VICTORIA
CAFÉ

Set Lunch

12pm – 3pm

Last Order 2:30pm

Appetiser

Choose One

Green Salad
Mixed Green, Walnut Dressing

Caesar Salad
Baby Gem, Garlic Croutons, Anchovies, Egg, Crispy Bacon, Parmesan Anchovy Dressing

Creamy Pumpkin Soup
Pumpkin Seed, Croutons

Thai Beef Salad +$38
Wagyu Beef Stripploin, Kaffir Lime Levaes, Bird's Eye Chili, Roasted Rice Powder, Fresh Mint

Main Course

Choose One

Wagyu Cheeseburger
Cheddar Cheese, Bacon, Iceberg Lettuce, Tomato, Served with Shoestring Fries

Fish & Chips
Curry Mayo, Served with Sweet Potato Fries

Lemon Roasted Chicken (Half) +$58
Roasted Garlic, Chicken Jus, Whipped Potato Mash

Massaman Curry Chicken Rice
Chicken thighs, Roasted Potato, Fried Shallot, Cashew Nut

Pomodor Spaghetti
Cherry Tomato, Basil, Parmesan Cheese

Steak Frites +$78
Rib Eye, Bearnaise, Served with Shoestring Fries

Dessert

Choose One

Coconut Panna Cotta
Mango, Sago Pearl, Pomelo, Egg roll

Seasonal Fresh Fruit Platter

Sommelier Recommendations

Sparkling Tea by Saicho
Jasmine / Hojicha +$58

White Wine
France/Burgundy +$128
Pattes-Loup, Chablis 2022

Red Wine
France/Bordeaux +$148
Château Le Puy, Cuvée Emilien 2021

One cup of coffee or tea is included in the Set Lunch above.

2-Course $298 | *3-Course $338*

Halal
Vegetarian

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order.
All prices are in HKD and subject to 10% service charge.
This set menu is excluded from all offers and discounts.

VICTORIA
CAFÉ

午市套餐

12pm – 3pm

最後點單 2:30pm

頭盤

任選一款

田園沙律
雜沙律菜、合桃沙律汁

南瓜忌廉湯
南瓜籽、脆麵包粒

凱撒沙律
迷你羅馬生菜、蒜香麵包粒、鯷魚、
雞蛋、脆煙肉、 巴馬臣鯷魚醬

泰式牛肉沙律 +$38
和牛西冷、檸檬葉、辣椒碎、
炒米碎、薄荷葉

主菜

任選一款

和牛芝士漢堡
車打芝士、煙肉、牛油生菜、
蕃茄、配薯條

馬沙文咖哩雞飯
雞腿肉、烤薯仔、炸乾蔥、腰果

炸魚薯條
咖哩蛋黃醬、配蕃薯條

蕃茄羅勒意粉
車厘茄、羅勒、巴馬臣芝士

檸檬烤雞(半隻) +$58
烤蒜、雞肉濃汁、絲滑薯蓉

牛扒薯條 +$78
肉眼牛扒、賓利士汁、配薯條

甜品

任選一款

意式椰子奶凍
芒果、西米珍珠、柚子、蛋卷

新鮮水果碟

品酒師推介

Saicho 氣泡茶

茉莉花茶 / 焙茶 +$58

白葡萄酒
France/Burgundy +$128
Pattes-Loup, Chablis 2022

紅葡萄酒
France/Bordeaux +$148
Château Le Puy, Cuvée Emilien 2021

以上午餐包括一杯咖啡或茶。

兩道菜 $298 | 三道菜 $338

清真
素食

如有任何特別膳食要求，食物過敏或不耐症，請向我們的服務員聯絡。
所有價格以港幣計算，另加一服務費 10%。
此套餐恕不享有任何優惠或折扣。

LUNCH

VICTORIA CAFÉ

Bites

Taiwanese Fried Chicken $85
Thai Basil, Homemade Cabage Pickles

Gyoza Pork & Tiger Prawn Dumpling $75
Chinese Aged Vinegar with sliced Ginger

Vegetable Spring Roll $75
Sweet Chilli Dip, Mixed Green

Thai Salmon Ceviche Bowl $145
Avocado, Mango, Lemongrass, Bird's Eye Chili, Soy Sauce, Corn Chips, Coriander

Salads

Caesar Salad $135
Baby Gem, Garlic Croutons, Anchovies, Egg, Crispy Bacon, Parmesan Anchovy Dressing

