREAM \$98

土耳其軟糖配玫瑰花瓣雪糕

HOMEMADE ICE CREAM

ICE CREAM 雪糕 \$48 / 1 SCOOP

mango / vanilla / white chocolate / rose petal / ginger \$88 / 2 SCOOPS

芒果 / 雲呢拿 / 白朱古力 / 玫瑰花瓣 / 薑味 \$128 / 3 SCOOPS

GELATO 意式雪糕

vanilla / dark chocolate / strawberry

雲呢拿 / 黑朱古力 / 士多啤梨

SORBET 雪葩

strawberry / mango / passionfruit / guava / lychee / pink grapefruit

士多啤梨 / 芒果 / 熱情果 / 番石榴 / 荔枝 / 西柚



BREAKFAST MENU

CAFE
LANDMARK

SIGNATURE BREAKFAST SETS



good morning hong kong
香港早晨

Photos for reference only 相片只供參考

GOOD MORNING HONG KONG

\$168

香港早晨

two eggs - fried or scrambled with ham

煎蛋或炒蛋配火腿

macaroni or spaghetti with chef's pork soup and choice of one ingredient

- char siu (BBQ pork) / ham / beef / chicken

廚師豬骨湯通心粉或意粉配叉燒 / 火腿 / 牛肉 / 雞肉

served with - croissant / whole wheat toast /

white toast / raisin toast

配 - 牛角包 / 全麥多士 / 白多士 / 提子包多士

coffee or tea

咖啡或茶

EUROPEAN BREAKFAST

\$178

歐式早餐

fresh fruit juice

新鮮果汁

two eggs - fried or scrambled with roasted tomato, sautéed mushrooms

and choice of two ingredients - ham / smoked bacon /

Nuremberg sausage / smoked salmon

煎蛋或炒蛋配炒蘑菇及焗蕃茄、自選兩款配菜 - 火腿 / 煙肉 / 紐倫堡腸 / 煙三文魚

sautéed potatoes

炒薯粒

served with - croissant / whole wheat toast /

white toast / raisin toast

配 - 牛角包 / 全麥多士 / 白多士 / 提子包多士

coffee or tea

咖啡或茶

CHINESE BREAKFAST

\$188

中式早餐

wok-fried egg noodles with abalone, scallop, crabmeat, shrimp, bean sprout,

garlic cloves and spring onions

鮑魚、蟹肉、帶子、蝦、豉油皇炒麵 (銀芽、韭黃、青蔥)

chicken congee with deep-fried dough stick

綿滑雞粥配中式油炸鬼

jasmine tea

茉莉花茶

EGG SELECTION



egg florentine
菠菜水煮蛋伴英式鬆餅配牛油蛋黃汁

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TWO EGGS **\$138**
fried / scrambled / poached / boiled with choice of one ingredient -
ham / smoked bacon / Nuremberg sausage
煎蛋 / 炒蛋 / 水煮蛋 / 焗蛋
自選一款配菜 - 火腿 / 煙肉 / 紐倫堡腸

**SCRAMBLED EGGS WITH BACON, PARMESAN, SAUTÉED
POTATO, GREEN ONION** **\$138**
炒滑蛋配煙肉、巴馬臣芝士、炒薯仔、香蔥

**SCRAMBLED EGGS WITH FOIE GRAS, SAUTÉED POTATO
AND MUSHROOM** **\$158**
法國鵝肝炒滑蛋配炒薯仔及炒蘑菇

PAN-FRIED EGG WHITE WITH SMOKED SALMON **\$148**
輕煎蛋白配煙三文魚

EGG BENEDICT **\$148**
poached eggs, bacon and hollandaise sauce on english muffin
煙肉水煮蛋伴英式鬆餅配牛油蛋黃汁

EGG FLORENTINE **\$148**
poached eggs, sautéed spinach, mushroom
and hollandaise sauce on english muffin
菠菜水煮蛋伴英式鬆餅配牛油蛋黃汁

