



Le Café 咖啡廳

犒賞味蕾
盡在諾富特
Entertain your palate





餐牌
MENU



本地食材 Local Food



菜式符合均衡飲食指引 Dishes comply with guidelines on a balanced diet



菜式適合素食者 Dishes are suitable for vegetarian diet



小辣 Mild



中辣 Medium



伊斯蘭教之食品 Dishes are using Halal product



菜式適用於24小時客房送餐 Items are available for 24-hour Room Service

如閣下對某類別食材有過敏反應，請向本餐廳服務員查詢

Dishes may include nuts, gluten or other potentially allergenic ingredients, please feel free to ask our server for more information

開瓶費 Corkage fee: 每瓶淨價 HK\$150nett per bottle

另加一服務費 Prices are subject to 10% service charge

切餅費 Cake cutting fee: 每個淨價 HK\$150nett per cake

所有圖片只供參考 All photos are for reference only

全日早餐
All Day Breakfast

可選一款蛋的製法 ☹

(太陽蛋、煎反蛋、水煮蛋、炒蛋或焗蛋)

配以煙肉、雞肉腸、香煎蕃茄、炸薯餅、多士、什菜沙律及橙汁

Your Choice of Egg in Any Style

(Sunny Side-Up, Over Easy, Poached, Scrambled or Boiled)

Served with Bacon, Chicken Sausage, Grilled Tomato, Hashed Brown Potato, Toast, Mixed Salad and Chilled Orange Juice

\$228

湯
Soup

泰式冬蔭公蝦湯 Tom Yum Goong 🌶 H

Hot and Sour Prawn Soup served with Garlic Bread

\$148

法式洋蔥湯 French Onion Soup 🍷 H

With Cheese Crouton

\$128

意大利雜菜湯 Minestrone 🍷 🌱 H

Italian Vegetable Soup with Tomato and Pesto

\$118

精選西式餐湯 Western Soup Of The Day 🍷 🌱 🍷 H ☹

Please ask our server for the daily Soup

\$108

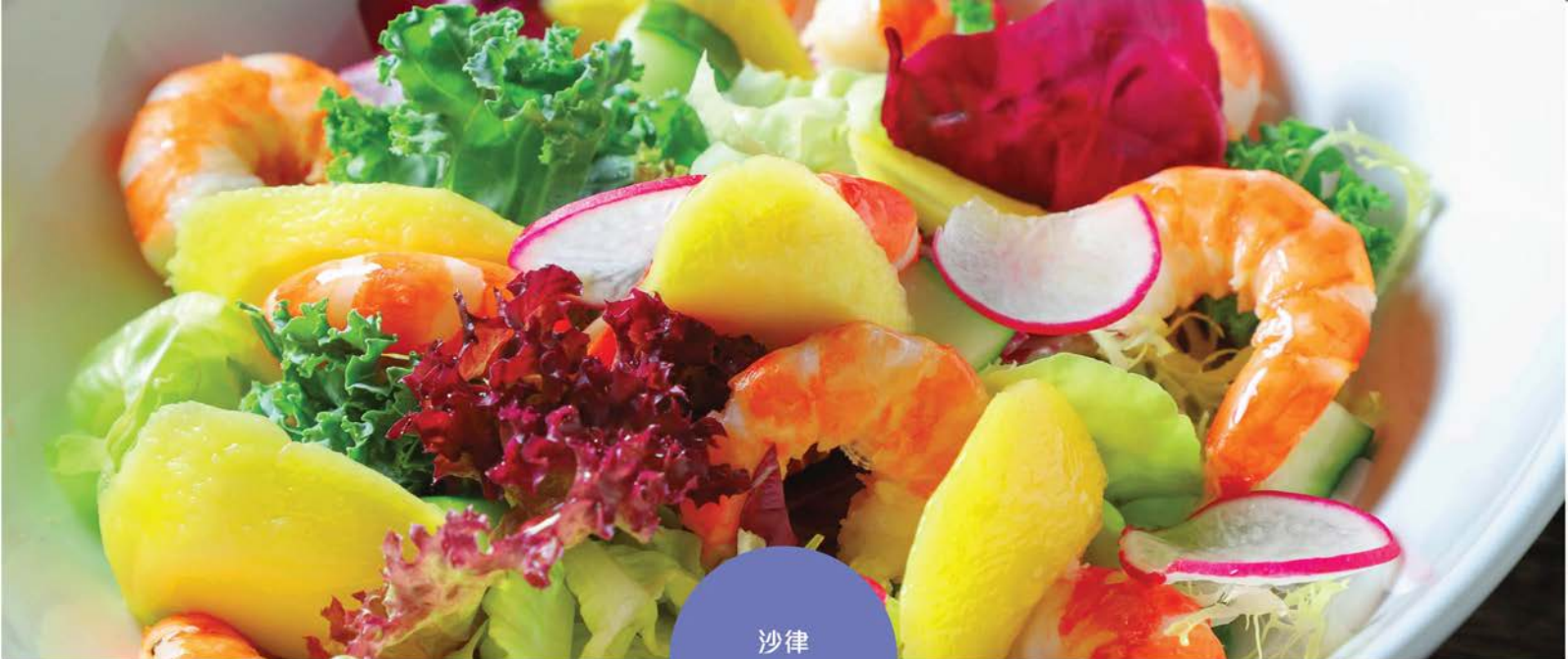
精選中式餐湯 Chinese Double Boiled Soup Of The Day 🍷 🍷