Endive & Blue Cheese Salad $135
Roquefort Cheese, Candied walnut, Granny Smith, Mâche Lettuce

Sichuan Burrata Salad $168
Spinach, Sesame-Peanut Sauce, Coriander, Spring Onion, Chili Oil, Youtiao

Thai Beef Salad $168
Wagyu Beef Striploin, Kaffir Lime Leaves, Bird's Eye Chili, Roasted Rice Powder, Fresh Mint



Sandwiches & Burgers

Wagyu Cheeseburger $248
Cheddar Cheese, Bacon, Iceberg Lettuce, Tomato, Served with Shoestring Fries

Club Sandwich $188
Cooked Ham, Bacon, Egg, Tomato, Lettuce, Served with Shoestring Fries

Vegan Veggie Focaccia $168
Hummus, Roasted Eggplants, Sun Dry Tomatoes, Taggiasca Olives, Organic Greens

Mains

Steak Frites $348
Rib Eye, Bearnaise, Served with Shoestring Fries

Fish & Chips $228
Curry Mayo, Served with Sweet Potato Fries

Lemon Roasted Chicken (Half) $238
Roasted Garlic, Chicken Jus, Whipped Potato Mash

Seafood Laksa $168
Fresh Shrimp, Rocket Squid, Fish Ball, Scallop, Tofu Puff, Bean Sprout, Egg

Baked Tomato Pork Chop $218
Egg Fried Rice, Tomato Sauce, Fried Egg, Mozzarella Cheese

Meatball Spaghetti $208
Pomodor, Cherry Tomato, Basil

Desserts

Victoria Pancakes $118
Three stacked Homemade Pancakes, Fresh Berries, Maple Syrup, Berry Compote, Whipped Vanilla Cream

Banoffee Croffle $108
Caramelized Banana, Salted Toffee Sauce, Vanilla Cream, Candied Walnut

Coconut Panna Cotta $88
Mango, Sago Pearl, Pomelo, Egg roll

Seasonal Fresh Fruit Platter $80

Halal
Vegetarian

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Sparkling Wine

Glass/Bottle

France/Champagne
Louis Roederer, Collection 245 Brut NV — $198/$980

Italy/Veneto
Bianca Vigna, Prosecco — $108/$480

White Wine

France/Burgundy
Pattes-Loup, Chablis 2022 — $178/$870

New Zealand/Marlborough
Dog Point, Sauvignon Blanc 2024 — $128/$620

Rosè Wine

France/Provence
Château Minuty, 'M' de Minuty 2023 — $108/$520

Red Wine

Italy/Tuscany
Fattoria Carpineta Fontalpino, Chianti Classico 2020 — $128/$620

France/Bordeaux
Château Le Puy, Cuvée Emilien 2021 — $198/$980

Beer

Young Master Pale Ale — $90

Carlsberg 0% Pilsner — $80

Sparkling Tea (non-alcoholic) by Saicho — $98/$380

Jasmine

Hojicha

Soft Drinks — $45

Coke

Coke Zero

Sprite

Water Selection

Still – Acqua Panna 750ml/250ml — $65/30

Sparkling – San Pellegrino 750ml/250ml — $65/30

Juice — $50

Orange

Apple

Grapefruit

Watermelon

Green Juice
Apple, Pineapple, Guava, Kale

Purple Juice
Apple, Beetroot, Lemon, Grapefruit

Coffee

Regular	$45
Decaffeinated	$45
Cappuccino	$50
Latte	$50
Mocha	$50
Espresso	$42
Double Espresso	$50

