



Special Set Menu 精選套餐

Ocean Shrimp with Tomatoes Salsa , Mesclun Salad and Basil Oil
海蝦配蕃茄莎莎及法式雜菜沙律配羅勒油

Pumpkin with Ginger Cream Soup
薑汁南瓜忌廉湯

Choice of Entrée 自選主菜

Grilled Australian Lamb Chop with Seasonal Vegetables, Pommes Anna and Rosemary Sauce
燒澳洲羊扒配時令蔬菜, 安娜薯仔及露絲瑪莉汁

Or 或

Pan-fried Salmon Fillet with Seasonal Vegetables, Pommes Anna and Orange Caramel Sauce
香煎三文魚柳配時令蔬菜, 安娜薯仔及焦糖橙汁

Or 或

Seared Veal Saltimbocca with Seasonal Vegetables, Pommes Anna and Chanterelle Sauce
香煎意式牛仔薄片配時令蔬菜, 安娜薯仔及雞油菌汁

Uji Matcha Tokachi Red Bean Mousse Cake with Yuzu Sauce
宇治抹茶十勝紅豆慕絲蛋糕配柚子汁

3 Course Set (Salad or Soup, Entrée and Dessert)
三道菜餐 (沙律或湯、主菜及甜品) HK\$368 per person 每位

4 Course Set (Salad, Soup, Entrée and Dessert)
四道菜餐 (沙律、湯、主菜及甜品) HK\$398 per person 每位

Ocean Shrimp with Tomatoes Salsa Change to Seafood Platter (additional HK\$200 for two persons)
頭盤轉凍海鮮拼盤另加 HK\$ 200 (兩位用)

Seafood Platter 海鮮拼盤

Brown Crab, Shrimps, Snow Crab Leg, Blue Mussels, Clams , Smoked Salmon
with Cocktail Sauce, Shallot Red Wine Vinegar
麵包蟹, 鮮蝦, 雪場蟹腳, 藍青口, 蜆, 煙三文魚
配辣根茄汁, 乾蔥紅酒醋

Freshly Brewed Coffee or Fine Tea 即磨咖啡或精選茗茶
Additional 另加 HK\$20

All Prices are subject to 10% service charge. 以上價目按原價另收加一服務費。

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Dim Sum and Wonton Noodle Set 港式點心午餐 (HK\$178)

Pan-fried Bean Curd Sheet Roll, Baked Honey BBQ Pork Puff,
Steamed Shumai, Steamed Pork and Shrimp Dumpling

Mini Noodles Soup with Shrimp Wontons

香煎上素腐皮卷, 蜜汁叉燒酥, 香菇鮮蝦蒸燒賣, 筍尖鮮蝦餃, 迷你鮮蝦雲吞麵

Set Lunch Specialties 精選午市套餐

Thai Red Fermented Bean curd Chicken Wings and & Thai Fish Cake
小食拼盤 (泰式南乳雞翼及泰式魚餅)

Or 或

Daily Soup
是日餐湯

Hong Kong Style Selections 港式美食 (HK\$178 Each 每款)

Barbecued Pork and Fried Egg with Steamed Rice 叉燒煎蛋配白飯

Supreme Soy Sauce Chicken with Steamed Rice 豉油雞配白飯

Roast Duck with Steamed Rice 明爐燒鴨配白飯

Asian Delicacies 亞洲美食 (HK\$198 Each 每款)

Taiwanese Tomato Beef Noodle Soup with Beef Brisket, Beef Shank and Soft Boiled Egg 台灣番茄牛肉麵配牛腩, 牛腱及流心蛋 

Laksa Lemak Noodle Soup with King Prawn 大蝦叻沙 

Stir-fried Flat Rice Noodles with Australian Wagyu Beef Slices 乾炒澳洲和牛河粉

Hainanese Chicken Rice 海南雞飯

Fried Rice Cake with Shredded Pork and Cabbage 上海肉絲炒年糕

Mie Goreng 印尼海鮮炒麵 

Steamed Chicken with Sand Ginger 沙薑雞

Baked Grouper with Portuguese Sauce and Rice 焗葡式石斑飯

Hong Kong Style Milk Tea or Coffee
港式奶茶或香濃咖啡

Or 或

Tropical Fruit Ice Tea/ Pink Guava Lychee Oolong Tea/ Cucumber Lime Mojito Tea (additional 另加HK\$18)
熱帶水果茶/ 番石榴烏龍茶/ 青瓜青檸茶

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Promotional offer and discount will not be applicable to this Set Lunch Specialties (Except for Club OP Member)
優惠及折扣不適用於此精選午市套餐 (Club OP會員除外)

If you have any concerns regarding food allergies or dietary restrictions,
please alert our staff prior to serving yourself.

