

早餐 Breakfast

(7:30 - 11:00)



皇牌早餐 Classic Breakfast

蕃茄雜菜公仔麵 (素) \$40
Tomato Veggie Noodles (Vegetarian)

沙嗲牛肉公仔麵 \$40
Satay Beef Noodles

香煎豬扒公仔麵 \$45
Pan-fried Pork Chop Noodles

香煎雞扒公仔麵 \$45
Pan-fried Chicken Noodles

吉列炸魚公仔麵 \$45
Breaded Fried Fish Noodles



可選通心粉、米粉或烏冬；轉出前一丁加3元
Macaroni, Rice Noodles or Udon; Nissin Instant Noodles +\$3

東蒲特色 TungPo Signature

東蒲全日早餐 \$100
煙三文魚、黑松露炒蛋、牛油果、煙肉、香腸、炒雜菌、薯餅、牛角包、田園沙律

TungPo All Day Breakfast
Smoked Salmon, Truffle Scrambled Eggs, Avocado, Bacon, Sausage, Sauteed Mushrooms, Hash Brown, Croissant, Garden Salad

輕盈全日早餐 \$60
炒滑蛋、煙肉、香腸、炒雜菌、薯餅、牛角包、田園沙律

Light All Day Breakfast
Scrambled Eggs, Bacon, Sausage, Sauteed Mushrooms, Hash Brown, Croissant, Garden Salad

綠色全日早餐 (素) \$60
牛油果、烤番茄、大啡菇、薯餅、牛角包、田園沙律

Greenery Day Breakfast (Vegetarian)
Avocado, Grilled Tomatoes, Portobello Mushrooms, Hash Brown, Croissant, Garden Salad

煙肉班尼迪蛋配田園沙律 \$60
Bacon Eggs Benedict with Garden Salad

煙三文魚班尼迪蛋配田園沙律 \$80
Smoked Salmon Eggs Benedict with Garden Salad

健康沙律餐 Salad

凱撒沙律 (素) \$40
Caesar Salad (Vegetarian)
+ 水波蛋 Poached Egg \$10
+ 牛油果 Avocado \$15
+ 慢煮雞胸 Slow Cooked Chicken Breast \$20
+ 煙三文魚 Smoked Salmon \$20

香煎雞扒配田園沙律 \$45
Pan-fried Chicken with Garden Salad

以上奉送優質即磨熱咖啡或茶，凍飲+3元
Served with Hot Premium Fresh Ground Coffee or Tea, Iced Drink +\$3



圖片只供參考

早餐 Breakfast

(7:30 - 11:00)



招牌厚多士 Thick Toast

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|---|------|
| 熱壓黑松露炒蛋厚多士
Hot Pressed Truffle Scrambled Eggs
Thick Toast | \$40 |
| 熱壓拉絲芝士火腿厚多士
Hot Pressed Ham and Cheese Thick Toast | \$40 |
| 熱壓鹹牛肉蛋厚多士
Hot Pressed Corned Beef and Eggs
Thick Toast | \$40 |
| 熱壓芝士蕃茄厚多士 (素)
Hot Pressed Tomato and Cheese
Thick Toast (Vegetarian) | \$40 |
| 法式芝士火腿厚多士配田園沙律
Croque Monsieur with Garden Salad | \$60 |
| 巴馬火腿炒蛋牛油果酸種多士配田園沙律
Parma Ham and Scrambled Eggs Avocado
Sourdough Toast with Garden Salad | \$60 |
| 黑松露炒蛋酸種多士配田園沙律
Truffle Scrambled Eggs Sourdough Toast
with Garden Salad | \$60 |

單點 À La Carte

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| 奇亞籽雜莓燕麥乳酪杯 (素)
Chia Seed Mixed Berry Granola
Yogurt Cup (Vegetarian) | \$30 |
| 焦糖香蕉燕麥乳酪杯 (素)
Caramel Banana Yogurt Cup (Vegetarian) | \$30 |
| 熱壓黑松露炒蛋厚多士
Hot Pressed Truffle Scrambled Eggs
Thick Toast | \$28 |
| 熱壓拉絲芝士火腿厚多士
Hot Pressed Ham and Cheese
Thick Toast | \$28 |
| 熱壓鹹牛肉蛋厚多士
Hot Pressed Corned Beef and Eggs
Thick Toast | \$28 |
| 熱壓芝士蕃茄厚多士 (素)
Hot Pressed Tomato and Cheese
Thick Toast (Vegetarian) | \$28 |

以上奉送優質即磨熱咖啡或茶，凍飲+3元

Served with Hot Premium Fresh
Ground Coffee or Tea, Iced Drink +\$3



圖片只供參考

午餐 Lunch Set

(11:00 - 14:30)

星期一 Monday

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|---|---|-----|-------|
| A | 火炙芝士豬軟骨飯
Torch Grilled Cheese Pork Ribs Rice | 👍 | \$82 |
| B | 瑞士汁牛肉炒通粉
Swiss Sauce Stir-fried Macaroni with Beef | | \$78 |
| C | 希臘風味雞肉意式三文治配薯條
Greek Chicken Ciabatta Sandwich with Fries | | \$78 |
| D | 香煎龍蝦配白蘭地龍蝦汁意粉
Brandy Lobster Sauce Spaghetti with Seared Lobster | 👍 | \$138 |
| E | 蘆筍野菌椰菜花炒飯
Stir-fried Cauliflower Rice with Asparagus and Wild Mushroom | 🍄 | \$78 |
| F | 日式咖喱吉列豬扒蛋包飯
Japanese Curry Omurice with Tonkatsu | | \$92 |
| G | 明太子忌廉汁蟹肉意大利飯
Creamy Mentaiko Risotto with Crab Meat | 👍 | \$118 |
| H | 蘑菇燒汁燉牛面肉長通粉
Penne with Mushroom Sauce Braised Beef Cheek | | \$102 |
| I | 64度溫泉蛋卡邦尼意粉
Spaghetti Carbonara with 64°C Onsen Egg | | \$92 |
| J | 黑松露野菌意大利飯
Black Truffle with Wild Mushroom Risotto | 🍄 | \$88 |
| K | 蒜香白酒辣椒活蜆意粉
Spaghetti with Live Clams in White Wine Sauce | 🌶️👍 | \$122 |
| L | 原隻雞胸凱撒沙律
Caesar Salad with Slow-cooked Whole Chicken Breast | | \$82 |
| M | 香草番茄醬海鮮意粉
Spaghetti with Seafood in Herb Tomato Sauce | | \$122 |

