



— BISTRO —
SUN N SAND

Food Menu



加10%服務費
+ 10% SC

Appetizer 前菜



SOUP OF THE DAY 每日例湯

Ask your server for the Daily Selection
請諮詢服務員每日例湯選擇

\$80

BRUSCHETTA CLASSICA 經典意式烤法包 \$80

Homemade bake French bread topped with Tomato sugo, Roasted cherry tomatoes, Basil, and Roasted Garlic
自製法國麵包，淋上番茄醬、烤櫻桃番茄、羅勒和烤大蒜

GOLDEN ONION RINGS 洋葱圈 \$95

Fried Onion Rings topped chopped Parsley and served with Tartar sauce 炸洋葱圈，撒上切碎的歐芹，佐以塔塔醬

NACHOS 玉米片 \$160

Classic Tex-mex Nachos loaded with Cheddar cheese, Refried Beans, Guacamole, and Sour Cream
經典墨西哥玉米片，內含車打芝士、炸豆、牛油果醬和酸奶油

ADD BEEF 另加牛肉 + \$30

QUESADILLA 墨西哥餡餅 \$165

Crispy Flour Tortillas filled with Spicy Veggies, Mozzarella serve with Tomato Salsa, Sour Cream, and Guacamole
酥脆的麵粉玉米餅，內餡為辣味蔬菜和馬蘇里拉奶酪，佐以番茄莎莎醬、酸奶油和牛油果醬

ADD CHICKEN 加雞肉 + \$30 ADD PRAWN 加蝦 + \$30

STEAM MUSSELS 蒸青口 \$185

Sauteed with Slice Garlic, Chili in White Wine Sauce
佐以蒜片，辣椒及白酒製作

HOMEMADE GARLIC BREAD 自製蒜蓉包 \$88

French Bread Bake with Garlic Butter, Mozzarella and served with Pesto Sauce
法國麵包，佐以蒜蓉牛油，馬蘇里拉乳酪，配以青醬

CALAMARI FRITTI 炸魷魚 \$128

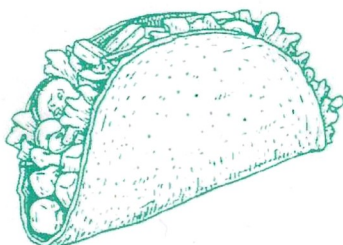
Crispy Squid with Lemon, Pepper Seasoning served with Tartar sauce and Sweet Chili Sauce
脆炸魷魚，佐以檸檬和胡椒調味，配以塔塔醬及甜辣醬

BUFFALO WILD CHICKEN WINGS \$148

水牛雞翼
Toasted in Classic Buffalo Sauce and served with Blue Cheese
經典水牛城醬汁烤製，佐以藍芝士

HOMEMADE WAGYU MEATBALLS (5pc) \$128

自製和牛肉丸
Bake Meatballs served with Pomodoro Sauce, Parsley and finish with Grated Parmesan Cheese
烤肉丸，佐以番茄醬和歐芹，最後撒上帕瑪森芝士碎



Salad 沙律



CLASSIC CAESAR 經典凱撒沙律 \$140

Romaine Lettuce with Classic Caesar Dressing topped with Bacon, Croutons And Shredded Parmesan Cheese
羅馬生菜，淋上經典凱薩沙律醬配以煙肉、麵包丁和帕瑪森碎

Add Chicken 另加雞肉 + \$30 Add Prawn 另加蝦肉 + \$30

SMOKED SALMON 煙三文魚沙律 \$165

Combination Of Crispy Lettuce, Carrot, Cherry Tomato and Red Onion in House Dressing Topped with Smoked Salmon
脆皮生菜、胡蘿蔔、櫻桃番茄和紅洋葱的組合，佐以店內醬汁，配上煙三文魚

