



GOURMET GRAB-AND-GO MENU 外賣自取菜單

Available at 12:00 - 21:30 daily 每天 12:00 - 21:30 供應

Orders shall be placed at least one hour before the pickup time by calling the order hotline: +852 3552 3028.
賓客須於取餐時間最少一小時或之前致電+852 3552 3028 下單。



BUBBLY SEAFOOD INDULGENCE 香檳海鮮套餐 **\$898 per set for two persons 港幣898元 (二人份量)**

Upgraded to serve with a bottle of Taittinger Reserve, Brut Champagne
升級配送 Taittinger Reserve, Brut香檳一支

Baked seasonal oysters with bacon & parmesan cheese (4 pieces)
巴馬臣芝士煙肉焗蠔 (4隻) (S, D, P)

Baked whole Canadian lobster with garlic butter (450g)
香蒜牛油焗原隻加拿大龍蝦 (450克) (S, D)

Pan-fried hand-dived Hokkaido scallops (2 pieces)
香煎北海道帶子 (2隻) (S, D)

Grilled king crab leg with chilli, spring onion & garlic (200g)
香辣蒜香鱈蟹腳 (200克) (S, D)

Locally sourced little neck clams (250g)
Garlic and white wine butter sauce
Served with grilled sourdough bread
蒜蓉白酒牛油汁煮本地短頸蜆 (250克) (S, D, G)
配香烤酸麵包

All discount privileges are not applicable to the above menus 所有折扣優惠不適用於以上菜單

All our seafood is sustainably-sourced.

* We recommend your beef sliders should be well done. If you wish it to be served otherwise, please inform your server when placing your order.

D: Contains dairy / G: Contains gluten / N: Contains nuts / P: Contains pork / S: Seafood / V: Vegetarian / VE: Vegan

Please inform your server if you have any allergies or dietary restrictions.

菜單上所有菜式均選用可持續發展海鮮。

* 我們建議食用全熟牛肉。如有其他需要，請於點餐時向服務員提出。

D: 含有奶類製品 / G: 含有麩質 / N: 含有堅果 / P: 含有豬肉 / S: 海鮮 / V: 素食 / VE: 全素
如閣下有任何食物敏感，請與我們的服務員聯絡。

Pick-up location: Level 5, Cordis, Hong Kong, 555 Shanghai Street, Mongkok
取餐地址：九龍旺角上海街555號香港康得思酒店5樓



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LIGHT BITES 小食

Grilled bell pepper, smoked paprika and Manchego cheese toasties 98

烤甜紅椒, 煙燻紅椒粉曼徹格芝士多士
(D, G, V)

Forest mushrooms gluten salad

野菌烤麩沙律 (G, N, VE)

Black truffle, shiitake mushroom, endive, crisp Cordyceps flower, balsamic, pine nuts

黑松露, 鮮冬菇, 菊苣, 蟲草花,

意大利黑醋, 松子仁

Appetizer 前菜份量 218

Main course 主菜份量 308

Hereford OBE organic grass-fed beef sliders* (2 pieces) 138

迷你澳洲赫里福德有機草飼牛肉漢堡*

(兩件) (D, G)

Pickles, aged Cheddar cheese, romaine lettuce, hand-cut triple cooked chips

酸青瓜, 車打芝士, 羅馬生菜, 秘製薯角

Omnipork plant-based meat balls 118

植物素豬肉丸(VE)

Pimiento de piquillo sauce

西班牙紅椒汁

MAIN COURSES 主菜

Heart-healthy super foods salad

健怡全素沙律 (G, N, VE)

Crisp tofu, sesame, red cabbage, kale, macadamia nuts, lychee,

sweet sesame and garlic dressing

脆豆腐, 芝麻, 紅椰菜, 羽衣甘藍,

夏威夷果仁, 荔枝, 蒜香芝麻沙律醬

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Seafood paella 298

西班牙海鮮飯 (D, P, S)

New Caledonia prawns, littleneck clams, fresh crab meat, Ibérico chorizo, jalapeño, semi-dried tomato, smoked paprika, long beans

新喀里多尼亞大蝦, 短頸蜆, 鮮蟹肉,

西班牙辣肉腸, 番茄乾, 煙燻藏紅花,

墨西哥辣椒, 青豆角

SIDES 配菜

Sautéed Indonesian tempeh 68

香炒印尼豆乾 (VE)

Chilli and shiitake mushrooms

辣椒, 鮮冬菇

Sautéed broccolini 68

香炒花椰菜苗 (D, N, VE)

Toasted almonds

配香烤杏仁

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