以上奉送熱咖啡或茶、凍飲、果汁及汽水+3元；冷熱特色咖啡及特飲+12元
Served with Hot Coffee or Tea; Iced Coffee, Iced Tea, Juice and Soft Drinks +\$3
Special Coffee and Special Drinks +\$12

送 配精選餐湯 Served with Soup of the Day

加配小食 Add on Snacks

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|---|--|--|---|
| 炸薯條/薯格 🍟👍 \$38
French Fries/Potato Waffle Fries with 黑松露蛋黃醬Truffle Mayonnaise | 一口春卷 (6件) 🍱👍 \$22
Vegetable Spring Rolls (6pcs) | 芝麻蝦多士 (4件) \$42
Sesame Shrimp Toast (4pcs) | 迷你盆栽提拉米蘇 🍷👍 \$10
Mini Tiramisu Pot |
| 小食拼盤 🍱 \$65
Snack Platter (香辣單骨雞翼4件、一口春卷4件) (Single Bone Chicken Wings 4pcs, Fried Japanese Dumpling 2pcs, Deep Fried Corn with Pepper Salt 6pcs, Vegetable Spring Rolls 4pcs) | 椒鹽粟米 (6件) 🍱👍 \$32
Deep Fried Corn with Pepper Salt (6pcs) | 酸忌廉洋葱味炸雞 (4件) 🍗👍 \$32
Deep Fried Chicken with Sour Cream & Onion (4pcs) | 迷你意式奶凍 \$10
Mini Panna Cotta |
| | 日式炸餃子 (4件) \$32
Fried Japanese Dumpling (4pcs) | 日式炒野菜 🍱👍 \$38
Stir-fried Mixed Veggie | 巴斯克芝士蛋糕 \$42
Basque Cheesecake |
| | 香辣單骨雞翼 (6件) 🍗👍 \$32
Single Bone Chicken Wings (6pcs) | 蒜香炒野菌 🍱👍 \$38
Stir-fried Mixed Mushroom | 抹茶紅豆芝士蛋糕 \$42
Matcha Red Bean Cheesecake |
| | | 日式章魚小丸子 (6件) \$32
Japanese Takoyaki (6pcs) | 開心果巴斯克芝士蛋糕 🍷👍 \$48
Pistachio Basque Cheesecake |

圖片只供參考

午餐 Lunch Set

(11:00 - 14:30)

星期二 Tuesday

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|---|---|----|-------|
| A | 白咖喱香茅豬扒飯
White Curry Lemongrass Pork Chop Rice | 👍 | \$82 |
| B | 炭香烤牛肉丼配溫泉蛋
Grilled Beef Don with Onsen Egg | | \$82 |
| C | 唐揚炸雞飯配牛肝菌汁
Fried Chicken Karaage Rice in Porcini Mushroom Sauce | | \$78 |
| D | 昆布鰹魚廣島蠔意大利飯
Kombu and Bonito Dashi Risotto with Hiroshima Oyster | 👍 | \$112 |
| E | 卡布里意式三文治配薯條
Caprese Ciabatta Sandwich with Fries | 👍 | \$78 |
| F | 日式咖喱吉列豬扒蛋包飯
Japanese Curry Omurice with Tonkatsu | | \$92 |
| G | 明太子忌廉汁蟹肉意大利飯
Creamy Mentaiko Risotto with Crab Meat | 👍 | \$118 |
| H | 蘑菇燒汁燉牛面肉長通粉
Penne with Mushroom Sauce Braised Beef Cheek | | \$102 |
| I | 64度溫泉蛋卡邦尼意粉
Spaghetti Carbonara with 64°C Onsen Egg | | \$92 |
| J | 黑松露野菌意大利飯
Black Truffle with Wild Mushroom Risotto | 👍 | \$88 |
| K | 蒜香白酒辣椒活蜆意粉
Spaghetti with Live Clams in White Wine Sauce | 👍👍 | \$122 |
| L | 原隻雞胸凱撒沙律
Caesar Salad with Slow-cooked Whole Chicken Breast | | \$82 |
| M | 香草番茄醬海鮮意粉
Spaghetti with Seafood in Herb Tomato Sauce | | \$122 |

以上奉送熱咖啡或茶、凍飲、果汁及汽水+3元；冷熱特色咖啡及特飲+12元
Served with Hot Coffee or Tea; Iced Coffee, Iced Tea, Juice and Soft Drinks +\$3
Special Coffee and Special Drinks +\$12