BEEF STROGANOFF WITH SCRAMBLED EGG WHITES **\$165**
俄國牛柳絲配炒蛋白

served with croissant, whole wheat toast, white toast or raisin toast

配牛角包、全麥多士、白多士或提子包多士

and coffee, tea or fresh fruit juice 配咖啡、茶或鮮果汁

choice of one flavour for juice - apple / carrot / grapefruit / orange / papaya / tomato / watermelon

自選一款果汁口味 - 蘋果 / 橙 / 甘筍 / 西柚 / 西瓜 / 木瓜 / 番茄

additional fresh fruit juice by 1 glass 額外鮮果汁一杯 +\$10

LANDMARK'S OMELETTE



rock lobster omelette
龍蝦奄列配蘆筍及炒薯粒

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ROCK LOBSTER OMELETTE

\$188

served with asparagus, sautéed potatoes and lemon wedges

龍蝦奄列配蘆筍及炒薯粒

SEAFOOD OMELETTE

\$168

scallops, fish, shrimp, mushroom

海鮮奄列 (帶子、魚、蝦、蘑菇)

OMELETTE WITH ROASTED TOMATO AND CHOICE OF THREE INGREDIENTS

\$148

- ham / smoked bacon / avocado / cheese / mushroom / tomato

奄列配焗蕃茄及自選三款配菜

- 火腿 / 煙肉 / 牛油果 / 芝士 / 蘑菇 / 番茄

served with croissant, whole wheat toast, white toast or raisin toast

配牛角包、全麥多士、白多士或提子包多士

choice of whole egg or egg white

可選全蛋或蛋白

and coffee, tea or fresh fruit juice 配咖啡、茶或鮮果汁

choice of one flavour for juice - apple / carrot / grapefruit / orange / papaya / tomato / watermelon

自選一款果汁口味 - 蘋果 / 橙 / 甘筍 / 西柚 / 西瓜 / 木瓜 / 番茄

additional fresh fruit juice by 1 glass 額外鮮果汁一杯 +\$10

MEATY BREAKFAST



steak and eggs with roasted tomato
牛扒煎蛋配焗蕃茄

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STEAK AND EGGS WITH ROASTED TOMATO **\$158**

牛扒煎蛋配焗蕃茄

**PAN-FRIED OR DEEP-FRIED GROUPER FILLET WITH PAPAYA /
WATERMELON / CANTALOUPE / HONEYDEW** **\$158**

香煎或脆炸石斑魚柳配木瓜 / 西瓜 / 哈密瓜 / 蜜瓜

**TERIYAKI CHICKEN STEAK AND EGGS
WITH CREAMED CORN** **\$138**

照燒雞扒煎蛋配忌廉粟米

served with croissant, whole wheat toast, white toast or raisin toast

配牛角包、全麥多士、白多士或提子包多士

and coffee, tea or fresh fruit juice 配咖啡、茶或鮮果汁

choice of one flavour for juice - apple / carrot / grapefruit / orange / papaya / tomato / watermelon

自選一款果汁口味 - 蘋果 / 橙 / 甘筍 / 西柚 / 西瓜 / 木瓜 / 番茄

additional fresh fruit juice by 1 glass 額外鮮果汁一杯 +\$10

BREAKFAST SPECIALTIES



blueberry hotcake with warm maple syrup and butter
藍莓班戟配暖楓糖漿及牛油

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SEAFOOD PANCAKE **\$158**

scallop, fish, shrimp, mushroom

海鮮煎餅 (帶子、魚、蝦、蘑菇)

AVOCADO, HAM AND MUSHROOM CRÊPE **\$148**

sautéed potato, tomato salsa, sour cream and salad

牛油果、火腿及蘑菇法式薄餅配炒薯仔、番茄莎莎、酸忌廉及沙律

CORNED BEEF WITH POACHED EGG **\$128**

boiled cabbage and french bean

鹹牛肉配水煮蛋

BLUEBERRY HOTCAKE **\$128**

WITH WARM MAPLE SYRUP AND BUTTER

藍莓班戟配暖楓糖漿及牛油

JAPANESE-STYLE FRENCH TOAST **\$128**

和風西多士

GRANOLA YOGHURT PARFAIT WITH BLUEBERRIES **\$118**

藍莓燕麥乳酪杯

HOT OATMEAL WITH WHOLE MILK OR SKIMMED MILK **\$118**

熱燕麥粥 (全脂牛奶或脫脂牛奶)

served with croissant, whole wheat toast, white toast or raisin toast

配牛角包、全麥多士、白多士或提子包多士

and coffee, tea or fresh fruit juice 配咖啡、茶或鮮果汁

choice of one flavour for juice - apple / carrot / grapefruit / orange / papaya / tomato / watermelon