如果您對食物過敏或飲食限制有任何顧慮, 請在用餐前告知我們的工作人員。

Jun 2026



A La Carte Menu 精選美饌

Soup, Salads and Snacks 湯、沙律及小食

HK\$

Soup of the Day 是日靚湯

88

Okra on Ice with Wasabi and Soy Sauce or Sesame Dressing 
冰鎮秋葵配日本芥末及豉油或芝麻醬

78

Deep-Fried Mushroom Ravioli with Mexican Salsa Sauce 
炸蘑菇意大利雲吞配墨西哥莎莎醬

118

Spicy Diced Crispy Chicken with Japanese Mayo 香辣脆皮雞粒配日本蛋黃醬

108

Fish Cake and Fish Ball soup with Fish Paste Puff and Deep-fried Fish Skin
魚片魚蛋湯配魚腐及炸魚皮

108

Mexican BBQ Spicy Beef and Cheese Nachos
墨西哥芝士辣牛肉醬玉米脆片

168

Caesar Salad with Whitebait and Parmesan Flakes 凱撒沙律配銀魚仔及芝士片

168

- served with Grilled Chicken Fillet 加配烤雞柳

+55

- served with Smoked Salmon 加配煙三文魚

+60

- served with Cajun Prawn 加配香辣蝦

+65

Appetizers to Share 美味共享

French Fries with Truffle Mayonnaise, Cajun Pepper or Parmesan Cheese 
炸薯條配松露蛋黃醬, 香辣或巴馬臣芝士

98

Fish Skin with Salted Egg Yolk 鹹蛋黃炸魚皮

78

Indian Vegetable Samosa with Mint Yogurt Dip 印度咖喱角配薄荷乳酪醬 

108

Swiss Chicken Wings 瑞士雞翼 (4 pcs 隻)

118

Beef or Chicken Satay with Peanut Sauce 牛肉或雞肉沙嗲配沙嗲醬 (6 pcs串)

138

Fried Onion Rings with Tartar Sauce 炸洋蔥圈配他他汁

98

Parma Ham with Melon 帕爾瑪火腿配蜜瓜

168

Three Cheese Baked Iberico Pork Meat Ball with Bacon in Tomato Coulis
三式芝士焗黑毛豬肉丸配煙肉及番茄醬

188

Vegetarian food 素食 

May 2025

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A La Carte Menu 精選美饌

Western Entrée 西式主菜

	HK\$
Pier Club Sandwich with Bacon, Chicken Breast, Ham, Fried Egg, Swiss Cheese and French Fries 海岸三文治配煙肉、雞胸、火腿、煎蛋、瑞士芝士及薯條	188
Marriott Burger with Beef Patty, Bacon, Cheddar Cheese, Lettuce and French Fries 萬豪漢堡配煙肉、車打芝士、生菜及薯條 <i>As per food safety guidelines, burgers are served well-done</i> 根據食品安全指示，漢堡扒將烹調至全熟	198
Grilled Beyond Meat Patty Burger with Fries 烤素肉漢堡配炸薯條 	228
Grilled U.S. Beef Sirloin with Herb Garlic Gravy (10 OZ) 扒美國西冷牛扒配香草蒜蓉燒汁	448
Spaghetti with Black Truffle Paste and Wild Mushrooms 黑松露醬野菌炒意粉 	188
Spaghetti with Assorted Seafood in Herb Tomato Sauce 西西里海鮮意粉	208

Southeast Asia Delicacies 東南亞美食

Hong Kong Style Baked Responsible Pork Chop Rice 港式焗豬扒配蛋炒飯	168
Chicken Curry with Steamed Rice 咖喱雞配白飯	178
Stir Fried Flat Rice Noodles with Sliced Beef 乾炒牛河	188
Kagoshima Style Braised Pork Cartilage with Steamed Rice 鹿兒島豬軟骨配白飯	168
Singaporean Noodles 星州炒米	188
Hainanese Chicken Rice 海南雞配香油飯	198
Laksa Lemak Noodle Soup with King Prawn 大蝦叻沙	198
Nasi Goreng 印尼炒飯	178
Shrimp Pad Thai 泰式炒金邊粉	178