PEPPERONI SALAD 意式辣腸沙律 \$165

Romaine lettuce, Olives, Onion Rings, Mix Cherry tomato and Slice Pepperoni in Red Wine Vinaigrette topped with Shaved Parmesan 長葉萵苣、橄欖、洋葱圈、混合櫻桃番茄和意大利辣香腸片，淋上紅酒醋汁，再撒上帕瑪森芝士碎

BURRATA SALAD 布拉塔芝士沙律 \$165

Slice Cherry tomatoes, Burrata cheese finish with Arugula and Balsamic
櫻桃番茄片，布拉塔乳酪，最後淋上芝麻菜和香醋

Side Order 配菜



FRENCH FRIES 薯條 \$70

RICE 白飯 \$40

Home made 14" 14吋秘製薄餅 Pizza



MARGHERITA 瑪格麗特薄餅 \$148

Mozzarella Cheese, Tomato Sauce and Herbs
馬蘇里拉芝士、番茄醬和香草

VEGGIE DELUXE 豪華素食薄餅 \$168

Mozzarella Cheese, Tomato Sauce, Black Olive, Cherry Tomato, Onion, Bell Pepper and Herbs
馬蘇里拉芝士、番茄醬、黑橄欖、櫻桃番茄、洋葱、甜椒和香草

CLASSIC PEPPERONI 經典意式辣腸薄餅 \$170

Mozzarella Cheese, Tomato Sauce, Pepperoni and Herbs 馬蘇里拉芝士、番茄醬、並配以意大利辣香腸及香草

ULTIMATE MEAT LOVER 極致食肉者薄餅 \$188

Mozzarella Cheese, Chicken, Minced Beef, Bacon, Tomato Sauce and Herbs
馬蘇里拉芝士、雞肉、免治牛肉、煙肉、番茄醬及香草

HAWALLAN 夏威夷薄餅 \$175

Mozzarella Cheese, Pineapple, Ham, Tomato Sauce and Herbs 馬蘇里拉芝士、鳳梨、火腿、番茄醬及香草

Burger 漢堡飽



ANGUS BEEF BURGER 安格斯牛肉漢堡

\$185

Succulent Angus Beef with Topping of Cheese, Lettuce, Bacon, Tomato, Grilled Onion and Pickled Jalapenos served with Fries
鮮嫩多汁的安格斯牛肉，鋪上芝士、生菜、煙肉、番茄、烤洋蔥及醃墨西哥辣椒，並配上薯條

BEYOND VEG 素食精選

\$165

Veggie Patty, Onion, Tomato, Lettuce, Cheese and Jalapenos served with Fries
素食肉餅，配洋蔥、番茄、生菜、芝士和墨西哥辣椒，並配上薯條

BBQ PULLED PORK 手撕烤豬肉

\$180

Marinated and Slow cooked Pork Shoulder in a BBQ rub served with Coleslaw mixed in Gorgonzola dressing
醃慢燉豬肩肉，配燒烤醬，拌以戈貢佐拉芝士及涼拌高麗菜沙律

Main 主菜



FISH N CHIPS 炸魚薯條

\$180

Sole Fillet Battered and Fried served with Chips, Tartar Sauce and Ketchup
裹麵糊炸製的魚柳，配以薯條、塔塔醬和番茄醬

FAJITAS 墨西哥烤肉卷

\$178

A Hot Cast Iron skillet served with Grilled Mix Bell Peppers, Onions served with Guacamole, Salsa, Sour Cream and Flour Tortillas
熱鑄鐵煎鍋，配烤綜合甜椒、洋蔥、酪梨醬、莎莎醬、酸奶油和麵粉玉米餅

Option To Add 加配：

Chicken 雞肉 \$30 | Beef 牛肉 \$30

LAMB CHOP 羊扒

\$198

Australian Lamb Chops, Maldon Salt Flakes, Italian Herbs, Grilled and Oven Baked served with Roast Rosemary Potatoes
澳洲羊扒，配馬爾頓鹽、薄片、意大利香草，經烤製和烤箱烘焙，配烤迷迭香薯仔

