



SUNRISE

帕勞悅舍海景雷迪森莊園
Palau Sunrise Sea View Landison Retreat

A LA CARTE MENU

西餐零点菜单

—— STAR LIGHT CAFE ——

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. All prices are in USD and are subject to a 10% service charge and 10% PGST.
若您有任何膳食要求、食源性过敏或忌口, 请告知我们的服务员。所有价格均为美元, 需加收10%的服务费和10%的增值税。

A LA CARTE MENU

西餐零点菜单目录

Salad 沙拉 1

Soup 汤 2

Burgers and Sandwiches 汉堡和三文治 3-4

Angus Steak 安格斯牛排 5

Pasta 意大利面 6

Pizza 披萨 7

Curry Items 咖喱类 8

Noodles 粉面世家 9-10

Local Flavors 本土风味 11

Snack 小吃 12

Fried Chicken 炸鸡类 13

Dessert 甜蜜诱惑 14-15

Beverage Menu 酒水单 16-21

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. All prices are in USD and are subject to a 10% service charge and 10% PGST.
若您有任何膳食要求、食源性过敏或忌口, 请告知我们的服务员。所有价格均为美元, 需加收10%的服务费和10%的增值税。



· SALAD 沙拉 ·

A1 Light Garden Vegetable Salad 轻食田园沙拉

Served with mixed lettuce, cucumber, finger carrots, balsamic vinegar.

搭配混合生菜, 黄瓜, 手指萝卜, 黑醋汁

\$18

WITH S.C&PGST
服务费及 增值税

\$21.78

A2 Seafood Salad with Avocado Dressing 牛油果酱海鲜沙拉

Served with shrimp, mussels, romaine lettuce, lemon wedges, avocado dip.

搭配凤尾虾, 青口, 罗马生菜, 柠檬角, 牛油果酱

\$26

WITH S.C&PGST
服务费及 增值税

\$31.46





A LA CARTE MENU
西餐零点菜单



· SOUP 汤 ·

A3 Cappuccino Mushroom Soup
卡布奇诺奶油蘑菇汤

WITH S.C&PGST
服务费及 增值税

\$15 \$18.15

Served with grissino.
搭配面包棍

Ingredients: Cream Foam, Mushroom.
食材: 奶油泡, 蘑菇

A4 Minestrone
意大利蔬菜汤

WITH S.C&PGST
服务费及 增值税

\$12 \$14.52

Served with grissino.
搭配面包棍

Ingredients: Mixed Vegetables, Olive Oil.
食材: 混合蔬菜粒, 橄榄油



· BURGERS AND SANDWICHES ·
· 汉堡和三文治 ·



A5 Grilled Ham and Cheese Sandwich
扒火腿芝士三文治

\$15

WITH S.C&PGST
服务费及 增值税

\$18.15

Served with french fries.

搭配薯条

Ingredients: Smoked Ham, Cheese, Ketchup, Mayonnaise.

食材: 烟熏火腿, 芝士, 番茄沙司, 蛋黄酱

A6 Black Truffle and Crab Meat Burger
黑松露蟹肉汉堡

\$28

WITH S.C&PGST
服务费及 增值税

\$33.88

Served with french fries.

搭配薯条

Ingredients: Black Truffle Sauce, Crab Meat, Ketchup, Mayonnaise.

食材: 黑松露酱, 蟹肉, 番茄沙司, 蛋黄酱





A LA CARTE MENU

西餐零点菜单

· BURGERS AND SANDWICHES · · 汉堡和三文治 ·

A7 Chicken Quesadilla 墨西哥鸡肉卷

Ingredients: Chicken, Vegetable Sliced, Cheese, Avocado Dips, Sour Cream.

食材: 鸡肉, 蔬菜丝, 芝士, 鳄梨酱, 酸奶油

WITH S.C&PGST
服务费及 增值税
\$18 \$21.78

A8 Sunrise Royal Beef Burger 悦舍皇家牛肉堡

Served with french fries & ketchup & mayonnaise.
搭配法式粗薯, 番茄沙司, 蛋黄酱

Add-ons available 可另加配料

A59 Lobster 龙虾

\$15 \$18.15

A60 Bacon 培根

\$1.5 \$1.82

A61 Cheese 芝士

\$1.5 \$1.82

A9 Club Sandwich 总汇三明治

Served with french fries.
搭配薯条

Ingredients: Chicken, Bacon, Eggs, Lettuce, Cucumber, Tomato, Mayonnaise.