Cantonese Barbecue Selections 明爐燒味

Honey-glazed Barbecue Pork with Steamed Rice 蜂蜜炙叉燒配白飯	128
Simmered Chicken in Supreme Soy Sauce with Steamed Rice 香露頭抽浸雞配白飯	128
Roast Duck with Steamed Rice 燒鴨配白飯	128

Desserts 甜品

Chocolate Brownie with Chantilly Cream 朱古力布朗尼配香緹忌廉	118
Hong Kong Milk Tea Crème Brûlée with Speculos Crumble 港式奶茶焦糖燉蛋	118
Strawberry Cheesecake with Berries Compote and Chantilly Cream (Halal) 士多啤梨芝士餅配雜莓醬及雲呢拿忌廉	118

Vegetarian food 素食 

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May 2025



WINE BY GLASS

CHAMPAGNE

	Glass	Bottle
Champagne , Barons de Rothschild Concordia Brut, France	218	888
Champagne, Veuve Clicquot Yellow Label Brut N.V, France	208	878

SPARKLING WINE

Charles de Fère Cuvée Jean Louis Blanc de Blancs Brut, France	88	428
Torresella Prosecco Extra Dry, Italy	108	498

WHITE WINE

Sauvignon Blanc, Casa Subercaseaux, Chile	88	428
Pinot Grigio, Scarbolo, Friuli DOC, Italy	98	488
Chardonnay, Kressmann K Selection, France	118	548
Riesling, Sons of Eden Freya Eden Valley, Australia	138	558

RED WINE

Cabernet Sauvignon, Casa Subercaseaux, Chile	88	428
Chianti, Barone Ricasoli DOCG, Italy	98	488
Shiraz, Tournon by M Chapoutier, Mathilda, Australia	98	488
Merlot, Kressmann K Selection, France	118	548
Zinfandel, Kendall Jackson Vintner's Reserve, USA	198	778
Pinot Noir, Bernard Defaix Bourgogne, France	238	828

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SIGNATURE COCKTAILS

The Melb-presso 1000 118

Kahlua, Tonic water, Espresso, Beefeater Gin

Pomelo Sour

Pomelo Cordial, Lemon, Mango, Egg White, Beefeater Gin, Bitter 118

Refreshing Ginger & Basil

Olmecca Reposado Tequila, Lime, Ginger 118

Flavored Margarita

Olmecca blanco Tequila, Choice of Classic, Strawberry, Peach, Spicy 118

Fruity Fizzy

Havana Club Rum, Guava Puree, Pineapple 118

Cucumber Cooler

Absolute Vodka, Lime, Lemongrass, Sliced Cucumber 118

Espresso Martini

Absolute Vodka (Cacao), Kahlua, Espresso 118

Spiced Old Fashioned

Ezra Brooks Bourbon Whisky, Angostura bitter, Herb Syrup 118

‘Ocean Park’ Negroni

Botanical infused Gin, Sweet Vermouth, Campari 118

SIGNATURE MOCKTAILS

Pier Watermelon Lemonade 88

Fresh Watermelon, Pineapple, Lemon, Soda

The Melb-presso 1000 88

Coffee, Tonic water

Cranberry Mojito 88

Cranberry, Lime, Mint, Soda

Lemongrass Sour 88

Apple Juice, Cucumber and Lemongrass Syrup, Lime Juice, Cream Soda

All handcrafted cocktails are made with freshly squeezed juice



DRAUGHT BEERS

Suntory, Japan 380ml	88
Suntory, Japan 700ml	128
Blue Girl , Germany 500ml	88
Budweiser, USA 500ml	88

BEERS

Corona, Mexico	78
Budweiser, USA	78
Asahi, Japan	78
Tsing Tao, China	78
Hoegaarden, Netherlands	78
Blue Girl Light, Germany	78
San Miguel, (Local)	78
San Miguel Light, (Local)	78
K1664 Lager, French	78

CIDERS

Somerby Apple Cider, Denmark	88
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NON- ALCOHOL BEERS

Carlsberg 0% Alcohol Cider, Denmark	88
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FRESHLY SQUEEZED JUICE