送 配精選餐湯 Served with Soup of the Day

加配小食 Add on Snacks

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|---|--|--|---|
| 炸薯條/薯格 🍟👍 \$38
French Fries/Potato Waffle Fries with 黑松露蛋黃醬Truffle Mayonnaise | 一口春卷 (6件) 🍡👍 \$22
Vegetable Spring Rolls (6pcs) | 芝麻蝦多士 (4件) \$42
Sesame Shrimp Toast (4pcs) | 迷你盆栽提拉米蘇 🍷👍 \$10
Mini Tiramisu Pot |
| 小食拼盤 🍷 \$65
Snack Platter (香辣單骨雞翼4件、炸餃子2件、椒鹽粟米6件、一口春卷4件)
(Single Bone Chicken Wings 4pcs, Fried Japanese Dumpling 2pcs, Deep Fried Corn with Pepper Salt 6pcs, Vegetable Spring Rolls 4pcs) | 椒鹽粟米 (6件) 🍷👍 \$32
Deep Fried Corn with Pepper Salt (6pcs) | 酸忌廉洋葱味炸雞 (4件) 🍷👍 \$32
Deep Fried Chicken with Sour Cream & Onion (4pcs) | 迷你意式奶凍 \$10
Mini Panna Cotta |
| | 日式炸餃子 (4件) \$32
Fried Japanese Dumpling (4pcs) | 日式炒野菜 🍷👍 \$38
Stir-fried Mixed Veggie | 巴斯克芝士蛋糕 \$42
Basque Cheesecake |
| | 香辣單骨雞翼 (6件) 🍷👍 \$32
Single Bone Chicken Wings (6pcs) | 蒜香炒野菜 🍷👍 \$38
Stir-fried Mixed Mushroom | 抹茶紅豆芝士蛋糕 \$42
Matcha Red Bean Cheesecake |
| | | 日式章魚小丸子 (6件) \$32
Japanese Takoyaki (6pcs) | 開心果巴斯克芝士蛋糕 🍷👍 \$48
Pistachio Basque Cheesecake |

圖片只供參考

午餐 Lunch Set

(11:00 - 14:30)

星期三 Wednesday

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|---|---|-------|
| A | 泰式香茅豬頸肉煎蛋飯
Thai Lemongrass Pork Jowl with Fried Egg Rice | \$78 |
| B | 山賊汁燒肥牛炒烏冬
Stir-fried Udon with Japanese Sanzoku Yaki Sauce Beef | \$82 |
| C | 天多利烤雞肉卷配薯條
Tandoori Chicken Salad Wrap with Fries | \$78 |
| D | 香煎龍蝦配白蘭地龍蝦汁意粉
Brandy Lobster Sauce Spaghetti with Seared Lobster | \$138 |
| E | 牛肝菌汁大啡菇意大利飯
Portobello and Wild Mushroom Risotto in Porcini Mushroom Sauce | \$78 |
| F | 日式咖喱吉列豬扒蛋包飯
Japanese Curry Omurice with Tonkatsu | \$92 |
| G | 明太子忌廉汁蟹肉意大利飯
Creamy Mentaiko Risotto with Crab Meat | \$118 |
| H | 蘑菇燒汁燉牛面肉長通粉
Penne with Mushroom Sauce Braised Beef Cheek | \$102 |
| I | 64度溫泉蛋卡邦尼意粉
Spaghetti Carbonara with 64°C Onsen Egg | \$92 |
| J | 黑松露野菌意大利飯
Black Truffle with Wild Mushroom Risotto | \$88 |
| K | 蒜香白酒辣椒活蜆意粉
Spaghetti with Live Clams in White Wine Sauce | \$122 |
| L | 原隻雞胸凱撒沙律
Caesar Salad with Slow-cooked Whole Chicken Breast | \$82 |
| M | 香草番茄醬海鮮意粉
Spaghetti with Seafood in Herb Tomato Sauce | \$122 |

以上奉送熱咖啡或茶、凍飲、果汁及汽水+3元；冷熱特色咖啡及特飲+12元
Served with Hot Coffee or Tea; Iced Coffee, Iced Tea, Juice and Soft Drinks +\$3
Special Coffee and Special Drinks +\$12

送 配精選餐湯 Served with Soup of the Day

加配小食 Add on Snacks

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|---|---|---|--|
| 炸薯條/薯格 🍟 \$38
French Fries/Potato Waffle Fries with
黑松露蛋黃醬Truffle Mayonnaise | 一口春卷 (6件) 🍡 \$22
Vegetable Spring Rolls (6pcs) | 芝麻蝦多士 (4件) \$42
Sesame Shrimp Toast (4pcs) | 迷你盆栽提拉米蘇 🍷 \$10
Mini Tiramisu Pot |
| 小食拼盤 🍱 \$65
Snack Platter
(香辣單骨雞翼4件、炸餃子2件、
椒鹽粟米6件、一口春卷4件)
(Single Bone Chicken Wings 4pcs,
Fried Japanese Dumpling 2pcs,
Deep Fried Corn with Pepper Salt
6pcs, Vegetable Spring Rolls 4pcs) | 椒鹽粟米 (6件) 🍷 \$32
Deep Fried Corn with Pepper Salt (6pcs) | 酸忌廉洋葱味炸雞 (4件) 🍗 \$32
Deep Fried Chicken with Sour Cream & Onion (4pcs) | 迷你意式奶凍 \$10
Mini Panna Cotta |
| | 日式炸餃子 (4件) \$32
Fried Japanese Dumpling (4pcs) | 日式炒野菜 🍄 \$38
Stir-fried Mixed Veggie | 巴斯克芝士蛋糕 \$42
Basque Cheesecake |
| | 香辣單骨雞翼 (6件) 🍗 \$32
Single Bone Chicken Wings (6pcs) | 蒜香炒野菜 🍄 \$38
Stir-fried Mixed Mushroom | 抹茶紅豆芝士蛋糕 \$42
Matcha Red Bean Cheesecake |
| | | 日式章魚小丸子 (6件) \$32
Japanese Takoyaki (6pcs) | 開心果巴斯克芝士蛋糕 🍷 \$48
Pistachio Basque Cheesecake |

圖片只供參考

午餐 Lunch Set

(11:00 - 14:30)