食材: 鸡肉, 培根, 鸡蛋, 生菜, 黄瓜, 番茄, 蛋黄酱

WITH S.C&PGST
服务费及 增值税
\$15 \$18.15



· ANGUS STEAK 安格斯牛排 ·

		WITH S.C&PGST 服务费及 增值税	
A10	Beef Sirloin · 西冷	\$45	\$54.45
A11	Beef Ribeye · 肉眼	\$48	\$58.08
A12	Beef T-Bone · T骨	\$50	\$60.50
A13	Tomahawk Steak · 战斧牛排	\$128	\$154.88
(Need reserve at least 4 hours ahead. The portion is good for 2-3 people) (需提前4小时预约, 2人-3人份)			

All steaks are served with baby carrots, french fries, broccoli.
所有牛排配迷你胡萝卜, 厚切薯条, 西蓝花

Choice of Black Pepper Sauce, Morel Sauce or Red Wine Sauce.
任选黑椒汁, 羊肚菌汁, 红酒汁



· PASTA 意大利面 ·

A14 Pasta
意大利面

\$18

WITH S.C&PGST
服务费及 增值税
\$21.78

Please choose 请选择:

- (A50) Spaghetti 圆细面
- (A51) Linguine 宽扁面
- (A52) Mushroom Gnocchi 蘑菇土豆丸子
- (A53) Carrot Gnocchi 胡萝卜土豆丸子
- (A54) Pumpkin Gnocchi 南瓜土豆丸子

Sauce 酱汁:

- (A55) Traditional Neapolitan 传统那不利番茄酱
- (A56) Spicy Tomato 辣味番茄酱
- (A57) Bolognese 传统意大利牛肉酱
- (A58) Garlic Chili 蒜香辣味酱





A LA CARTE MENU 西餐零点菜单

· PIZZA 披萨 · (12吋/ 12 INCHES)

A15 Margherita Pizza 玛格丽塔披萨

Ingredients: Mozzarella Cheese, Tomato, Oregano.
食材: 马苏里拉芝士, 番茄, 阿里根奴

\$22

WITH S.C.&PGST
服务费及 增值税

\$26.62

A16 Pepperoni Pizza 意大利香肠披萨

Ingredients: Salami, Mozzarella Cheese, Oregano.
食材: 萨拉米, 莫苏里拉芝士, 阿里根奴

\$26

WITH S.C.&PGST
服务费及 增值税

\$31.46

A17 Sichuan Spicy Beef Pizza 四川香辣牛肉披萨

Ingredients: Spicy Beef, Chili Powder, Mozzarella Cheese, Bell Pepper, Onion.
食材: 香辣牛肉, 辣椒粉, 马苏里拉芝士, 甜椒, 洋葱

\$28

WITH S.C.&PGST
服务费及 增值税

\$33.88

A18 Seafood Pizza 海鲜披萨

Ingredients: Shrimp, Mussels, Squid, Mozzarella Cheese, Bell Pepper, Onion.
食材: 虾仁, 青口, 鱿鱼, 马苏里拉芝士, 甜椒, 洋葱

\$28

WITH S.C.&PGST
服务费及 增值税

\$33.88

· CURRY ITEMS 咖喱类 ·

A19 Japanese Beef Brisket Curry

日式咖喱牛腩饭

\$18

WITH S.C&PGST
服务费及 增值税

\$21.78

Served with rice.

搭配米饭

Ingredients: Beef Brisket, Potatoes, Carrots, Onions.

食材:牛腩, 土豆, 胡萝卜块, 洋葱

A20 Malay Curry King Prawns

马来咖喱大虾

\$26

WITH S.C&PGST
服务费及 增值税

\$31.46

Served with rice.