NZ-RIBEYE STEAK 紐西蘭肋眼牛扒

\$298

Premium Angus Beef Steak Grilled to your Liking served with Salad and Chips
優質安格斯牛扒，根據您的喜好烤製，配沙律和薯條

SALMON STEAK 三文魚扒

\$268

Norwegian Salmon Grilled, Grilled Veggie and Lemon Butter Sauce
烤挪威三文魚，配以忌廉薯蓉、烤蔬菜和檸檬奶油醬

CHICKEN PARMIGIANO 帕瑪森雞肉

\$185

Fried and Baked with Mozzarella finish with Grated Parmesan Cheese and Small Salad
煎烤後配馬蘇里拉芝士，最後撒上帕瑪森芝士碎和小沙律

Patas 意粉

PENNE ARRABBIATA 香辣茄醬管通粉

\$168

Penne Pasta with Spicy Italian Tomato Sauce, Basil Seasoned with Pepper, Chilli Flakes and Finished with Extra Virgin Oil
斜管麵配辣味義大利番茄醬、羅勒葉，以胡椒粉和辣椒片調味，最後淋上特級初榨橄欖油

Add Prawn 另加蝦肉 + \$30

SPAGHETTI POMODORO 蕃茄意粉

\$168

Tossed with Italian Tomato sauce, Basil finish with Extra virgin oil 拌入番茄醬和羅勒葉，最後淋上特級初榨橄欖油

Add Chicken 另加雞肉 + \$30 Add Prawn 另加蝦肉 + \$30

SPAGHETTI MEATBALLS 肉丸意粉

\$178

Hearty Meatballs Tossed with Tangy Tomato Herb Sauce, Basil Finish with Grated Parmesan Cheese and Extra Virgin Oil
豐盛的肉丸配上濃鬱的羅馬香草醬和羅勒葉，最後加上帕馬芝士及淋上特級初榨橄欖油

SPAGHETTI CARBONARA 卡邦尼意粉

\$178

Spaghetti with Egg Yolk, Bacon and Creamy Sauce
意大利麵以蛋黃、煙肉及忌廉醬烹製

FARFALE ALLA VODKA 伏特加蝴蝶結意粉

\$180

Bowtie Pasta in Tomato Sauce, Cream, Roasted Garlic, Mozzarella and Basil
蝴蝶結意粉配番茄醬、忌廉、烤大蒜、馬蘇里拉芝士及羅勒葉

HOMEMADE LASAGNA 家傳千層麵

\$188

Fusion Beef Lasagna Prepared in a classic style with Creamy Beechamel Sauce with Layered Pasta
融合牛肉千層麵經典風味，佐以忌廉比夏梅爾醬和多層意麵

GARLIC SPAGHETTI 蒜蓉意粉

\$165

Spaghetti pasta tossed with Olive oil, Sliced Garlic, Chili finish with chopped Parsley
義大利麵拌橄欖油、蒜片、辣椒碎，最後撒上歐芹碎

Add Chicken 另加雞肉 + \$30 Add Prawn 另加蝦肉 + \$30

SPAGHETTI BOLOGNESE 蕃茄牛肉醬意粉

\$180

Spaghetti pasta tossed with Sauce made from Minced beef, Tomato sauce, Veggies and Parmesan Cheese, Herbs finish with Parsley
義大利麵條，淋上牛肉碎醬汁，佐以番茄醬、蔬菜和帕瑪森芝士，最後撒上歐芹碎



Desserts 甜品

HOMEMADE TIRAMISU 家傳意大利芝士餅 \$88

A Classic Italian Dessert with Coffee-soaked Ladyfingers and Mascopone Cream
經典意式甜點，搭配咖啡浸泡的手指餅乾和馬斯科彭忌廉

