



THE LUXE MANOR  
— Established 2006 —

The Luxe Manor is devoted to delighting your palate throughout the day.  
We extend a memorable dining experience within the comfort  
of your guest room. Savour a delicious breakfast,  
snack or gourmet meal from our elaborate room service menu.  
Our chef is ready to cater your every culinary desire.

帝樂文娜公館致力讓您無時無刻都能享受品嚐美食的樂趣，  
酒店的送餐服務更將難忘的美食體驗從餐廳伸延到客房內。  
不論是美味的早餐、滋味小吃、還是豐富餐膳，  
只需從送餐服務菜單中挑選合心意的菜式，  
我們必能滿足您不同的味覺需求。

Room Service: Press “Room Service”  
送餐服務：按「客房餐務」

In-room Breakfast Service available from 6:30am to 10pm  
Room Service Hours: 12pm to 10pm  
客房早餐服務時間由早上6時30分至晚上10時  
送餐服務時間：中午12時至晚上10時



✿ ALL DAY BREAKFAST 全日早餐 ✿

GOOD MORNING! BREAKFAST 晨光早餐

Choice of freshly squeezed fruit juice : Orange / Grapefruit / Apple  
鮮榨果汁 (任選一款) : 香橙 / 西柚 / 蘋果

Choose one : Yogurt / Cheese Selection / Milk / Hot Soya Milk 任選一款 : 乳酪 / 精選芝士 / 牛奶 / 熱豆奶

Two Eggs of your choice : poached / fried / sunny side up 自選雞蛋兩隻 : 水煮蛋 / 煎蛋 / 太陽蛋

Daily selection of hot items from our buffet 是日自助早餐熱盤精選

Daily selection from our bakery 是日烘焙精選

Coffee or Tea 咖啡或茶

HK\$148

THE LUXE MANOR BREAKFAST 帝樂文娜公館早餐

Choice of freshly squeezed fruit juice : Orange / Grapefruit / Apple  
鮮榨果汁 (任選一款) : 香橙 / 西柚 / 蘋果

Parma Ham & Melon 巴馬火腿配蜜瓜

Or 或

Smoked Salmon with Accompaniments 煙燻三文魚伴配菜

Or 或

Scrambled Eggs with Black Truffle 黑松露炒蛋

Daily selection from our bakery 是日烘焙精選

Coffee or Tea 咖啡或茶

HK\$188



## ❀ SALADS AND STARTERS 沙律及前菜 ❀

- 🍃 Garden Salad 田園沙律 HK\$138  
Zucchini, Cherry Tomatoes, French Beans, Butter Lettuce, Extra Virgin Olive Oil & Balsamico Dressing  
意大利青瓜、車厘茄、法邊豆、牛油生菜、特級初榨橄欖油及意大利陳醋
- Caesar Salad 凱撒沙律 HK\$158  
Romaine Lettuce, Bacon, Parmesan Cheese, Croutons & Caesar Dressing  
羅馬生菜、煙肉、巴馬臣芝士、麵包粒及凱撒沙律汁  
Add: Slow Cooked Organic Chicken Breast or House Cold-Smoked Salmon HK\$48  
另加: 慢煮有機嫩雞胸或自家冷燻三文魚
- Parma Ham Salad 巴馬火腿沙律 HK\$158  
Parma Ham, Marinated Cherry Tomatoes, White & Green Asparagus, Feta Cheese, French Beans, Butter Lettuce & Aged Sherry Vinaigrette  
巴馬火腿、醃製車厘茄、白蘆筍、青蘆筍、山羊芝士、法邊豆、牛油生菜及陳年橄欖油
- House Cold-Smoked Salmon 自家冷燻三文魚 HK\$168  
Rocket, Capers Sauce served with Smoked Salmon Pâté & Malt Bread  
火箭菜、水瓜柳汁配煙燻三文魚醬及黑麥包

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## ❀ BURGER, SANDWICH AND SNACKS 漢堡、三文治及小食 ❀