搭配米饭

Ingredients: King prawns, Onions, Potatoes, Carrots,
Lemongrass, Coconut milk.

食材:虾子, 洋葱, 土豆, 胡萝卜, 香茅, 椰浆

A21 Thai Curry Chicken

泰式咖喱鸡

\$16

WITH S.C&PGST
服务费及 增值税

\$19.36

Ingredients: Chicken, Potatoes, Onions, Green and
Red Bell Peppers, Coconut Milk.

食材:鸡肉, 土豆, 洋葱, 青红甜椒, 椰浆





· NOODLES 粉面世家 ·

A22 Singapore Laksa 新加坡叻沙

Ingredients: Prawns, Fish Cakes, Fish Balls, Squid,
Bean Sprouts, Tofu, Boiled Eggs, Rice Noodles.
食材: 凤尾虾, 鱼饼, 鱼丸, 鱿鱼, 豆芽, 豆腐, 煮鸡蛋, 米粉

WITH S.C&PGST
服务费及 增值税
\$20 \$24.20

A23 Taiwan Beef Brisket Noodle Soup 台湾牛腩汤面

Ingredients: Braised Beef, Braised Egg, Vegetable,
Chopped Green Onion, White Radish.
食材: 卤牛肉, 卤蛋, 青菜, 葱花, 白萝卜

WITH S.C&PGST
服务费及 增值税
\$26 \$31.46

A24 Shrimp Wonton Noodle Soup 虾肉云吞汤面

Ingredients: Shrimp, Seaweed, Vegetable,
Chopped Green Onions.
食材: 虾皮, 紫菜, 青菜, 葱花

WITH S.C&PGST
服务费及 增值税
\$18 \$21.78



· NOODLES 粉面世家 ·

A25 Yangzhou-Style Fried Rice
扬州炒饭

Ingredients: Ham, Shrimp, Eggs, Vegetable Cubes.
食材:火腿, 虾仁, 鸡蛋, 蔬菜粒

\$16

WITH S.C&PGST
服务费及 增值税

\$19.36

A26 Fujian-Style Fried Noodles with Shrimp
福建鲜虾炒面

Ingredients: Fresh Shrimp, Squid, Scallops, Shrimp
Paste, Alkaline noodles, Bean Sprouts, Leeks, Shallots,
Fried Crispy Fish, Pork Belly, Eggs.

食材:鲜虾, 鱿鱼, 扇贝, 虾酱, 碱面, 豆芽, 韭菜, 小葱, 炸油脆,
五花肉, 鸡蛋

\$26

WITH S.C&PGST
服务费及 增值税

\$31.46



· LOCAL FLAVORS 本土风味 ·

A27 Miso-Marinated Palau Sea Fish
帕劳海鱼西京烧

Served with rice, vegetable salad, lemon.

搭配米饭, 蔬菜色拉, 柠檬

Ingredients: Local Fish.

食材: 本地海鱼

\$26

WITH S.C&PGST
服务费及 增值税

\$31.46

A28 Palau Tuna Carpaccio
帕劳金枪鱼卡帕乔

Served with lime olive oil sauce.

搭配青柠橄榄油汁

Ingredients: Local Tuna.

食材: 本地金枪鱼

\$16

WITH S.C&PGST
服务费及 增值税

\$19.36

A29 Palau Coconut Chicken Soup
帕劳椰子鸡汤

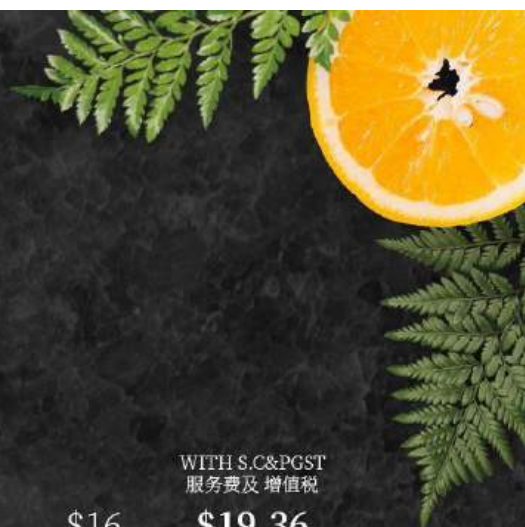
Ingredients: Local Chicken, Coconut Milk.

