

## 午餐限定



Fried Chicken Leg with Salted Egg  
Served with Instant Noodles with Japanese  
Soya Sauce Or Rice with Scallions

鹹蛋黃脆炸雞脾  
配日式醬油拌公仔麵或蔥油白飯  
Served with Drink 配咖啡或茶

\$68

## LUNCH MENU

All sets are served with  
Soup of The Day & Coffee or Tea  
午餐配精選餐湯及咖啡或茶



A. Korean Stir-Fried \$78  
Glass Noodles  
Served with Crispy Seaweed &  
Shrimp Sushi Rolls  
韓式炒粉絲  
配紫菜炸蝦壽司卷



B. Korean Kimchi \$88  
Seafood Fried Rice  
韓式泡菜海鮮炒飯



C. Pork Chop \$98  
Cutlet Curry &  
Egg Rice Bowl  
咖哩吉列豬扒蛋蓋飯



D. Black Garlic \$108  
Shoyu Ramen  
Served with Japanese  
Fried Dumplings (3pcs)  
黑蒜醬油野菜拉麵  
配日式煎餃子(3隻)



E. Shrimp Spaghetti \$118  
in Lobster Sauce  
龍蝦汁鮮蝦意大利粉



F. Grilled Sirloin Steak \$149  
Seasonal Vegetables  
Gravy Sauce  
燒靚飼西冷牛扒  
伴薯菜, 燒汁

## Drinks Upgrade 升級飲品

Seasonal  
Drinks (Glass)  
季節飲品(杯)  
\$22

Asahi / Blue Girl  
(Bottle)  
朝日/藍妹啤酒(枝)  
\$28

Red Wine or  
White Wine (Glass)  
紅酒或白酒(杯)  
\$32

RedMR Club 會員 免費升級爆打香水檸檬系列

## Add On 追加

Japanese Fried  
Dumplings (3pcs)  
日式煎餃子(3件)  
\$28

Stir-Fried Chicken Gizzard  
with Leeks (Half)  
京蔥香蒜雞腎(半份)  
\$38

Deep-fried Chicken  
Wings (3pcs)  
脆炸雞翼(3件)  
\$28

Deep-fried Chicken  
Soft Bones  
酥炸雞軟骨  
\$36

Black Truffle  
French Fries  
黑松露炸薯條  
\$38

Vanilla Ice Cream  
雲呢拿雪糕  
\$12

Homemade Cake  
自家蛋糕  
\$20



### 午餐限定

Koarea Kimchi Inaniwa Udon Soup  
Served with Roasted Kimchi  
Cheese Rice Ball  
韓式泡菜湯稻庭烏冬  
配烤芝士泡菜飯糰  
Served with Drink 配咖啡或茶

\$68

## LUNCH MENU

All sets are served with  
Soup of The Day & Coffee or Tea  
午餐配精選餐湯及咖啡或茶



A. Fried Shrimp \$78  
Curry & Egg Rice Bowl  
咖喱吉列大蝦蛋蓋飯



B. Stir-Fried Spaghetti \$88  
with Diced Beef  
Tenderloin in Black  
Pepper Sauce  
黑胡椒炒牛柳粒意大利粉



C. Japanese Style \$98  
Roast Pork Rice with  
Sunny Side Up Egg  
和風醬油太陽蛋叉燒炒飯



D. Baked Tomato \$108  
Spanish Pork Loin Rice  
with Sunny Side Up Egg  
太陽蛋蕃茄焗  
西班牙黑毛豬扒飯



E. New Zealand \$128  
Grilled Lamb Chops,  
Yellow Curry Vegetables  
Served with Japanese Rice  
紐西蘭香烤羊排, 黃咖喱野菜  
配日本珍珠米



F. Grilled Sirloin Steak \$149  
Seasonal Vegetables  
Gravy Sauce  
燒穀飼西冷牛扒  
伴薯菜, 燒汁

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\$38

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\$28

Deep-fried Chicken  
Soft Bones  
酥炸雞軟骨  
\$36

Black Truffle  
French Fries  
黑松露炸薯條  
\$38

Vanilla Ice Cream  
雲呢拿雪糕  
\$12

Homemade Cake  
自家蛋糕  
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## LUNCH MENU

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Soup of The Day & Coffee or Tea  
午餐配精選餐湯及咖啡或茶



- A. Korean Stir-Fried Glass Noodles \$99  
Served with Crispy Seaweed & Shrimp Sushi Rolls  
韓式炒粉絲  
配紫菜炸蝦壽司卷



- B. Korean Kimchi Seafood Fried Rice \$109  
韓式泡菜海鮮炒飯



- C. Pork Chop Cutlet Curry & Egg Rice Bowl \$119  
咖哩吉列豬扒蛋蓋飯



- D. Black Garlic Shoyu Ramen \$129  
Served with Japanese Fried Dumplings (3pcs)  
黑蒜醬油野菜拉麵  
配日式煎餃子(3隻)



- E. Shrimp Spaghetti in Lobster Sauce \$139  
龍蝦汁鮮蝦意大利粉



- F. Grilled Sirloin Steak \$159  
Seasonal Vegetables  
Gravy Sauce  
燒穀飼西冷牛扒  
伴薯菜, 燒汁

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京蔥香蒜雞腎(半份)  
\$38

Deep-fried Chicken Wings (3pcs)  
脆炸雞翼(3件)  
\$28

Deep-fried Chicken Soft Bones  
酥炸雞軟骨  
\$36

Black Truffle French Fries  
黑松露炸薯條  
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Vanilla Ice Cream  
雲呢拿雪糕  
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Pepper Sauce  
黑胡椒炒牛柳粒意大利粉



- C. Japanese Style \$119  
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Sunny Side Up Egg  
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