Please ask our server for the daily Soup

\$108

**所有湯類配鮮焗麵包及牛油 All soups are served with a selection of freshly baked bread and butter **





沙律
SALAD

	頭盤份量 Side	主菜份量 Full
藜麥牛油果吞拿魚沙律 Quinoa and Tuna Salad  Oven-Seared Tuna Salad with Quinoa, Avocado, Feta Cheese and Kale Leave	-	\$188
香芒大蝦沙律 Prawns and Mango Salad Hydroponic Lettuce with Poached Prawns, Mango, Radish in Balsamic Dressing	-	\$188
慢煮雞胸香橙沙律 Orange Segment Salad with Slowed Cooked Chicken Chicken Breast with Red Kidney Beans, Capsicum and Butter Lettuce in Orange Jam	-	\$178
凱撒沙律 Classic Caesar Salad   Fresh Romaine Lettuce with Parmesan Cheese, Herbs Croutons and Bacon Bits	\$118	\$168
雜菜沙律 Mixed Garden Salad   H French Bean, Mesclun, Cherry Tomatoes, Olives and Herbs Croutons in House Dressing	\$118	\$168
希臘沙律 Greek Salad with Feta Cheese   H With Capsicum, Red Onion and Mixed Olives in Lemon Dressing	\$118	\$168
另加 Extra 慢煮雞胸肉 Slow-Cooked Chicken Breast		\$42
煙三文魚 Smoked Salmon		\$42
風乾火腿 Parma Ham		\$42