Orange, Watermelon, Carrot

78

CHILLED JUICE

Apple, Pineapple, Tomato, Cranberry

68

SOFT DRINK

Coca Cola , Coca Cola Zero, Sprite , Cream Soda

58

MINERAL WATER

Evian 330ml

58

Evian 750ml

88

SPARKLING WATER

Evian Sparkling water 330ml

58

Evian Sparkling water 750ml

88

SELECTION OF PREMIUM TEA

English Breakfast Tea, Darjeeling, Earl Grey Tea

58

Chamomile, Peppermint, Jasmine Green Tea, Pu'er

COFFEE

Coffee, Espresso, Americano, Macchiato

58

Double Espresso, Cappuccino, Latte, Flat White, Mocha,

68



WHISKY

Shot Bottle

ISLAY

Laphroaig 10 Years	118	1,888
Bruichladdich Black Art	508	8,128

ISLAND

Highland Park 12 Years	128	2,048
Talisker 30 Years	1,588	25,408

HIGHLAND

Glenmorangie Original 10 Years	118	1,888
Glenmorangie 18 Years	268	4,288
Singleton of Glendullan 18 Years	268	4,288

SPEYSIDE

The Glenlivet 12 Years	128	2,048
The Glenlivet 18 Years	258	4,128
The Glenlivet 25 Years	698	11,168
Tamdhu 10 Years	158	2,528
The Balvenie 30 Years	898	14,368
Glenfiddich 30 Years	668	10,688
Macallan Sherry Oak 12 Years	138	2,208
Macallan Sherry Oak 18 Years	458	7,328
Macallan Sherry Oak 30 Years	3,088	49,408

LOWLAND

Auchentoshan 12 Years	128	2,048
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SPEYSIDE

Chivas Regal 12 Years	118	1,888
Chivas Regal 18 Years	188	3,008
Chivas Regal 25 Years	388	6,208
Royal Salute 21 Years	258	4,128
Johnnie Walker Black Label	118	1,888
Johnnie Walker Blue Label	308	4,928

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IRISH

	Shot	Bottle
Jameson	118	1,888
Teeling Small Batch	118	1,888

JAPANESE

Yamazaki Distiller's Reserve	288	4,608
Hakushu Distiller's Reserve	288	4,608
Hibiki 17 Years 響	688	11,008
Hakushu 18 Years	688	11,008
The Kurayoshi Pure Malt Aged 25 Years	888	14,208

TAIWAN

Kavalan Solist Vinho Barrique Cask Strength	258	4,128
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BOURBON, CANADIAN, RYE WHISKEY

Ezra Brooks Bourbon	118	2,360
Ezra Brooks Rye	118	1,888
Jim Beam	118	1,888
Jack Daniel's Old No.7	118	1,888
Canadian Club	118	1,888
Crown Royal	118	1,888
Wild Turkey	118	1,888
Woodford Reserve Bourbon	128	2,560

COGNAC, ARMAGNAC

Père Magloire Fine VS Calvados	118	1,888
Edmond Briottet Vieille Fine Armagnac VSOP	118	1,888
Martell VSOP	128	2,048
Martell Cordon Bleu	328	5,248
Trés Vieille Vigne Réserve de Lafite Rothschild	1,288	20,608
Camus XO	328	5,248
Hennessy XO	328	5,248
Rémy Martin XO	328	5,248

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GIN	Shot	Bottle
Beefeater	118	2,360
Bulldog	118	1,888
Bombay Sapphire	118	1,888
Plymouth	118	1,888
Hven Organic Navy Strength Gin	118	1,416
Tanqueray No. 10	118	1,888
Hendrick's	128	2,048
Monkey 47	168	2,016
RUM		
Kingston White	118	1,888
Abelha Cachaça	118	1,888
Kraken Black Spiced Rum	118	1,888
Flor de Caña 4 Years	128	2,560
Flor de Caña 7 Years	168	2,688
VODKA		
Absolut	118	2,360
Beluga Noble	128	2,048
Hven Organic	128	1,536
Belvedere	128	2,048
Ketel One	128	2,048
Grey Goose	128	2,048
TEQUILA		
Olmecca Blanco	118	1,888
Olmecca Reposado	118	1,888
Corralejo Reposado	118	1,888
Patron Silver	168	2,688
Don Julio 1942	338	5,408

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PISCO

Alto del Carmen

Shot

118

Bottle

1,888

GRAPPA

Grappa Sarpa di Poli

118

1,888

LIQUEUR

Kahlua

118

1,888

Malibu

118

1,888

Ricard

118

1,888

Pernod

118

1,888

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