星期四 Thursday

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|---|---|-------|
| A | 大阪燒汁豚肉炒意粉
Stir-fried Spaghetti with Okonomiyaki Sauce Pork | \$82 |
| B | BBQ豬肋骨薯條
Barbeque Pork Spare Rib with Fries | \$108 |
| C | 日式滑蛋親子丼
Japanese Oyako Don | \$78 |
| D | 昆布鰹魚廣島蠔意大利飯
Kombu and Bonito Dashi Risotto with Hiroshima Oyster | \$112 |
| E | 青醬大啡菇牛油果沙律卷配薯條
Pesto Portobello Avocado Salad Wrap with Fries | \$78 |
| F | 日式咖喱吉列豬扒蛋包飯
Japanese Curry Omurice with Tonkatsu | \$92 |
| G | 明太子忌廉汁蟹肉意大利飯
Creamy Mentaiko Risotto with Crab Meat | \$118 |
| H | 蘑菇燒汁燉牛面肉長通粉
Penne with Mushroom Sauce Braised Beef Cheek | \$102 |
| I | 64度溫泉蛋卡邦尼意粉
Spaghetti Carbonara with 64°C Onsen Egg | \$92 |
| J | 黑松露野菌意大利飯
Black Truffle with Wild Mushroom Risotto | \$88 |
| K | 蒜香白酒辣椒活蜆意粉
Spaghetti with Live Clams in White Wine Sauce | \$122 |
| L | 原隻雞胸凱撒沙律
Caesar Salad with Slow-cooked Whole Chicken Breast | \$82 |
| M | 香草番茄醬海鮮意粉
Spaghetti with Seafood in Herb Tomato Sauce | \$122 |

以上奉送熱咖啡或茶、凍飲、果汁及汽水+3元；冷熱特色咖啡及特飲+12元
Served with Hot Coffee or Tea; Iced Coffee, Iced Tea, Juice and Soft Drinks +\$3
Special Coffee and Special Drinks +\$12

送 配精選餐湯 Served with Soup of the Day

加配小食 Add on Snacks

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|--|------|---|------|---|------|---|------|
| 炸薯條/薯格
French Fries/Potato Waffle
Fries with
黑松露蛋黃醬Truffle
Mayonnaise | \$38 | 一口春卷 (6件)
Vegetable Spring Rolls (6pcs) | \$22 | 芝麻蝦多士 (4件)
Sesame Shrimp Toast (4pcs) | \$42 | 迷你盆栽提拉米蘇
Mini Tiramisu Pot | \$10 |
| 小食拼盤
Snack Platter
(香辣單骨雞翼4件、炸餃子2件、
椒鹽粟米6件、一口春卷4件)
(Single Bone Chicken Wings 4pcs,
Fried Japanese Dumpling 2pcs,
Deep Fried Corn with Pepper Salt
6pcs, Vegetable Spring Rolls 4pcs) | \$65 | 椒鹽粟米 (6件)
Deep Fried Corn with Pepper Salt
(6pcs) | \$32 | 酸忌廉洋蔥味炸雞 (4件)
Deep Fried Chicken with Sour
Cream & Onion (4pcs) | \$32 | 迷你意式奶凍
Mini Panna Cotta | \$10 |
| | | 日式炸餃子 (4件)
Fried Japanese Dumpling
(4pcs) | \$32 | 日式炒野菜
Stir-fried Mixed Veggie | \$38 | 巴斯克芝士蛋糕
Basque Cheesecake | \$42 |
| | | 香辣單骨雞翼 (6件)
Single Bone Chicken Wings
(6pcs) | \$32 | 蒜香炒野菌
Stir-fried Mixed Mushroom | \$38 | 抹茶紅豆芝士蛋糕
Matcha Red Bean Cheesecake | \$42 |
| | | | | 日式章魚小丸子 (6件)
Japanese Takoyaki (6pcs) | \$32 | 開心果巴斯克芝士蛋糕
Pistachio Basque Cheesecake | \$48 |

圖片只供參考

午餐 Lunch Set

(11:00 - 14:30)

星期五 Friday

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|---|--|-------|
| A | 日式滑蛋吉列豬扒丼
Japanese Tonkatsu Don | \$82 |
| B | 香煎法式羊架(3件)配薯條
Seared Frenched Lamb Rack (3pcs) with Fries | \$138 |
| C | 黑椒燒牛肉酸青瓜意式三文治配薯條
Pastrami & Pickled Cucumber on Ciabatta with Fries | \$82 |
| D | 香煎龍蝦配白蘭地龍蝦汁意粉
Brandy Lobster Sauce Spaghetti with Seared Lobster | \$138 |
| E | 布拉塔芝士青醬長通粉
Pesto Penne with Burrata Cheese | \$78 |
| F | 日式咖喱吉列豬扒蛋包飯
Japanese Curry Omurice with Tonkatsu | \$92 |
| G | 明太子忌廉汁蟹肉意大利飯
Creamy Mentaiko Risotto with Crab Meat | \$118 |
| H | 蘑菇燒汁燉牛面肉長通粉
Penne with Mushroom Sauce Braised Beef Cheek | \$102 |
| I | 64度溫泉蛋卡邦尼意粉
Spaghetti Carbonara with 64°C Onsen Egg | \$92 |
| J | 黑松露野菌意大利飯
Black Truffle with Wild Mushroom Risotto | \$88 |
| K | 蒜香白酒辣椒活蜆意粉
Spaghetti with Live Clams in White Wine Sauce | \$122 |
| L | 原隻雞胸凱撒沙律
Caesar Salad with Slow-cooked Whole Chicken Breast | \$82 |
| M | 香草番茄醬海鮮意粉
Spaghetti with Seafood in Herb Tomato Sauce | \$122 |

以上奉送熱咖啡或茶、凍飲、果汁及汽水+3元;冷熱特色咖啡及特飲+12元
Served with Hot Coffee or Tea; Iced Coffee, Iced Tea, Juice and Soft Drinks +\$3
Special Coffee and Special Drinks +\$12