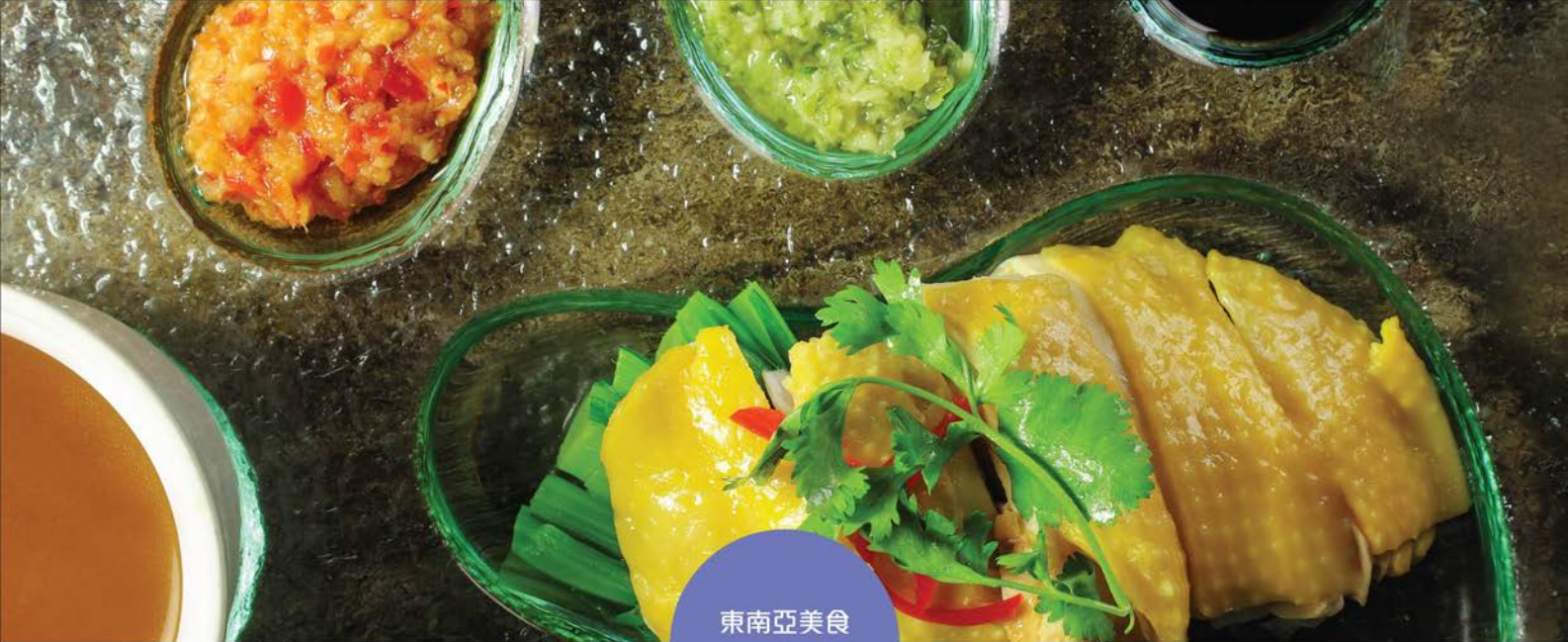
三文治及漢堡包
SANDWICH
AND BURGER

<p>牛肉漢堡包 Beef Burger ⌚</p> <p>US Prime Ground Beef with Braised Red Onion, Cheddar Cheese, Bacon and Fried Egg on Sesame Bun</p>	<p>\$188</p>
<p>諾富特薯餅漢堡扒 Novotel Beef Burger</p> <p>US Prime Ground Beef with Cheddar Cheese, Bacon on Potato Pancake</p>	<p>\$188</p>
<p>廚師公司三文治 Club Sandwich ⌚</p> <p>Ham, Slow-Cooked Chicken, Lettuce, Tomato, Egg and Bacon with Semi-Dried Tomato Mayonnaise on White Bread Toast</p>	<p>\$178</p>
<p>黑松露雞蛋火腿三文治 Truffle Egg and Speck Ham Sandwich</p> <p>Scrambled Egg with Truffle and Speck Ham on Toasted Sour Dough</p>	<p>\$178</p>
<p>扒雜菜芝士三文治 Grilled Vegetable Focaccia 🌱 🥬 🍷</p> <p>Pressed Italian Herbs Focaccia with Feta Cheese, Grilled Vegetable, Avocado and Pesto Sauce</p>	<p>\$168</p>
<p>龍蝦墨西哥卷 Tortilla Wrap with Boston Lobster</p> <p>With Tomato, Romaine Lettuce and Avocado in Romesco Sauce</p>	<p>\$198</p>



