

MENU

Set Lunch

Daily Salad 是日沙律

Soup 餐湯

Soup of the Day 是日餐湯

or 或

Lobster Bisque 法式龍蝦濃湯 +HK\$20

Main Course 主菜

(Your Choice of One Dish 請選擇一款主菜)

French Cut Lamb Rack 法式羊扒 +HK\$40

Classic Char-grilled Rib Eye Steak 經典炭燒肉眼扒 +HK\$40

Baked Thick-cut Spanish Pork Chop with Fried Rice 焗西班牙厚切豬扒飯

Baked Fried Rice with Grilled Chicken and Mushroom 烤雞蘑菇焗飯

Hainanese Chicken Rice 海南雞飯

U.S Style Mixed Grill with Plain Rice 美式雜扒飯

Black Pepper Steak with Plain Rice 黑椒牛扒飯

Fried Chicken Curry in Japanese Style with Plain Rice 日式炸雞咖喱飯

Sweet and Sour Fish Fillet with Plain Rice 糖醋魚柳飯

Stir-fried Spaghetti with Garlic and Shrimps 蒜香鮮蝦炒意粉

Beef Stroganoff Spaghetti 俄羅斯牛柳絲意粉

Fried Rice Noodles with Shredded Beef Tenderloin in XO Sauce

乾炒XO醬牛柳絲河粉

Dessert 甜點

Blueberry Cheese Cake 藍莓芝士蛋糕

Coffee or Tea 咖啡或茶

HK\$138 /per person 每位



VALUABLE

• Hotel guests, Panda Circle Members and Y-Vipers Members are entitled to 20% off 酒店住客、悅來會會員及「悅」尊貴會員可享8折優惠
• Prices are subject to 10% service charge based on original price 以上價目須按原價加一服務費 • The above offers cannot be used in conjunction with any other discounts or promotional offers 以上推廣不可與酒店其他優惠同時使用 • Terms and conditions apply 優惠須受有關條款及細則約束 • In case of any disputes, the decision of Panda Hotel shall remain final 如有任何爭議，悅來酒店保留此優惠之最終決定權



Reservation
& Enquiries
預訂及查詢

PANDA HOTEL
悅來酒店



3/F

2409 3226 | 6902 3733 (WhatsApp)

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Baked Thick-cut Spanish Pork Chop with Fried Rice 焗西班牙厚切豬扒飯

Baked Fried Rice with Seafood in Bechamel Sauce 芝士海鮮焗飯

Malaysian Char Kway Teow 馬來西亞炒貴刁

Spaghetti Carbonara 卡邦尼意粉

Spaghetti with Hokkaido Scallop and Shrimps in Cream Sauce 北海道帶子鮮蝦忌廉汁意粉

Hainanese Chicken Rice 海南雞飯

U.S Style Mixed Grill with Plain Rice 美式雜扒飯

Malaysian Curry Beef Brisket with Plain Rice 馬來咖喱牛筋腩飯

Fish Fillet in Lemon Hollandaise Sauce with Plain Rice 檸檬荷蘭汁魚柳飯

Spicy Chicken and Pepper in Sichuan Style with Plain Rice

四川花椒麻辣雞飯

Dessert 甜點

Oolong Tea Chocolate Mousse Cake 烏龍茶朱古力慕絲蛋糕

Coffee or Tea 咖啡或茶

HK\$138 /per person 每位



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PANDA HOTEL
悅來酒店

Simplicity
Eat Light. Taste Well.

📍 3/F

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MENU

Set Dinner

Daily Salad

是日沙律

Soup of the Day

是日餐湯

Beer Battered Oyster

脆炸生蠔 (2pcs)

Main Course 主菜

(Your Choice of One Dish 任擇一款主菜)

(A) Classic Char-grilled Beef Rib Eye Steak 經典炭燒牛肉眼扒 + HK\$40

(B) French Cut Lamb Rack 法式羊扒 + HK\$40

(C) Pan-fried Salmon Fillet 香煎三文魚柳

(D) Grilled Spain Thick Cut Iberico Pork Loin 香煎西班牙厚切伊比利黑豚豬扒

(E) Baked Herbs & Salted Yellow Chicken 香草鹽燒黃油雞 (Half pc 半隻)

Sauces: Black Pepper 黑椒汁 / Garlic Gravy 蒜香燒汁 / Lemone Butter Cream Sauce 檸檬牛油忌廉汁

(All above dishes served with Seasonal Vegetable and Potato 以上均配是日薯蔬)

(F) Linguine with Mussel & Clams 香蒜青口蜆肉扁意粉

Dessert 甜點

Signature Black Forest Cake 黑森林蛋糕

Coffee or Tea

咖啡或茶

HK\$188 /per person 每位



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