送 配精選餐湯 Served with Soup of the Day

加配小食 Add on Snacks

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|---|--|--|--|
| 炸薯條/薯格 38
French Fries/Potato Waffle
Fries with
黑松露蛋黃醬Truffle
Mayonnaise | 一口春卷 (6件) 22
Vegetable Spring Rolls (6pcs) | 芝麻蝦多士 (4件) 42
Sesame Shrimp Toast (4pcs) | 迷你盆栽提拉米蘇 10
Mini Tiramisu Pot |
| 小食拼盤 65
Snack Platter
(香辣單骨雞翼4件、炸餃子2件、
椒鹽粟米6件、一口春卷4件)
(Single Bone Chicken Wings 4pcs,
Fried Japanese Dumpling 2pcs,
Deep Fried Corn with Pepper Salt
6pcs, Vegetable Spring Rolls 4pcs) | 椒鹽粟米 (6件) 32
Deep Fried Corn with Pepper Salt
(6pcs) | 酸忌廉洋葱味炸雞 (4件) 32
Deep Fried Chicken with Sour
Cream & Onion (4pcs) | 迷你意式奶凍 10
Mini Panna Cotta |
| | 日式炸餃子 (4件) 32
Fried Japanese Dumpling
(4pcs) | 日式炒野菜 38
Stir-fried Mixed Veggie | 巴斯克芝士蛋糕 42
Basque Cheesecake |
| | 香辣單骨雞翼 (6件) 32
Single Bone Chicken Wings
(6pcs) | 蒜香炒野菜 38
Stir-fried Mixed Mushroom | 抹茶紅豆芝士蛋糕 42
Matcha Red Bean Cheesecake |
| | | 日式章魚小丸子 (6件) 32
Japanese Takoyaki (6pcs) | 開心果巴斯克芝士蛋糕 48
Pistachio Basque Cheesecake |

圖片只供參考

Tung Po Cafe

下午茶 Tea Set 14:30-17:30



活力下午茶 Snack

TungPo Cafe

芝士火腿飛碟三文治配薯條或沙律 48

Ham and Cheese Jaffle with Fries / Salad

鹹牛肉蛋飛碟三文治配薯條或沙律 48

Corned Beef and Egg Jaffle with Fries / Salad

大夢想家潛艇堡配薯條或沙律 48

Submarine Sandwich with Fries / Salad

日式章魚小丸子 - 6粒 38

Japanese Takoyaki - 6pcs

吉列魚手指配薯條或沙律 48

Fish Fingers with Fries / Salad

滷水雞脾配薯條或沙律 48

Marinated Chicken Thigh with Fries / Salad

迷你熱狗配薯條或沙律 48

Mini Hot Dog with Fries / Salad

日式吉列炸蝦配薯條或沙律 48

Japanese Shrimp Cutlet with Fries / Salad

日式馬鈴薯沙律 48

Japanese Style Potato Salad

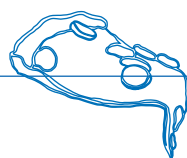
凱撒沙律 38

Caesar Salad

+水波蛋 Poached Egg \$10

+慢煮雞胸 Slow Cooked Chicken Breast \$20

+煙三文魚 Smoked Salmon \$20



Dessert 甜心下午茶

盆栽提拉米蘇 38

Tiramisu Pot

雪糕西多士 48

French Toast with Ice Cream

巴斯克芝士蛋糕 48

Basque Cheesecake

宇治抹茶芝士蛋糕 48

Uji Matcha Cheesecake

夏日乳酪碗 68

Summer Yogurt Bowl

朱古力心太軟配雪糕 68

Chocolate Lava Cake with Ice Cream

港式雪糕雞蛋仔 68

Hong Kong Style Egg Waffle with Ice Cream

夏日雪糕球

Summer Ice Cream

單球 Single 28

雙球 Double 38

以上奉送熱咖啡或茶
凍飲、果汁及汽水+3元
冷熱特色咖啡及特飲+12元

Served with Hot Coffee or Tea

Iced Coffee, Iced Tea, Juice and Soft Drinks +\$3

Special Coffee and Special Drinks +\$12

假日精選 Brunch Menu



- | | | |
|---|---|-------|
| A | 東蒲全日早餐 🍷 | \$138 |
| | TungPo All Day Breakfast | |
| B | 綠色全日早餐 🍷 | \$108 |
| | Greenery Day Breakfast | |
| C | 邪惡芝士和牛菠蘿包漢堡配薯條 🍷 | \$148 |
| | Evil Cheesy Wagyu Beef Pineapple Bun Burger with Fries | |
| D | 蜜糖芥末烤雞肉沙律卷配薯條 | \$98 |
| | Honey Mustard Chicken Salad Wrap with Fries | |
| E | 香煎法式羊架(3件)配薯條 🍷 | \$188 |
| | Pan Fried Frenched Lamb Rack (3pcs) with Fries | |
| F | 煙三文魚班尼迪蛋 | \$108 |
| | Smoked Salmon Egg Benedict | |
| G | 香草蒜蓉牛油忌廉煮活蜆配酸種麵包 | \$138 |
| | Creamy Garlic Herb Butter Live Clams with Sourdough Toast | |
| H | 牛肝菌汁大啡菇野菌意大利飯 🍷 | \$108 |
| | Portobello and Wild Mushroom Risotto in Porcini Mushroom Sauce | |
| I | 香煎北海道帆立貝龍蝦汁意大利飯 | \$138 |
| | Pan-seared Hokkaido Scallops with Lobster Sauce Risotto | |
| J | 日式咖喱吉列豬扒蛋包飯 | \$118 |
| | Japanese Curry Omurice with Tonkatsu | |
| K | 香草番茄醬海鮮意粉 | \$138 |
| | Herb Tomato Sauce Seafood Spaghetti | |
| L | 香煎美國安格斯封門牛柳(8oz)配薯條及阿根廷青醬 🍷 | \$188 |
| | Pan Fried CAB Hanger Steak (8oz) with Fries and Chimichurri Sauce | |
| M | 原隻雞胸凱撒沙律 | \$98 |
| | Caesar Salad with Slow Cooked Whole Chicken Breast | |