HOMEMADESTIKY DATES PUDDING \$88

家傳泰蓉布丁
Date-sweetened Sponge Cake with the Richest Creamiest Caramel Sauce
椰棗甜海綿蛋糕，搭配濃鬱順口的焦糖醬

ICE CREAM(2 SCOOPS) 雪糕(2球) \$60



Kids Menu 兒童餐

Mac & Cheese Croquettes 芝士炸丸子

Cheddar Cheese and Cream side of Fries
配周打芝士及忌廉伴以薯條

Kids Burger 漢堡

Bread, Beef Pate, Cheese, Tomato and Lettuce
配麵包、牛肉醬、芝士、番茄及生菜

Kids Fish & Chips 炸魚薯條

Fried Butter Fish and Fries
牛油炸魚配薯條

Spaghetti Alfredo 意式芝士醬意粉

Cheese Fonduta finish with Scallions
芝士火鍋佐以蔥花

Including 1 Juice or Soft drinks
包果汁或汽水一杯

HK\$115

+ 10% per Child / 11 years or under
每位加10%服務費(11歲或以下)



Group 團體盛宴 Feast Menu

STARTER TO SHARE 前菜

Nachos 玉米片

Classic Tex-max Nachos loaded with Cheddar cheese, Refried Beans, Guacamole, Tomato Salsa and Sour Cream
經典墨西哥玉米片，內含車打芝士、炸豆、牛油果醬和酸奶油

Calamari Fritti 炸魷魚

Crispy Squid with Lemon, Pepper Seasoning served with Tartar sauce and Sweet Chili Sauce
脆炸魷魚，佐以檸檬和胡椒調味，配以塔塔醬及甜辣醬

Golden Onion Rings 洋蔥圈

Fried Onion Rings topped chopped Parsley and served with Tartar sauce 炸洋蔥圈，撒上切碎的歐芹，佐以塔塔醬

Classic Caesar 經典凱撒沙律

Romaine Lettuce with Classic Caesar Dressing topped with Bacon, Croutons And Shredded Parmesan Cheese
羅馬生菜，淋上經典凱薩沙律醬配以煙肉、麵包丁和帕瑪森碎

CHOICE OF MAIN 主菜

(Choose Anyone 以下任選一款)

Fish N Chips 炸魚薯條

Sole Fillet Battered and Fried served with Chips, Tartar Sauce and Ketchup
裹麵糊炸製的魚柳，配以薯條、塔塔醬和番茄醬

Margherita Pizza 瑪格麗特薄餅

Mozzarella Cheese, Tomato Sauce and Herbs
馬蘇里拉芝士、番茄醬和香草

Penne Arrabbiata 香辣茄醬管通粉

Penne Pasta with Spicy Italian Tomato Sauce, Basil Seasoned with Pepper, Chilli Flakes and Finished with Extra Virgin Oil
斜管麵配辣味義大利番茄醬、羅勒葉，以胡椒粉和辣椒片調味，最後淋上特級初榨橄欖油

Angus Beef Burger 安格斯牛肉漢堡

Succulent Angus Beef with Topping of Cheese, Lettuce, Bacon, YTomato, Grilled Onion and Pickled Jalapenos served with Fries

鮮嫩多汁的安格斯牛肉，鋪上芝士、生菜、煙肉、番茄、烤洋蔥及醃墨西哥辣椒，並配上薯條

DESSERT TO SHARE 甜品

Tiramisu 意大利芝士餅

A Classic Italian Dessert with Coffee-soaked Ladyfingers and Mascopone Cream
經典意式甜點，搭配咖啡浸泡的手指餅乾和馬斯科彭忌廉

Stiky Dates Pudding 泰蓉布丁

Date-sweetened Sponge Cake with the Richest Creamiest Caramel Sauce 椰棗甜海綿蛋糕，搭配濃鬱順口的焦糖醬

HK\$340

+ 10% service charge per person
每位加10%服務費

Minimum of 4 Guests Sharing
供4人份量