食材: 本地土鸡, 椰汁

\$18

WITH S.C&PGST
服务费及 增值税

\$21.78



· SNACKS 小食 ·

A30 Fried Spring Rolls (Vegetarian)
炸春卷 (素食)

\$16

WITH S.C&PGST
服务费及 增值税
\$19.36

A31 Samosas (Vegetarian)
咖喱角 (素食)

\$12

WITH S.C&PGST
服务费及 增值税
\$14.52

A32 Black Truffle and Cheese Fries
黑松露芝士薯条

\$12

WITH S.C&PGST
服务费及 增值税
\$14.52

A33 French Fries
炸薯条

\$10

WITH S.C&PGST
服务费及 增值税
\$12.10

A34 Mexican Tacos with Avocado Dip
墨西哥薄脆配鳄梨酱

\$12

WITH S.C&PGST
服务费及 增值税
\$14.52





A LA CARTE MENU
西餐零点菜单

· SNACKS 小食 ·



A35 Fried Chicken Wings with Shrimp Paste
虾酱鸡翅

\$12

WITH S.C&PGST
服务费及 增值税

\$14.52

A36 American Fried Chicken
美式炸鸡

\$16

WITH S.C&PGST
服务费及 增值税

\$19.36

A37 Fried Chicken Cubes
炸鸡块

\$12

WITH S.C&PGST
服务费及 增值税

\$14.52

A38 Chicken Popcorn
鸡米花

\$12

WITH S.C&PGST
服务费及 增值税

\$14.52



· DESSERT 甜蜜诱惑 ·

A39 Basque Chesse Cake
巴斯克芝士蛋糕

Served with Raspberry Juice, Seasonal Fruits.
搭配树莓汁, 时令水果

\$20

WITH S.C&PGST
服务费及 增值税

\$24.20

A40 Austrian Chocolate Raspberry Sacher Cake
奥地利巧克力树莓沙加蛋糕

Served with Chocolate Sauce, Caramel Crumbled Nuts.
搭配巧克力酱, 焦糖果仁碎

\$18

WITH S.C&PGST
服务费及 增值税

\$21.78

A41 Vanilla Chanti Secret Apple Tart
香草香缇秘制苹果挞

Served with Mango Hot Juice, Vanilla Chanti Butter.
搭配芒果热情果汁, 香草香缇奶油

\$18

WITH S.C&PGST
服务费及 增值税

\$21.78



· DESSERT 甜蜜诱惑 ·

A42 Tiramisu

经典提拉米苏

Served with butter crisps, black cherry.
搭配黄油脆片, 黑樱桃

\$18

WITH S.C.&PGST
服务费及 增值税

\$21.78

A43 Coffee Chocolate Brownies

咖啡巧克力布朗尼

Served with coffee juice, walnut nuts.
搭配咖啡汁, 核桃果仁

\$20

WITH S.C.&PGST
服务费及 增值税

\$24.20

Seasonal Fruit Plate
季节水果盘

A44 Small / 小份

\$18

WITH S.C.&PGST
服务费及 增值税

\$21.78

A45 Large / 大份

\$38

\$45.98



· 酒水单 BEVERAGE MENU ·

—— CHINESE TEAS · 中式茶 ——

(POT / 壶)

WITH S.C&PGST
服务费及 增值税

Jasmine Tea 茉莉花茶	\$8	\$9.68
Chrysanthemum Tea 菊花茶	\$8	\$9.68
West Lake Longjing Tea (Glass) 西湖龙井 (杯)	\$4	\$4.84
Tie Guan Yin Tea 铁观音	\$8	\$9.68
Oolong Tea 乌龙茶	\$8	\$9.68

—— SPECIALTY TEAS · 特色茶 ——

(POT / 壶)