港式美食
HONG KONG
FAVOURITES

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- 雪菜火鴨絲炆米 Braised Chinese Rice Noodle with Roasted Duck**  **\$168**
With Chinese Chive, Beans Sprout and Choi Sum
- 鮮蝦雲吞湯麵 Wonton Noodle Soup**   **\$158**
Homemade Pork and Shrimp Dumplings with Egg Noodle
- 乾炒牛河 Wok-Fried Rice Noodle with Beef** **\$168**
Chinese Flat Rice Noodle with Sliced Beef, Onion, Spring Onion and Choi Sum
- 楊州炒飯 Yeung Chow Fried Rice**   **\$148**
Wok-Fried Rice with Egg, Shrimps, BBQ Pork and Spring Onion served with X.O. Sauce
- 錦繡合桃 Wok-Fried Tiger Prawn with Walnut** **\$168**
Wok-Fried Tiger Prawn with Walnut, Capsicum, Celery served with Steamed Rice



東南亞美食
ASIAN CLASSIC

海南雞飯 **Hainanese Chicken Rice** 

Poached Chicken with Ginger and Lemongrass Rice

升級至雞腿 Upgrade to Dark Meat

\$228

另加 Extra \$20

印式咖喱 **Indian Curry** 

可選：雞肉、羊肉或牛肉 **Selected with: Chicken, Lamb or Beef**

\$188

素菜咖喱 **Vegetable Curry**  

Broccoli, Cauliflower, Carrot, Chick Peas, Green Peas, Mushroom and Potatoes

以上印式咖喱及素菜咖喱均配印式白飯及印式烤餅

Both Curry dishes are served with Steamed Basmati Rice and Paratha

\$168

泰式蝦咖喱 **Thai Green Curry with Prawn**

With Eggplant, Lemongrass and served with Steamed Rice and Prawn Crackers

\$198

台灣牛肉麵 **Taiwan Braised Beef Shank Noodle**

Thick Noodle in Soup with Beef Shank

\$158

印尼炒飯 **Nasi Goreng**

Indonesian Fried Rice with Shrimps and Sambal Sauce served with Chicken Satay, Fried Egg and Shrimp Crackers