以上奉送熱咖啡或茶、凍飲、果汁及汽水+3元；冷熱特色咖啡及特飲+12元
Served with Hot Coffee or Tea; Iced Coffee, Iced Tea, Juice and Soft Drinks +\$3
Special Coffee and Special Drinks +\$12

加配小食 Add on Snacks

- | | | | | | | | |
|---|------|--|------|--|------|--|------|
| 炸薯條/薯格 🍷 | \$38 | 一口春卷 (6件) 🍷 | \$22 | 日式炒野菜 🍷 | \$38 | 迷你盆栽提拉米蘇 🍷 | \$10 |
| French Fries/Potato Waffle Fries with
黑松露黃醬 | | Vegetable Spring Rolls (6pcs) | | Stir-fried Mixed Veggie | | Mini Tiramisu Pot | |
| Truffle Mayonnaise | | | | | | | |
| 小食拼盤 🍷 | \$65 | 椒鹽粟米 (6件) 🍷 | \$32 | 蒜香炒野菌 🍷 | \$38 | 迷你意式奶凍 | \$10 |
| Snack Platter | | Deep Fried Corn with Pepper Salt (6pcs) | | Stir-fried Mixed Mushroom | | Mini Panna Cotta | |
| (香辣單骨雞翼4件、炸餃子2件、
椒鹽粟米6件、一口春卷4件) | | | | | | | |
| (Single Bone Chicken Wings 4pcs, Fried
Japanese Dumpling 2pcs,
Deep Fried Corn with Pepper Salt
6pcs, Vegetable Spring Rolls 4pcs) | | 日式炸餃子 (4件) | \$32 | 自家製麒麟雪糕雞蛋仔 | \$68 | 巴斯克芝士蛋糕 | \$42 |
| | | Fried Japanese Dumpling (4pcs) | | Homemade Dirty HK Waffle with Ice
Cream | | Basque Cheesecake | |
| | | | | | | | |
| | | 香辣單骨雞翼 (6件) 🍷 | \$32 | 夏日乳酪碗 | \$58 | 抹茶紅豆芝士蛋糕 | \$42 |
| | | Single Bone Chicken Wings (6pcs) | | Summer Yogurt Bowl | | Matcha Red Bean Cheesecake | |
| | | | | | | | |
| | | 芝麻蝦多士 (4件) | \$42 | 雙球雪糕香蕉船 | \$58 | 開心果巴斯克芝士蛋糕 🍷 | \$48 |
| | | Sesame Shrimp Toast (4pcs) | | Banana Split with Double Ice Cream | | Pistachio Basque Cheesecake | |
| | | | | | | | |
| 日式章魚小丸子 (6件) | \$32 | 酸忌廉洋蔥味炸雞 (4件) 🍷 | \$32 | | | 雪糕開心果醬西多士 | \$58 |
| Japanese Takoyaki (6pcs) | | Deep Fried Chicken with Sour Cream &
Onion (4pcs) | | | | Pistachio Paste French Toast with Ice
Cream | |

圖片只供參考

Coffee 咖啡

	Hot	Iced
濃縮咖啡		
Espresso	28	--
雙份濃縮咖啡		
Double Espresso	30	--
瑪奇雅朵		
Macchiato	30	--
美式咖啡		
Americano	30	32
長黑		
Long Black	30	32

Special Coffee
特色咖啡

	Hot	Iced
小白		
Flat White	34	--
拿鐵		
Latte	34	36
卡布奇諾		
Cappuccino	34	36
莫卡咖啡		
Mocha	40	44
湯力咖啡		
Espresso Tonic	--	44

+ \$5 額外濃縮咖啡 / + \$5 轉豆漿 / + \$5 轉燕麥奶
+ \$5 Extra Shot / + \$5 Soy Milk / + \$5 Oat Milk

Special Drinks
特色飲品

	Hot	Iced
朱古力		
Chocolate	40	44
抹茶拿鐵		
Matcha Latte	44	48
玫瑰荔枝梳打		
Rose Lychee Soda	--	36
蝶豆花柚子檸檬梳打		
Butterfly Pea Yuzu Lemon Soda	--	36
菠蘿熱情果梳打		
Pineapple Passion Fruit Soda	--	36
藍橘雜果梳打		
Blue Curacao Mixed Fruit Soda	--	36



Soft Drink 汽水

	Iced
可樂 Coke	18
零系可樂 Coke Zero	18
雪碧 Sprite	18

Hot Tea 熱茶

	Hot
英式早餐茶 English Breakfast Tea	30
藍花皇家伯爵紅茶 Earl Grey Blue Flower Tea	30
桂圓紅棗茶 Longan & Red Date Tea	30
御翠烏龍茶 Imperial Oolong Tea	30
梔子花綠茶 Gardenia Green Tea	30
小葉蜜香紅茶 Honey Fragrance Black Tea	30

Juice / Water
果汁 / 礦泉水

	Iced
橙汁 Orange Juice	28
蘋果汁 Apple Juice	28
Evian 天然礦泉水 Evian Natural Mineral Water	28
Perrier 有汽礦泉水 Perrier Mineral Sparkling Water	28

Cold Brew Tea
冷泡茶

	Iced
桂圓紅棗茶 Longan & Red Date Tea	30
御翠烏龍茶 Imperial Oolong Tea	30
梔子花綠茶 Gardenia Green Tea	30
小葉蜜香紅茶 Honey Fragrance Black Tea	30



東蒲餐廳包場私人派對套餐

平日

繁忙時段收費
(12:00 - 15:00 / 18:00後)
每小時\$3,000*

非繁忙時段收費
每小時\$2,000*

週末及公眾假期

繁忙時段收費
(12:00 - 15:00 / 18:00後)
每小時\$3,600*

非繁忙時段收費
每小時\$2,400*

套餐包括任選4款小食、2款主菜、3款甜品及紙包飲品

東蒲餐廳開放預約

*可供預約時段 08:00-22:00 (最低消費3小時)
(收費不包括貴賓室)



