

Seasonal Menu 時令餐單

FOOD 食品

CRAFT PIZZAS 手工意式薄餅

Signature Tai O Pizza 招牌大澳滋味 88

Thin crust topped with Tai O shrimp paste infused tomato sauce, mozzarella cheese, Tai O salted fish, tomato slices, dried sakura shrimp & garden fresh basil
薄脆餅底塗上大澳蝦膏蕃茄醬、水牛芝士、大澳鹹魚、蕃茄片、櫻花蝦米、鮮羅勒

Sausage & Peppers Pizza 秘製香腸燈籠椒 88

Thin crust topped with Tai O shrimp paste infused tomato sauce, mozzarella cheese, our secret recipe pork sausages infused with shrimp paste, tri-colored sweet peppers
薄脆餅底塗上蝦膏蕃茄醬、水牛芝士、秘製蝦膏味豬肉腸、三色燈籠椒

Margherita Pizza 瑪格麗特 78

Thin crust topped with Tai O shrimp paste infused tomato sauce, mozzarella cheese, garden fresh basil
薄脆餅底塗上蝦膏蕃茄醬、水牛芝士、鮮羅勒

SEASONAL PASTA 時令意粉

Pasta Bolognese 博洛尼亞風格肉醬意粉 108

Bolognese sauce slow-cooked for 5+ hours with penne pasta, inspired by Italian Chef Marcella Hazan
博洛尼亞風格肉醬慢煮 5 個多小時，配長尖意粉，靈感來自意大利廚師 Marcella Hazan

Pasta with Meatballs 肉丸意粉 108

Juicy meatballs with penne pasta, inspired by Chef Jamie Oliver
多汁肉丸配長尖意粉，靈感來自英國廚師 Jamie Oliver

Pasta with Sausage & Peppers 香腸&甜椒意粉 108

Plump English sausage & tri-color sweet peppers with penne pasta
肥美英式香腸&三色甜椒配長尖意粉

Summer Garden Pasta (v) 夏日田園意粉 78

Penne pasta with cherry tomatoes & herbs, steeped for 4+ hours & Grana Padano cheese
香草櫻桃番茄浸泡 4 個多小時，配長尖意粉、格拉納帕達諾奶酪碎

☞ All prices are subject to 10% service charge ☞

☞以上價格加一服務費☞

ALL DAY BREAKFAST 全日早餐

Full English all day breakfast 英式全日早餐 98

English sausage, bacon strips, hash brown, creamy scrambled eggs, baked beans, toast & butter
肥美多汁英式香腸、香脆煙肉片、煎薯餅、軟滑炒蛋、焗豆、牛油多士

Breakfast Lite 輕盈早餐 68

Crispy Bacon, creamy scrambled eggs, hash brown, toast & homemade hummus
香脆煙肉片、軟滑炒蛋、煎薯餅、自製鷹嘴豆醬多士

Vegetarian all day breakfast (v) 素食全日早餐 88

Portabella mushroom, hash brown, creamy scrambled eggs, baked beans, toast & homemade hummus
香草烤大磨菇、煎薯餅、軟滑炒蛋、焗豆、自製鷹嘴豆醬多士

SAVORY SNACKS 滋味小食

Satay Chicken Kebabs 沙嗲雞肉串 58

Malaysian-style chicken skewers, accompanied by fresh sliced cucumbers and homemade peanut sauce
馬來西亞口味雞串，伴以爽脆青瓜片和自製花生醬

Spicy Beef Kebabs 香辣牛肉串 58

Mexican-style beef skewers, served with tortilla triangles & tomato salsa sauce
墨西哥式牛肉串，配玉米餅及蕃茄莎莎醬

Souvlaki Pork Kebabs 烤豬肉串 58

Greek-style pork skewers, served with tortilla triangles & tzatziki sauce
希臘風味豬肉串，配玉米餅和酸奶黃瓜醬

Herb Roasted / Spicy Chicken Wings 香草 / 香辣雞翼 68

Mediterranean-style herb / Jamaican-style air fried tender, juicy chicken wings & roasted potato wedges
氣炸地中海式香草 / 香辣牙買加風味雞翼配烤薯角

HEALTHY WRAPS 健康捲餅

Herb Roasted Chicken Wrap 香草烤雞捲餅 58

Mediterranean-style herb chicken, homemade hummus, lettuce & tomato salsa, served with potato wedges
地中海式香草雞胸肉，自製鷹嘴豆醬，新鮮生菜及蕃茄莎莎醬配烤薯角

Spicy Korean Pork Wrap 辣韓式豬肉捲餅 58

Korean-style spicy thin pork slices, crispy lettuce & tomato salsa, served with potato wedges
韓式辣肉片，新鮮生菜及蕃茄莎莎醬配烤薯角

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DRINKS 飲品

Coffees 咖啡

Long black 美式黑咖啡 40 / Espresso 意式特濃咖啡 30

Latte 意式白咖啡 45 / Cappuccino 意式泡沫咖啡 45

(Iced coffee 凍咖啡 + 5 / Extra shot 增咖啡份量 + 8)

Teas (Pot) 茶 (壺) 42

Chamomile 洋甘菊 / Earl grey tea 伯爵茶 / English breakfast tea 英式早餐茶

Kombucha 澳洲紅茶菌 52

Peach 蜜桃 / Ginger lemon 檸檬薑 / Lemon lime & mint 青檸薄荷

Sodas 梳打 48

Lemon soda 檸檬梳打 / Blueberry soda 藍莓梳打

Fresh Cold Pressed Juices 鮮榨慢磨果汁 48

Carrot, apple & celery 紅蘿蔔 + 蘋果 + 西芹

Draught beers from Hong Kong Beer 香港啤酒公司釀造生啤 72

Big Wave Bay IPA 大浪灣印度淡艾爾麥啤 / Amber ale 琥珀艾爾麥啤

Wines 葡萄酒

House white wine 白餐酒 glass 杯 70 / bottle 樽 195

House red wine 紅餐酒 glass 杯 75 / bottle 樽 210

Italian prosecco 意大利有汽酒 glass 杯 95 / bottle 樽 255

Summer Slushies 夏日冰沙 52

Watermelon slushie 西瓜冰沙 / Mango slushie 芒果冰沙

Summer Cocktails 夏日雞尾酒

Mojito 莫吉托 68

White rum, sugar, lime juice, soda water & crushed mint 白朗姆酒、糖、青檸汁、蘇打水 & 碎薄荷

Piña Colada 椰林飄香 88

White rum, coconut cream, slow-pressed pineapple juice 白朗姆酒、椰奶醬、慢壓菠蘿汁

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