



## SPECIAL SUGGESTIONS 特別推介

### ENTRÉE 頭盤

Oyster Shooter 蠔飲一杯 4.8 per serve  
(minimum 2 serves per order)

Thai Fish Cake 泰式魚餅 9.8

Grilled Scallops with Kiwi and Tomato Salsa 一口帶子 14.8

Duck with Mango and Plum Sauce 芒果鴨 22.8

### MAIN 主菜

Grain Fed Full Blood Wagyu 雪花西冷和牛  
330 gms Marble Score - 7 58.8

Nolan T-Bone Grain Fed Private Selection 400 gms 雪花T骨扒 30.8

Fillet Mignon 肉眼牛柳扒 28.8

Roast Rack of Lamb in Lamb Jus 烤羊架 24.8

10% surcharge on public holidays 公定假日另加收一成

Corkage \$6.0 per bottle 開瓶費 \$6.0 一瓶

Sorry No Separate Bills 恕不代分賬

\* Additional 6.0 to your choice of any Main will include soup of the day, dessert  
and coffee/tea

另加 6.0 可改成套餐



## ENTRÉE 頭盤

### Oysters 蠔

Natural 新鮮生蠔  
with caviar and champagne vinegar dressing

or

Japanese Style with Seaweed

Kilpatrick 煙肉焗蠔 or Mornay 芝士焗蠔

Japanese Style Baked Oysters 日式焗蠔

½ Dozen Market Price 时价
1 Dozen Market Price 时价

Japanese Style Baked Scallops 日式烤帶子

½ Dozen 16.8

1 Dozen 30.8

Char-grilled Octopus with garlic and chilli olive oil 炭燒八爪魚 12.8

Deep Fried Mushroom stuffed with cream cheese, bacon and chives 炸釀蘑菇 10.8

Salt & Pepper Squid 椒鹽魷魚 10.8

Baked Escargots with Mushroom, Garlic and Herbs 牛油焗田螺 9.8

Garlic Bread 蒜蓉麵包 4.8



## SOUP 湯品

Baked Seafood Soup with Puff Pastry 酥皮焗海皇湯 7.8

Lobster Bisque with Crab Wonton 龍皇湯 6.8

French Onion Soup 法式洋蔥湯 5.8

Cream Soup (choice of chicken, corn, crab or mushroom) 4.8

自選忌廉湯 (雞, 粟米, 蟹, 或蘑菇)

1.0 per additional choice 每加一款附加 1.0

## SALAD 沙律

Seared Sirloin Steak Salad with Wasabi Mayonnaise 燒薄西冷沙律 14.8

Japanese Style Avocado Crab Salad 日式牛油果蟹肉沙律 14.8

Smoked Salmon with Avocado Salad 煙三文魚牛油果沙律 13.8

Tofu and Seaweed Salad 日式豆腐海草沙律 12.8

Traditional Caesar Salad 凱撒沙律 10.8

with Prawns 大蝦 13.8

with Chicken 雞 11.8

Garden Salad 田園沙律 8.8

with Chicken 雞 11.8

with Tuna 吞拿魚 10.8



## MAIN 主菜

Surf and Turf 海陸雙拼 32.8

Tenderloin Steak and Jumbo King Prawns  
*served with mashed potato, seasonal vegetables and choice of sauce*

Char-grilled T-Bone Steak 炭燒丁骨牛扒 22.8  
*served with chips, seasonal vegetables and choice of sauce*

Slow Cooked Lamb Shank 紅酒燴羊腿 21.8  
*served with seasonal vegetables, mashed potato in lamb jus*

Sliced Roast Duck Breast 烤鴨胸 21.8  
*nested on a bed of mashed potato, seasonal vegetables topped with duck jus*

Char-grilled Baby Lamb Cutlet 烤小羊扒 20.8  
*served with mashed potato, seasonal vegetables with rosemary lamb jus*

Char-grilled New York Steak 炭燒紐約牛扒 20.8  
*served with chips, seasonal vegetables and choice of sauce*

Mango Stuffed Chicken Breast 芒果雞胸 20.8  
Avocado Stuffed Chicken Breast 牛油果雞胸 18.8  
*served with mashed potato, seasonal vegetables and cream sauce*

Mixed Grill Platter 潮樓烤扒 19.8  
*mix of pork, chicken, lamb, bacon, sausage  
served with chips, seasonal vegetables and red wine sauce*

Baked Pork Ribs with Honey Orange BBQ Sauce 蜂蜜柳橙烤豬肋排 19.8  
*served with chips and seasonal vegetables*

Hainanese Chicken Rice 海南雞飯 16.8

Hong Kong Style Baked Pork Chop Rice 港式焗豬扒飯 16.8

Thai Red Curry Chicken Rice 泰式紅咖哩雞飯 15.8

\* steak sauces : Black Pepper, Red Wine, Mushroom or Diane Sauce  
自選牛扒汁：黑椒汁，紅酒汁，蘑菇汁，戴安汁