- 🍃 French Fries 炸薯條 HK\$98  
With 3 kinds of Homemade Dips  
配三款自家製醬汁
- 🍃 Black Truffle & Parmesan Fries 黑松露芝士薯條 HK\$108  
With Roasted Garlic Sauce  
配烤蒜蓉醬
- Baked Single Bone Buffalo Wings 烤焗水牛城單骨雞翼 HK\$108  
With Homemade Blue Cheese Dip  
配自家製藍芝士醬
- 🍃 Classic Nachos 經典墨西哥玉米片 HK\$108  
With Avocado Crème, Tomato Salsa & Sour Cream  
配牛油果忌廉、番茄莎莎醬及酸忌廉
- Deep-fried Calamari 酥炸魷魚圈 HK\$128  
With Marinara Sauce  
配意式番茄醬
- Club Sandwich with French Fries 公司三文治配薯條 HK\$168  
Roasted Chicken Breast, Lettuce, Tomato, Bacon, Avocado, Mayonnaise & Dijon Mustard  
Served with French Fries & Rocket Salad  
香烤雞胸、生菜、番茄、煙肉、牛油果、蛋黃醬及第戎芥末醬配薯條及火箭菜沙律
- Classic Cheeseburger with French Fries 經典芝士漢堡配薯條 HK\$188  
Natural Angus Beef Burger Patty(200g), Lettuce, Tomato, Red Onion, Cheese & Pickled Cucumber  
Served with Bacon, Mayonnaise, Ketchup & Mustard  
天然安格斯牛肉漢堡扒(200克)、生菜、番茄、紅洋蔥、芝士及醃青瓜配煙肉、蛋黃醬、茄汁及芥末醬
- 🍃 Vegetarian 素食之選



## MAIN COURSES 主菜

- 🍃 Porcini Mushroom Risotto 牛肝菌意大利燴飯 HK\$168  
With Parmesan Cheese  
配巴馬臣芝士
- Black Truffle Spaghetti Carbonara 黑松露卡邦尼意粉 HK\$188  
Smoked Ham, Bacon, Parma Ham, Black Truffle, Garlic, Onions, Cream & Parmesan Cheese  
煙燻火腿、煙肉、巴馬火腿、黑松露、香蒜、洋蔥、忌廉及巴馬臣芝士
- Spaghetti Bolognese 肉醬意粉 HK\$188  
Classic Ground Beef Sauce & Grated Parmesan Cheese  
經典免治牛肉醬及巴馬臣芝士碎
- Grilled or House-Smoked Salmon Fillet 香燒或自家煙燻挪威三文魚柳 HK\$338  
Seasonal Vegetables & Creamed Morel Mushrooms  
時令蔬菜及忌廉羊肚菌
- Grilled US Prime Rib-Eye Steak 香燒美國頂級肉眼扒 HK\$498  
Black Truffle Fries, Seasonal Vegetables, Red Wine Sauce & Dijon Mustard  
黑松露薯條、時令蔬菜、紅酒汁及第戎芥末醬
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## WOODSTONE OVEN BAKED 12" PIZZAS 木石烤12吋薄餅

- 🍃 Margherita 瑪格麗特 HK\$158  
Cherry Tomatoes, Mozzarella Cheese, Fresh Basil & Tomato Sauce  
車厘茄、水牛芝士、新鮮羅勒及番茄醬
- 🍃 Four Cheeses 四式芝士 HK\$178  
Camembert Cheese, Mozzarella Cheese, Blue Cheese, Ricotta Cheese & Tomato Sauce  
法國軟芝士、水牛芝士、藍芝士、里考塔芝士及番茄醬
- Hawaiian Pepperoni 夏威夷辣肉腸 HK\$178  
Pepperoni, Smoked Ham, Pineapple, Mozzarella Cheese & Tomato Sauce  
辣肉腸、煙燻火腿、菠蘿、水牛芝士及番茄醬
- Parma Ham 巴馬火腿 HK\$178  
Parma Ham, Rocket, Zucchini, Cherry Tomatoes & Tomato Sauce  
巴馬火腿、火箭菜、意大利青瓜、車厘茄及番茄醬

🍃 Vegetarian 素食之選



## ❁ DESSERTS 甜品 ❁

Homemade Sorbet or Ice-cream (2 scoops) 自家製雪葩或雪糕 (兩球) Please check with our server for daily selection 請向我們的服務員查詢是日口味	HK\$88
Apple Crumble with Cinnamon 肉桂蘋果金寶 With Vanilla Ice-cream 配雲呢拿雪糕	HK\$108
Fresh Fruit & Berry Salad 鮮果及雜莓沙律 With Whipped Cream 配鮮忌廉	HK\$108
Bailey's Cheesecake 百利甜酒芝士蛋糕	HK\$108

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## ❁ COFFEE & FINE TEA 咖啡及茗茶 ❁

Long Black 美式咖啡	HK\$68
Espresso 濃縮咖啡	HK\$68
Macchiato 泡沫濃縮咖啡	HK\$68
Latte 鮮奶咖啡	HK\$68
Cappuccino 泡沫咖啡	HK\$68
English Breakfast 英式早餐茶	HK\$68
Earl Grey 伯爵茶	HK\$68
Peppermint 薄荷茶	HK\$68
Camomile 洋甘菊茶	HK\$68
Jasmine 茉莉花茶	HK\$68