\$168



意粉
PASTA

肉醬意大利粉 **Spaghetti Bolognese** ⌵

With Minced Beef with Rich Gravy and Tomato Concasse

\$178

煙肉白菌大通粉 **Penne Carbonara** ⌵

Italian Pasta with Mushroom and Bacon in Egg York Cream

\$178

辣茄汁大通粉配羊奶芝士 **Rigatoni Arrabbiata with Goat Cheese**

With Chili Tomato Coulis and Goat Cheese

\$168

蘆筍大蝦意大利飯 **Grilled Prawns and Asparagus Risotto** 🌱 🍃 H

Italian Arborio Rice cooked with Tiger Prawns and Asparagus

\$178

牛肉千層麵 **Beef Lasagne**

Oven Baked Flat Pasta with Beef Ragout Béchamel and Smoked Mozzarella

\$178

白菌蕃茄通粉 **Paccheri Pasta with Tomato Sauce** 🌱 🍃 H ⌵

Tube Shaped Pasta with Mushroom, Asparagus and Smoked Mozzarella

\$158



薄餅
PIZZA

西班牙辣肉腸 Pepperoni

Italian Sausages, Cheese and Tomato Sauce

\$218

野菌配風乾火腿薄餅 Fungi de Parma

With Porcini Mushroom and Parma Ham

\$218

傳統芝士蕃茄 Traditional Margherita 

Tomato Sauce, Fresh Chopped Basil with Mozzarella and Pecorino Romano

\$198

菠蘿火腿 Hawaiian

Pineapple and Gammon Ham

\$208



主菜
MAIN COURSE

炭燒西冷扒 Grilled Prime Sirloin of Beef With Seasonal Vegetables, French Fries and Café de Paris Butter	\$358
炭燒紐西蘭羊扒 Char-Grilled New Zealand Lamb Chop With Gratin Potato, Eggplant and Mint Yogurt	\$358
扒牛柳配大蝦 Grilled Beef Fillet and King Prawn With Truffle Mashed Potato and Tomato Salsa	\$388
香煎美國豬扒 Pan-Fried U.S. Pork Chop With Tomato, Eggplant and Smoked Mozzarella	\$298
炸魚配薯條 Traditional Fish and Chips 🕒 H Beer Battered Sole Fish Fillet served with Tartar Sauce and Side Salad	\$228
炭燒三文魚柳 Char-Grilled Norwegian Salmon Fillet H With Fennel and Cherry Tomato	\$298
番茄香草焗鯛魚 Oven Baked Sea Bream With Sun-Dried Tomato Crust and Pesto Cream	\$298
炭燒大蘑菇 Grilled Portabello Mushroom ✓ 🕒 H Served with Asparagus, Smoked Mozzarella, Mashed Potato and Tomato Sauce	\$218



甜品
DESSERT

<p>諾富特芝士餅 Novotel Cheese Cake 🕒</p> <p>Home Baked Rich Cream Cheese Cake</p>	\$98
<p>「心太軟」朱古力餅 Molten Chocolate Cake</p> <p>With Chocolate Truffle and Vanilla Ice-cream</p>	\$98
<p>意大利芝士餅 Tiramisu 🕒</p> <p>Served with Forest Berries Coulis</p>	\$92
<p>朱古力榛子酥餅 Hazelnut Chocolate Mousse Cake</p> <p>With Sesame Macaroon and Forest Berries</p>	\$92
<p>檸檬蛋白芝士餅 Lemon Margarine Cheese Cake</p> <p>With Lemon Curd Sauce and Forest Berries</p>	\$92
<p>芝士碟 Assorted Cheese Platter</p> <p>With Quince Paste and Crackers</p>	\$168
<p>瑞士純天然牛乳雪糕 Mövenpick Ice Cream</p> <p>Vanilla / Strawberry / Chocolate</p>	<p>單球 One Scoop \$68</p>
<p>雜錦生果碟 Fruit Platter 🌱 🍏</p> <p>Seasonal Sliced Fruits with Watermelon, Pineapple and Banana</p>	<p>雙球 Two Scoops \$108</p>
	<p>細 Small \$98</p>
	<p>大 Large \$158</p>

餐酒 WINE

	每杯 By Glass	每瓶 By Bottle
白酒		
House White Wine	\$98	\$408
紅酒		
House Red Wine	\$98	\$408

汽水 SOFT DRINK

可樂 Coke	\$58
健怡可樂 Coke Light	\$58
無糖可樂 Coke Zero	\$58
薑啤 Ginger Beer	\$58
薑水汽水 Ginger Ale	\$58
七喜 7 up	\$58
梳打水 Soda Water	\$58
檸檬雜飲 Lemon Squash	\$88
香橙雜飲 Orange Squash	\$88
雜果賓治 Fruit Punch	\$88
莎利譚寶 Shirley Temple	\$88

礦泉水 MINERAL WATER

依雲礦泉水 (一千毫升) Evian 1000ml	\$98
意大利有氣礦泉水 (七百五十毫升) San Pellegrino 750ml	\$98
依雲礦泉水 (五百毫升) Evian 500ml	\$68
巴黎有氣礦泉水 (三百三十毫升) Perrier 330ml	\$62
意大利有氣礦泉水 (二百五十毫升) San Pellegrino 250ml	\$58
蒸餾水 Distilled Water	\$58

新鮮果汁及凍果汁 FRESH JUICE AND CHILLED JUICE

新鮮蘋果汁/ 甘荀汁/ 橙汁/ 西瓜汁 Fresh Apple/Carrot/Orange/Watermelon	\$68
凍紅莓汁/ 菠蘿汁/ 西柚汁/ 番茄汁 Chilled Cranberry/Pineapple/Grapefruit/Tomato	\$58




NOVOTEL
HOTELS & RESORTS

香港諾富特世紀酒店
CENTURY HONG KONG