WITH S.C&PGST
服务费及 增值税

English Breakfast Tea 英式早餐茶	\$6	\$7.26
Earl Grey Tea 皇家伯爵茶	\$6	\$7.26
Darjeeling Black Tea 大吉岭红茶	\$6	\$7.26
Wild Berry Tea 野莓果香茶	\$6	\$7.26
Aromatic Lemon Tea 香柠檬茶	\$6	\$7.26
Passion Fruit Tea 百香果茶	\$6	\$7.26
Iced Tea 柠檬红茶	\$5	\$6.05





· 酒水单 BEVERAGE MENU ·

—— COFFEES · 咖啡 ——

WITH S.C.&PGST
服务费及 增值税

Single Espresso 意式浓缩咖啡	\$4	\$4.84
Double Espresso 双份浓缩咖啡	\$8	\$9.68
American Coffee (Cold or Hot) 美式咖啡 (冷或热)	\$5	\$6.05
Coffee Latte 拿铁咖啡	\$5	\$6.05
Cappuccino (Cold or Hot) 卡布奇诺咖啡 (冷或热)	\$5	\$6.05
Milk (Cold or Hot) 牛奶 (冷或热)	\$5	\$6.05





· 酒水单 BEVERAGE MENU ·

—— BEERS · 啤酒 ——

WITH S.C&PGST
服务费及 增值税

Asahi 朝日太平洋啤酒 (Can/听)	\$6	\$7.26
Tsing Tao 青岛啤酒 (Can/听)	\$6	\$7.26
Tsing Tao 青岛啤酒 (Bottle/瓶)	\$7	\$8.47
Red Rooster - Amber (Can/听) 本地红公鸡琥珀啤酒	\$9	\$10.89
Corona 科罗娜 (Bottle/瓶)	\$9	\$10.89
Heineken 喜力 (Bottle/瓶)	\$9	\$10.89





· 酒水单 BEVERAGE MENU ·

—— SOFT DRINKS · 软饮 ——

WITH S.C&PGST
服务费及 增值税

Coca Cola 可乐	\$5	\$6.05
Diet Coke 健怡可乐	\$5	\$6.05
Sprite 雪碧	\$5	\$6.05
Coconut Water 椰子汁	\$5	\$6.05
Soda Water (Plain) 苏打水 (原味)	\$6	\$7.26
Soda Water (Lemon) 苏打水 (柠檬味)	\$6	\$7.26
Tonic Water 汤力水	\$6	\$7.26





· 酒水单 BEVERAGE MENU ·

—— JUICE AND WATER · 矿泉水 ——

		WITH S.C&PGST 服务费及 增值税
Orange Juice 橙汁	\$5	\$6.05
Coconut Water 椰子汁	\$5	\$6.05
Fresh Coconut Water 新鲜椰子汁	\$5	\$6.05
Voss Water 芙丝水	\$5	\$6.05
Fiji Water 斐济水	\$6	\$7.26
Mineral Water 本地矿泉水	\$3	\$3.63





A LA CARTE MENU
西餐零点菜单

· 酒水单 BEVERAGE MENU ·

— COCKTAILS · 鸡尾酒 —

WITH S.C&PGST
服务费及 增值税

Margarita 玛格丽特

\$12

\$14.52

Tequila, Cointreau, Lime Juice, Syrup
龙舌兰酒、君度橙酒、青柠汁、糖浆

Piña Colada 椰林飘香

\$12

\$14.52

White Rum, Pineapple Juice, Cream, Milk
白朗姆酒、菠萝汁、奶油、牛奶

Singapore Sling 新加坡司令

\$12

\$14.52

Gin, Cherry Brandy, Lime Juice, Pineapple juice, Triple sec, Grenadine
杜松子酒、樱桃白兰地、青柠汁、菠萝汁、橙酒、红石榴糖浆

Negroni 内格罗尼

\$12

\$14.52

Gin, Campari, Sweet Vermouth
杜松子酒、金巴利、甜味苦艾酒

Daiquiri 大吉利

\$12

\$14.52

Rum, Lime Juice, Sugar syrup
朗姆酒、青柠汁、糖浆

Gin Tonic 金汤力

\$12

\$14.52

Gin, Lime Juice, Blue Curacao, Tonic Water
杜松子酒、青柠汁、蓝橙力娇酒、汤力水