## ❁ WINE BY THE GLASS 精選餐酒 ❁

Selected Sparkling Wine 精選葡萄汽酒 Glass 杯 HK\$128

House Red Wine or White Wine 精選紅或白葡萄酒 Glass 杯 HK\$98

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## ❁ CHAMPAGNE & SPARKLING 香檳及葡萄汽酒 ❁

Perrier Jouët Grand Brut NV, France Bottle 瓶 HK\$988

G.H. Mumm Brut Cordon Rouge NV, France Bottle 瓶 HK\$988

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## ❁ WHITE WINE 白葡萄酒 ❁

Schiopetto Des Rosis Pinot Grigio 2017 (Friuli, Italy) Bottle 瓶 HK\$568

Butterfield Station Chardonnay 2018 (California, USA) Bottle 瓶 HK\$568

Twinwoods Semillon Sauvignon Blanc 2017 (Western Australia) Bottle 瓶 HK\$568

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## ❁ RED WINE 紅葡萄酒 ❁

E. Guigal Côtes-du-Rhône Rouge 2015 (Rhône Valley, France) Bottle 瓶 HK\$568

Kellermeister Barossa Vineyards Shiraz 2017 (Barossa Valley, Australia) Bottle 瓶 HK\$568

Viu Manent Reserva Cabernet Sauvignon 2017 (Colchagua Valley, Chile) Bottle 瓶 HK\$568

Additional beverages & wine selection available on request 另備其他飲料和酒類可供選擇

Vintages are subjected to modification according to availability 葡萄酒年份或根據供應而作適度調整

Room Service Hours: 12pm to 10pm. All prices are subject to 10% service.

客房服務時間：中午12時至晚上10時。以上價目另收加一服務費。



## ❁ BEERS 啤酒 ❁

Tsing Tao or Heineken  
青島啤酒或喜力啤酒

Bottle 瓶 HK\$88

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## ❁ COCKTAILS 雞尾酒 ❁

Bloody Mary, Martini, Metropolitan, Manhattan, Negroni

HK\$108

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## ❁ SOFT DRINKS & WATER 汽水及水 ❁

VOSS - Norway (Still or Sparkling)  
挪威VOSS純礦泉水或有汽礦泉水

375ml 毫升 HK\$68

800ml 毫升 HK\$98

Coke, Coke Zero, Coke Light, Sprite, Ginger Ale,  
Soda Water, Tonic Water or Iced Lemon Tea  
可口可樂、零系可口可樂、健怡可口可樂、雪碧、薑汁汽水、  
梳打水、湯力水或凍檸檬紅茶

HK\$68

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## ❁ FRESH JUICES 鮮榨果汁 ❁

Orange, Apple, Pineapple, Tomato or Grapefruit  
香橙、蘋果、菠蘿、番茄或西柚

HK\$78

# FINDS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

Established in 2004, FINDS has been Hong Kong's iconic Nordic restaurant, with award winning cuisine crafted by the chef. FINDS is an acronym for the Nordic countries – Finland, Iceland, Norway, Denmark and Sweden, and carries a distinct Nordic culture.

於2004年開業，FINDS是香港極具代表性的北歐餐廳及酒吧，其名稱代表北歐五國：芬蘭 (FINLAND)、冰島 (ICELAND)、挪威 (NORWAY)、丹麥 (DENMARK) 及瑞典 (SWEDEN)。

FINDS提供不同北歐風格的佳餚。

Opening Hours:

Mon - Sun: 6:30am - 10pm

營業時間

星期一至日：早上6時30分至晚上10時



Inspired by the Dadaism art movement of the early 20th century, Dada Bar + Lounge is a living example of contrast and imagination. For those searching for a dose of something bizarrely hip, Dada is a living, breathing ignition of the senses; daring drinks take the reigns of taste buds, inspired jazz melodies offer mesmerizing aural flavours.

取名自曾轟動世界藝壇的達達藝術運動 (Dadaism)，Dada Bar + Lounge 的設計揉合抽象與虛幻，把這二十世紀初舉足輕重的文藝氣息發揮得淋漓盡致，為賓客帶來與別不同的感官享受。創新的雞尾酒為味蕾帶來前所未有的刺激；爵士樂的美妙音韻動人心弦。

Opening Hours:

Mon - Sun: 4pm - 1am

營業時間

星期一至日：下午4時至凌晨1時

T (852) 3763 8888 | F (852) 3763 8899 | WWW.THELUXEMANOR.COM

 The Luxe Manor  @theluxemanorhk

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