可容納人數：80人

設備：無線上網/影音設備

條款細則

1. 活動參加者必須為東蒲會員。
2. 預訂場地時需支付50%的訂金。
3. 已付訂金恕不退還，及未能用作購買其他商品或服務。
4. 最低消費只能用於支付食物或飲品費用。
5. 慈善/非牟利團體持有IR88文件的團體、政府機構及註冊學校均可享有折扣優惠。
6. 東蒲餐廳有權不時修改本條款及細則，而不作事先通知。
7. 如有任何爭議，東蒲餐廳保留最終決定權。
8. 請於14天前預訂。

餐廳地址
九龍黃大仙新蒲崗七寶街2號

聯絡電話
4650 5902



東蒲餐廳包場私人派對套餐食物菜單

	小食	主菜	甜品
1	日式馬鈴薯蟹籽沙律	日式蒲燒鰻魚炒飯	一口雲呢拿泡芙
2	慢煮雞胸凱撒田園沙律	印尼炒飯配炸蝦片	椰香繽紛啫喱
3	雜果大蝦沙律	招牌黑松露芝士白汁千層麵	鮮雜果撻
4	香橙紅菜頭三色藜麥沙律 (素)	香草拿破崙煙肉長通粉	意式奶凍
5	芝麻蝦多士	青醬野菌長通粉 (素)	美式芝士蛋糕
6	沙嗲雞肉串燒	日式山賊汁雞肉炒烏冬	柚子芝士蛋糕
7	炭燒雞肉串	黑松露蛋沙律三文治	盆栽提拉米蘇
8	唐揚炸雞	日式蟹柳玉子三文治	朱古力布朗尼
9	香茅蜜糖雞中翼	火腿芝士三文治	七彩馬卡龍
10	咖哩角配泰式辣醬	(主菜追加每款\$3,200) (甜品追加每款\$2,400)	
11	日式章魚小丸子	升級優惠套餐 4小時無限暢飲套餐 - 包括咖啡，茶，水，果汁及汽水 +\$30/位 加租貴賓廂房\$500	
12	日式吉列炸蝦		
13	日式炸餃子		
14	一口炸春卷 (素)		
15	炸洋葱圈 (素)		
16	椒鹽炸豆腐 (素)		

(小食追加每款\$1,600)

晚上10時後超時收費為每小時\$4,500

貴賓廂房包廂

平日

繁忙時段收費
(12:00 - 15:00 / 18:00後)
每小時\$1,000*

非繁忙時段收費
每小時\$800*

週末及公眾假期

繁忙時段收費
(12:00 - 15:00 / 18:00後)
每小時\$1,200*

非繁忙時段收費
每小時\$960*

貴賓廂房開放預約

*可供預約時段 08:00-22:00 (最低消費3小時)



可容納人數：12人

設備：無線上網/影音設備

條款細則

1. 活動參加者必須為東蒲會員。
2. 預訂場地時需支付50%的訂金。
3. 已付訂金恕不退還，及未能用作購買其他商品或服務。
4. 最低消費只能用於支付食物或飲品費用。
5. 慈善/非牟利團體持有IR88文件的團體、政府機構及註冊學校均可享有折扣優惠。
6. 東蒲餐廳有權不時修改本條款及細則，而不作事先通知。
7. 如有任何爭議，東蒲餐廳保留最終決定權。
8. 請於14天前預訂。

餐廳地址
九龍黃大仙新蒲崗七寶街2號

聯絡電話
4650 5902

「寵」愛空間

平日

繁忙時段收費
(12:00 - 15:00 / 18:00後)
每小時\$1,000*

非繁忙時段收費
每小時\$800*

週末及公眾假期

繁忙時段收費
(12:00 - 15:00 / 18:00後)
每小時\$1,200*

非繁忙時段收費
每小時\$960*

「寵」愛空間開放預約
*可供預約時段 08:00-22:00 (最低消費3小時)



可容納人數：10人

條款細則

1. 活動參加者必須為東蒲會員。
2. 預訂場地時需支付50%的訂金。
3. 已付訂金恕不退還，及未能用作購買其他商品或服務。
4. 最低消費只能用於支付食物或飲品費用。
5. 慈善/非牟利團體持有IR88文件的團體、政府機構及註冊學校均可享有折扣優惠。
6. 東蒲餐廳有權不時修改本條款及細則，而不作事先通知。
7. 如有任何爭議，東蒲餐廳保留最終決定權。
8. 請於14天前預訂。

餐廳地址
九龍黃大仙新蒲崗七寶街2號

聯絡電話
4650 5902



東華三院

Tung Wah Group of Hospitals



東蒲餐廳團體到會申請表

沙律

1. 日式馬鈴薯蟹籽沙律 (3磅)	\$180	
2. 凱撒田園沙律 (3磅)	\$150	
3. 慢煮雞胸凱撒田園沙律 (3磅)	\$200	
4. 煙三文魚凱撒田園沙律 (3磅)	\$200	
5. 巴馬火腿凱撒田園沙律 (3磅)	\$200	
6. 雜果大蝦沙律 (3磅)	\$200	
7. 泰式青木瓜燒牛肉沙律 (3磅)	\$180	

主食

1. 招牌黑松露芝士白汁千層麵 (3磅)	\$200	
2. 揚州炒飯 (3磅)	\$200	
3. 雙色芝士肉醬意粉 (3磅)	\$200	
4. 香草拿破崙煙肉長通粉 (3磅)	\$200	
5. 吞拿魚忌廉汁長通粉 (3磅)	\$200	
6. 鮮茄焗吉列豬扒飯 (3磅)	\$200	
7. 日式山賊汁雞肉炒烏冬 (3磅)	\$200	
8. 磨菇燒汁唐揚炸雞飯 (3磅)	\$200	
9. 日式唐揚炸雞咖喱飯 (3磅)	\$200	
10. 印尼炒飯配炸蝦片 (3磅)	\$200	
11. 日式蒲燒鰻魚炒飯 (3磅)	\$300	
12. 芝士焗紅酒牛肋條飯 (3磅)	\$300	
13. 德國雜錦香腸拼盤 (3磅)	\$300	
14. BBQ醬燒豬肋骨配香辣薯角 (3磅)	\$350	
15. 德國啤酒炸豬手配香辣薯角 (3磅)	\$380	