Tea — $55

K11 ARTUS SIGNATURE BLEND
Honeybush & Lemongrass

Chamomile Blossoms

Nana Mint Chill

Persimmon Peach

English Breakfast

Floral Earl Grey

Darjeeling

Yunnan Pu-erh

Long Jing Green Tea

Original Jasmine Green

Genmaicha Green Tea

Other — $45

Honey Drink with Lemon

Milk

Chocolate

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午餐

VICTORIA CAFÉ

小食

台式鹽酥雞 $85
九層塔、自家製醃椰菜

日式豬肉虎蝦煎餃 $75
鎮江黑醋, 薑絲

素菜春卷 $75
甜辣醬, 雜沙律菜

泰式醃三文魚他他 $145
牛油果、芒果、香茅、辣椒碎、日式醬油、粟米片、芫荽

沙律

凱撒沙律 $135
迷你羅馬生菜、蒜香麵包粒、鯷魚、雞蛋、脆煙肉、巴馬臣鯷魚醬

菊苣藍芝士沙律 $135
洛克福芝士、琥珀核桃、青蘋果、羊仔菜

川味布拉塔芝士沙律 $168
菠菜、芝麻花生醬、芫荽、青蔥、辣椒油、油條

泰式牛肉沙律 $168
和牛西冷、檸檬葉、辣椒碎、炒米碎、薄荷葉



三文治及漢堡

和牛芝士漢堡 $248
車打芝士、煙肉、牛油生菜、番茄、配薯條

公司三文治 $188
火腿、煙肉、雞蛋、番茄、生菜、配薯條

純素佛卡夏意式香草包 $168
鷹嘴豆醬、烤茄子、油漬風乾番茄、塔吉亞斯卡橄欖、有機沙律菜

主菜

牛扒薯條 $348
肉眼牛扒、賓利士汁、配薯條

炸魚薯條 $228
咖喱蛋黃醬、配番薯條

檸檬烤雞(半隻) $238
烤蒜、雞肉濃汁、絲滑薯蓉

海鮮叻沙 $168
鮮蝦、魷魚圈、魚蛋、帶子、豆卜、芽菜、雞蛋

芝士鮮茄焗豬扒飯 $218
蛋炒飯、番茄醬、煎蛋、芝士

肉丸意大利麵 $208
羅馬蕃茄醬、新鮮車厘茄、羅勒

甜品

香軟熱香餅 $118
三層自家製鬆軟熱香餅、時令雜莓、莓果果醬、楓糖漿、雲呢拿鮮忌廉

焦糖香蕉牛角窩夫 $108
焦糖香蕉、海鹽太妃糖醬、雲呢拿鮮忌廉、琥珀核桃

意式椰子奶凍 $88
芒果、西米珍珠、柚子、蛋卷

新鮮水果碟 $80

清真
素食

如有任何特別膳食要求，食物過敏或不耐症，請向我們的服務員聯絡。
所有價格以港幣計算，另加一服務費 10%。

香檳 / 氣泡酒

杯/瓶

France/Champagne
Louis Roederer, Collection 245 Brut NV — $198/$980

Italy/Veneto
Bianca Vigna, Prosecco — $108/$480

白葡萄酒

France/Burgundy
Pattes-Loup, Chablis 2022 — $178/$870

New Zealand/Marlborough
Dog Point, Sauvignon Blanc 2024 — $128/$620

桃紅葡萄酒

France/Provence
Château Minuty, 'M' de Minuty 2023 — $108/$520

紅葡萄酒

Italy/Tuscany
Fattoria Carpineta Fontalpino, Chianti Classico 2020 — $128/$620

France/Bordeaux
Château Le Puy, Cuvée Emilien 2021 — $198/$980

啤酒

少爺淡愛爾啤酒 — $90

嘉士伯無酒精比爾森啤酒 — $80

Saicho 氣泡茶 — $98/$380

(無酒精)

茉莉花茶

焙茶

汽水 — $45

可樂

無糖可樂

雪碧

水

純淨水 – Acqua Panna 750ml/250ml — $65/30

氣泡水 – San Pellegrino 750ml/250ml — $65/30

果汁 — $50

橙汁

蘋果汁

西柚汁

西瓜汁

綠色蔬菜汁
蘋果、菠蘿、石榴、羽衣甘藍

紅菜頭排毒汁
蘋果、紅菜頭、西柚、檸檬汁

咖啡

香濃咖啡 — $45

不含咖啡因咖啡 — $45

泡沫咖啡 — $50

鮮奶咖啡 — $50

朱古力咖啡 — $50

濃縮咖啡 — $42

雙份濃縮咖啡 — $50

茶 — $55

寓館精選名茶
蜜樹及檸檬草

洋甘菊花茶

Nana 薄荷茶

柿子桃水果茶

英式早餐茶

藍花伯爵茶

大吉嶺夏摘茶

雲南普洱

西湖龍井

茉莉香片

日式玄米茶

其他飲品 — $45

蜂蜜檸檬水

牛奶

朱古力

如有任何特別膳食要求，食物過敏或不耐症，請向我們的服務員聯絡。
所有價格以港幣計算，另加一服務費 10%。