## SEAFOOD 海鮮

Grilled Seafood Platter 扒海鮮大碟 24.8  
*prawns, salmon, scallops, mussels, octopus and fish served with salad*

Grilled King Prawns with Garlic Butter 香蒜牛油扒大蝦 23.8  
*served with rice and seasonal vegetables*

Grilled Tasmanian Salmon Fillet 新鮮塔省三文魚扒 22.8  
*nested on a bed of mashed potato and seasonal vegetables with dill white wine sauce*

Grilled Ocean Perch 扒深海鱸魚 21.8  
*served with chips, seasonal vegetables and White Wine Sauce*

Seafood Basket 海鮮籃 19.8  
*prawns, calamari rings, seafood sticks, scallop and fish served with salad and chips*

Fried Rice with Salmon and X. O. Sauce 三文魚 X O 醬炒飯 17.8

Pan Fried Pacific Dory Fillet 香煎多利魚柳 16.8  
*served with chips, seasonal vegetables and garlic herb butter sauce*

Baked Seafood Dorria Rice with Cheese 焗海鮮飯 16.8



## PASTA and RISOTTO 意式料理

Smoked Salmon Risotto 煙三文魚意式燴飯 16.8

Seafood Risotto with White Wine Sauce 白酒汁海鮮意式燴飯 16.8

Seafood Risotto with Tomato Sauce 茄汁海鮮意式燴飯 16.8

Seafood Marinara 海鮮燴意粉 16.8

Smoked Salmon Fettuccini 煙三文魚蘑菇汁燴意粉 16.8

Chicken and Mushroom Risotto 雞胸蘑菇意式燴飯 15.8

Spaghetti Boscaiola 白汁蘑菇煙肉燴意粉 15.8

Spaghetti Bolognese 肉醬意粉 15.8

Grilled Vegetables 雜菜 14.8

With choice of spaghetti,

risotto or fettuccini 自選意粉或意式燴飯

Choice of cream sauce or tomato sauce 自選白汁或茄汁



## CHILDREN'S SET MENU

(for age 12 and under)

Soup of the Day

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### Main

Chicken Nuggets and Chips

or

Fish and Chips

or

Spaghetti Boscaiola

or

Spaghetti Bolognese

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Ice Cream with choice of topping  
(banana, caramel, chocolate or strawberry)

*\$14.80 per head*



## LIGHT LUNCH

Large Soup of the Day 9.8  
*served with Garlic Bread*

Classic Fish and Chips 12.8  
*served with salad*

Heritage Omelette 12.8  
With Chicken, Bacon, Mushroom, Onion and Cheese  
*served with chips and salad*

Calamari Rings 13.8  
*served with chips and salad*

Chicken Schnitzel and Chips 13.8  
*served with salad*

Beef Burger\* 13.8  
With Tomato and Lettuce  
*served with chips and salad*

Heritage ABC Burger\* 15.8  
Avocado, Bacon and Spicy Chicken  
*served with chips and salad*

\*additional fillings for Burger available :

Beef 2.0 / Chicken 2.0 / Bacon 1.0 / Egg 1.0 / Cheese 1.0 /  
Tomato, Cucumber, Onion or Lettuce 0.5 each





## DESSERT 甜品

Chocolate Melting Heart 心太軟 12.8

Heritage Jubilee 8.0

*choice of Cherry or Strawberry, served with fresh cream and ice-cream*

Assorted Souffle 熱梳乎厘 (巧克力、檸檬、香橙) 7.5

*choice of chocolate, lemon or grand marnier*

*please allow 30 minutes to prepare*

Banana Puff 香蕉酥餅 7.5

*served with cream and ice-cream*

Homemade Apple Strudel 蘋果批 7.5

*served with cream and ice-cream*

Crepe with Banana or Strawberry 香蕉或草莓薄餅 7.0

*served with cream and ice-cream*

Jumbo Banana Split 香蕉船 6.5

*with strawberry and chocolate topping and cream*

Flavoured Crème Brulee 時果法式焦糖焗布丁 6.8

Plain Crème Brulee 法式焦糖焗布丁 6.0

Ice Cream 雪糕 4.0

*served with cream and choice of topping*



## COFFEE

Cappuccino 3.5

Latte 3.5

Flat White 3.5

Decaffeinated Coffee 3.5

Espresso 3.5

Mocha Coffee 3.8

Heritage Devils' Coffee 8.5

Irish – Irish Whiskey 7.9

Jamaican – Tia Maria 7.9

French – Grand Marnier 7.9

Mexican – Kahlua 7.9

Roman – Galliano 7.9

## PORT

Grandfather Port 11.8

Galway Pipe Port 7.0

Hanwood Port 6.0