三文治

1. 日式蟹柳玉子三文治 (24件)	\$180	
2. 鹹牛肉煎蛋三文治 (24件)	\$180	
3. 吞拿魚沙律三文治 (24件)	\$180	
4. 火腿芝士三文治 (24件)	\$180	
5. 黑松露蛋沙律三文治 (24件)	\$200	
6. 特製公司三文治 (24件)	\$200	

素食

1. 香橙紅菜頭三色藜麥沙律 (3磅)	\$180	
2. 青醬番茄水牛芝士串 (24件)	\$200	
3. 日式照燒汁野菜炒烏冬 (3磅)	\$200	
4. 黑松露野菌長通粉 (3磅)	\$200	
5. 青醬野菌蝴蝶粉 (3磅)	\$200	
6. 意大利扒菜野菌千層麵 (3磅)	\$200	
7. 咖喱角配泰式辣醬 (24件)	\$120	
8. 香辣薯角 (3磅)	\$180	
9. 香辣薯格 (3磅)	\$180	
10. 炸洋蔥圈 (3磅)	\$180	
11. 一口炸薯餅 (24件)	\$150	
12. 一口炸春卷 (24件)	\$120	
13. 蕃茄芝士三文治 (24件)	\$180	
14. 清炒/蒜茸雜菜 (3磅)	\$180	
15. 香草烤野菌 (3磅)	\$200	

小食

1. 咖喱魚蛋蘿蔔 (3磅)	\$120	
2. 炸手指魚 (24件)	\$150	
3. 炭燒雞肉串 (24件)	\$150	
4. 日式炸餃子 (24件)	\$150	
5. 吉列炸蝦 (24件)	\$180	
6. 章魚小丸子 (24件)	\$180	
7. 香茅蜜糖雞中翼 (24件)	\$200	
8. 滷水雞中翼 (24件)	\$200	
9. 和風椒鹽炸豆腐 (3磅)	\$200	
10. 芝麻蝦多士 (24件)	\$240	
11. 沙嗲雞肉串燒 (24件)	\$240	
12. 美式熱狗 (12件)	\$240	
13. 墨西哥雞肉芝士餡餅 (12件)	\$240	
14. 鹽酥炸雞塊 (3磅)	\$280	
15. 白酒大蜆 (3磅) 配蒜蓉法包 (24件)	\$380	



東華三院
Tung Wah Group of Hospitals



東蒲餐廳團體到會申請表

甜品

1. 一口雲呢拿泡芙 (24件)	\$180	
2. 椰香檳紛啫喱 (3磅)	\$200	
3. 麵包布甸 (3磅)	\$200	
4. 意式奶凍 (24杯)	\$240	
5. 鮮雜果撻 (24件)	\$240	
6. 朱古力布朗尼 (24件)	\$240	
7. 美式芝士蛋糕 (24件)	\$240	
8. 藍莓芝士蛋糕 (24件)	\$240	
9. 柚子芝士蛋糕 (24件)	\$280	
10. 提拉米蘇芝士蛋糕 (24件)	\$280	
11. 七彩馬卡龍 (24件)	\$280	

飲品

1. 紙包飲品	\$5	
2. 罐裝汽水	\$10	
3. 枝裝水	\$10	
4. 橙汁	\$20	
5. 蘋果汁	\$20	
6. 香濃精品咖啡	\$20	
7. 英式早餐茶	\$20	
8. 桂圓紅棗冷泡茶	\$20	
9. 御翠烏龍冷泡茶	\$20	
10. 梔子花冷泡茶	\$20	
11. 小葉蜜香紅冷泡茶	\$20	

資料:

公司/團體/個人:			
聯絡人姓名:		聯絡人電話:	
送貨/取貨日期:		送貨/取貨時間:	
送貨/取貨地址:			

付款方式:

現金 PAYME 支票(抬頭:東華三院)

到會服務訂餐需知:

- 團體餐只適用於東蒲場地或設施使用人士訂購。
- 團體餐請於十四天前預訂。
- 在確定訂購資料後，客人欲更改用餐日期，食物種類或份量，必須在五天前通知，否則本餐廳不會作任何更改。
- 訂單每滿\$1000將提供15套環保餐具(包括叉，匙羹及紙碟)。如需要更多餐具或食物夾，客戶可額外購買。
- 公司或機構訂單須於服務完結30日內結算，私人訂單需於服務前或當日付款。
- 接受現金，PAYME或支票(支票抬頭請寫：東華三院)付款。
- 團體餐服務員收費：每人每小時港幣\$150(四小時起)。
- 如有任何爭議，東蒲餐廳保留最終決定權。

聯絡我們:

電話: 2961 3600 / 4650 5902
地址: 九龍黃大仙新蒲崗七寶街2號

東蒲餐廳
TungPo Cafe



寵愛精選

Furry Feast



- | | |
|--|------|
| 1. 雞肉番薯手工汪夫
Chicken Sweet Potato Waffle | \$40 |
| 2. 雞肉南瓜骨骨曲奇
Chicken Pumpkin Cookies | \$25 |
| 3. 雞肉紫薯骨骨曲奇
Chicken Purple Potato Cookies | \$25 |
| 4. 藍莓寵物奶
Blueberry Puppuccino | \$40 |
| 5. 紫薯寵物奶
Purple Potato Puppuccino | \$40 |

