

# Chelsea

GARDEN & RESTAURANT



## Appetizers n Soups

Wild Mushroom Truffle Soup 黑松露野菌忌廉湯.....	\$58
Oxtail Bouillon with Sweet Onions 甜洋蔥牛尾湯.....	\$62
Thin-cut Smoked Eel topped with Sakura Shrimps n' Pomelo Salad 櫻花蝦柚子煙鱈魚薄片沙律.....	\$128
Prosciutto Ham n' Pepperoni Platter 帕爾瑪火腿辣肉腸拼盤.....	\$138

Blue Mussels with Lemon n' Coriander Normandy Sauce 藍青口檸檬芫荽諾曼第汁.....	\$168
Grilled Hokkaido Scallop Carpaccio topped with Monkfish Liver Pate Salad 北海道帶子薄片伴鮫鱈魚肝.....	\$198
Cochinillo Asado 西班牙烤乳豬.....	\$288

## Tapas n Snacks

Baked Eggplant with Olives n' Tomatoes 普羅旺斯式烤焗茄子.....	\$58
Pimientos de Padrón 鹽烤西班牙鬼椒.....	\$68
Iberico Ham n' Almond Cream Cheese Balls 伊比利亞火腿杏仁芝士球.....	\$68
Chorizo Croquettes 炸西班牙辣肉腸芝士薯丸.....	\$68

Chorizo n' Sweet Onions 蒜烤西班牙辣肉腸.....	\$68
Pulpo a la Gallega 香辣烤八爪魚.....	\$88
Grilled Baby Sardines with Spring Onions 香蔥烤西班牙小沙甸魚.....	\$88
Gambas al Ajillo 蒜香欖油慢煮海虎蝦.....	\$98

## Main Courses

Porcini Mushroom n' Truffle Mezzelune 鮮刨黑松露牛肝菌雲吞.....	\$198
Roasted Spanish Spring Chicken 燒焗西班牙春雞.....	\$228
Grilled Squid Ink Paella ( Chorizo, Fresh Squids ) 香烤墨汁西班牙飯.....	\$248
Slow-cooked Beef Cheeks served with Homemade Sauerkraut 慢烤牛頰肉伴酸椰菜.....	\$258

Iberico Pork Rib Loin served with Waldorf Salad 伊比利亞黑毛豬柳伴華道夫沙律.....	\$288
Sea Bass served with Salted Aioli Sauce 煎烤海鱸魚伴海鹽蒜泥蛋黃醬.....	\$288
Seafood Paella ( Red Prawn, Clams, Mussels, Calamari, Crab Meat ) 西班牙海鮮飯.....	\$298
Grilled U.S. Black Angus Rib-eye served with Roasted Garlic n' Vegetables 美國黑安格斯肉眼扒伴蒜烤野菜.....	\$328



+10% Service Charge

The cents will be rounded to zero for fewer than fifty cents. Fifty to ninety cents will be rounded to one dollar.