

MAHOGANY LOUNGE

Origin of Seafood: Australia (A), Import (I), Mixed (M). Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences. A 1.15% surcharge applies for all credit card transactions. Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays.

Menu

Entrée

前菜

Atlantic Salmon Poke Bowl with Soy & Sesame Dressing (A) 🍷	30
三文魚刺身蓋飯配醬油芝麻醬 🍷	
White Rice, Cucumber, Ginger, Pickle Radish, Soybean, Seaweed	
白飯、青瓜、薑片、醃蘿蔔、毛豆、海苔	
Steamed BBQ Pork Bun (3 pcs) 🍷	16
蒸叉燒包 (3件) 🍷	
Chilli Sauce	
辣椒醬	
Vegetable Spring Roll (3 pcs) 🍷	14
素春卷 (3件) 🍷	
Sweet and Sour Sauce	
甜酸醬	
Crisp Fried Prawn (3 pcs) (I) 🍷	16
香脆炸蝦 (3件) 🍷	
Wasabi Mayo	
芥末美乃滋	

Menu

Sea 海鮮

Steamed Ginger Shallot “Infinity Blue” Barramundi 180g (A) 薑蔥清蒸盲鰱 (180克) Bok Choy, Supreme Soy Sauce with Jasmine Rice 配大白菜、特級醬油、絲苗白飯	38
Pan Fried Atlantic Salmon 180g (A) 香煎三文魚 (180克) Grilled Eggplant, Artichoke with Sauce Vierge and Basil 配烤茄子、洋蓟、橄欖油檸檬香草汁、羅勒	42
Sydney Rock Oysters (1 Dozen) (A) 悉尼生蠔 (12隻) Natural or Mornay 原味或芝士焗	36

Land 肉類

MBS4+ “Tajima Wagyu” Rump 200g MBS 4+和牛後臀肉 (200克)	54
Bonded Reserva ‘Vintage Beef Co” Tenderloin 200g 菲力牛柳 (200克)	62
MBS9+ “Wagyu Full Blood Shiro Kin” Top Sirloin 200g MBS 9+和牛 西冷扒 (200克)	89

Choose One Side and One Sauce 每道主餐可選一款配菜及一款醬汁

Choice of Sides 配菜任選一款

French Fries
炸薯條

Mixed Leaves Salad
雜菜沙律

Steamed Broccolini
清蒸西蘭花

Choice of Sauce 醬汁任選一款

Peppercorn
黑胡椒汁

Mushroom
蘑菇汁

Gravy
肉汁

Menu

Asian

亞洲風味

Spicy Drunken Noodle 冠 30

泰式香辣炒麵 冠

Hokkien Noodle with Choice of Prawn (I), Chicken or Beef with Egg, Bamboo Shoot and Basil

可配鮮蝦, 雞肉或牛肉

Egg Fried Rice 冠 28

蛋炒飯 冠

Choice of Prawn (I), Chicken or Beef with Carrot and Green Peas

可配鮮蝦, 雞肉或牛肉

Mongolian Beef 34

蒙古牛肉

Asian Vegetable and Jasmine Rice

配時蔬、絲苗白飯

Steamed Bok Choy & Broccolini with Soy Sauce 24

醬油白菜及西蘭花

Crispy Garlic and Jasmine Rice

配香脆蒜片、絲苗白飯

Egg Noodle Soup 冠 28

清湯麵 冠

Choice of Beef Ball or Chicken Prawn Wonton (I), Chicken Broth, Bok Choy

可配牛丸或雞肉鮮蝦雲吞

Paneer Tikka Masala 28

印度香料烤芝士瑪莎拉

Naan Bread and Cucumber Raita

配印度烤餅、青瓜乳酪醬

Sweet

甜品

Seasonal Fruit Platter with Fresh Berries 冠 18

時令果盤配莓果 冠

Banoffee Ice Cream 18

香蕉焦糖雪糕

Caramel Sauce and Biscuit

焦糖醬、餅乾碎