自選一款果汁口味 - 蘋果 / 橙 / 甘筍 / 西柚 / 西瓜 / 木瓜 / 番茄

additional fresh fruit juice by 1 glass 額外鮮果汁一杯 +\$10

CRABMEAT AND SEAFOOD CONGEE **\$138**

WITH DEEP-FRIED DOUGH STICK

蟹肉海鮮粥配中式油炸鬼

CHICKEN OR BEEF CONGEE **\$98**

WITH DEEP-FRIED DOUGH STICK

雞肉或牛肉粥配中式油炸鬼

Subject to 10% service charge 另加一服務費



AFTERNOON TEA MENU

SIGNATURE AFTERNOON TEA SET

SAVOURIES

abalone siu mai
鮑魚燒賣

shrimp cocktail
雞尾酒凍蝦

smoked salmon roll with dill
刁草煙三文魚卷

fried scallop
黃金炸帶子

SWEETS

blueberry cheesecake
藍莓芝士蛋糕

chocolate brownie
朱古力布朗尼

fruit tarts
鮮果撻

PETIT HOMEMADE SCONES

served with clotted cream & raspberry rose jam
英式鬆餅

coffee or tea
咖啡或茶

\$428 FOR TWO

*The afternoon tea set items are for reference only and subject to change. Please contact our staff for details
以上菜單僅供參考並可能有所變動。請向我們的服務員查詢詳情。

SANDWICHES & BURGERS

TEA-TIME CLUB SANDWICH fried pancetta, ham, chicken, egg, avocado, romaine lettuce heart, side salad 午後公司三文治	\$148
GRILLED HAM, EGGS AND CHEESE SANDWICH buttered toast, cheddar 芝士火腿蛋三文治	\$138
MINI BEEF BURGERS 迷你牛肉漢堡	\$138
TUNA AND LETTUCE SANDWICH 吞拿魚三文治	\$108
SMOKED SALMON PIZZA rocket, caper, mascarpone and tomato sauce 煙三文魚薄餅	\$118
PARMA HAM PIZZA rocket, buffalo mozzarella and tomato sauce 巴馬火腿薄餅	\$118



1000 times Souffle Omelette
1000次梳夫厘奄列

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AFTERNOON DELIGHTS

SERVED UNTIL 17:30

JAPANESE SOUFFLE PANCAKE 日式梳夫厘班戟	\$138
JAPANESE FRENCH TOAST 和風西多士	\$128
TRADITIONAL FRENCH TOAST 傳統西多士	\$128
1000 TIMES SOUFFLE OMELETTE 1000次梳夫厘奄列	\$128
HOMEMADE REAL PINEAPPLE BUNS 2PCS 真菠蘿包	\$98

served with coffee or tea 配咖啡或茶

SPECIALITIES

SEAFOOD LAKSA (HALF PORTION) rice vermicelli with shrimps, fish cakes, semi-boiled egg in coconut curry soup 海鮮喇沙 (半份)	\$140
FISH AND CHIPS (HALF PORTION) tartare and tomato sauce 炸魚薯條	\$150
SCALLOP WONTONS IN SOUP 5PCS served with homemade X.O. sauce 上湯帶子雲吞配自家製 X.O 醬	\$120
PRAWN TOASTS 2PCS 大蝦多士	\$98
LANDMARK'S CRISPY FRIED WINGS 9PCS 置地脆炸雞翼	\$88
PRAWN SPRING ROLLS 4PCS 鮮蝦春卷	\$88
CHICKEN ROLL 4PCS 美心雞肉卷	\$88
FRENCH FRIES 炸薯條	\$68