

冰極餐廳

TUXEDOS RESTAURANT

頭盤及湯 Appetizer & Soup

	標準 (一人份量) Regular (1 Person)	家庭 (二人份量) Family (2 Persons)
冰極珍寶沙律 (燒雞、蘋果及有機沙律菜) Tuxedos Jumbo Salad (Roasted Chicken, Apple and Organic Garden Mixed Salad)	HK\$118	HK\$158
🐟 冰極特色沙律 (煙三文魚、西班牙火腿、燒雞及烤有機蘑菇) Classic Tuxedos Salad (Smoked Salmon, Iberico Ham, Roasted Chicken and Organic Mushroom)	HK\$168	HK\$228
🐟 凱撒沙律伴煙三文魚配黑松露 Caesar Salad with Smoked Salmon and Truffles	HK\$158	HK\$218
西班牙火腿及菠蘿沙律配蜜糖芥末汁 Iberico Ham and Pineapple Salad in Honey Mustard Dressing	HK\$108	HK\$208
🌿 意大利布袋芝士伴有機田園沙律及車厘茄配香草松子仁汁 Italian Burrata Cheese with Organic Garden Mixed Salad and Cherry Tomato in Pesto Dressing	HK\$128	HK\$168
🌿 雜菌忌廉湯 Cream of Wild Mushroom Soup	HK\$60	-

主菜 Main Course

烤澳洲肉眼扒配牛肉燒汁 Grilled Australian Rib-eye Steak with Beef Au Jus	HK\$328	-
香煎油封鴨腿配藍莓汁 Pan-seared Duck Leg Confit with Blueberry Sauce	HK\$298	-
🐟 香煎三文魚伴檸檬牛油汁 Pan-seared Salmon with Lemon Butter Sauce	HK\$268	-
香煎西班牙黑毛豬扒配菠蘿莎莎醬 Pan-fried Iberico Pork with Pineapple Salsa	HK\$268	-
燒香草雞胸配蘑菇忌廉汁 Roasted Chicken Breast Marinade with Herbs in Mushroom Cream Sauce	HK\$238	-
🌿 植物肉芝士漢堡配薯條 Impossible Meat Cheese Burger with French Fries	HK\$228	-

意大利粉及飯 Pasta & Rice

吉列豬扒飯 (配秘製咖喱汁或鮮茄汁) Pork Cutlet with Rice (Served with Choice of Homemade Curry Sauce or Tomato Concassé)	HK\$248	HK\$368
🐟 忌廉汁煙肉帶子意粉 Spaghetti with Bacon and Scallops in Creamy Sauce	HK\$228	HK\$358
🐟 鮮蝦帶子扁意粉配鮮茄忌廉汁 Linguine Pasta with Fresh Prawn and Scallop in Tomato Cream Sauce	HK\$228	HK\$358
🌿 芝士植物肉醬鮮茄意粉 Spaghetti with Meatless Ground Crumble and Cheese in Fresh Tomato Sauce	HK\$218	HK\$318
白汁雞絲雜菌扁意粉 Linguine Pasta with Shredded Chicken and Mushroom in Cream Sauce	HK\$188	HK\$328

小食 Snack

柚子蜜糖雞翼 (5 隻) Citrus Honey Glazed Chicken Wings (5 pcs)	HK\$88	-
咸蛋黃薯條 Salted Egg Yolk with French Fries	HK\$128	-
🌿 芝士植物肉醬脆法包 Bruschetta with Meatless Ground Crumble Bolognese and Cheese	HK\$128	-
蒜香法包多士 (4 件) Toasted Garlic French Bread (4 pcs)	HK\$60	-
小食拼盤 (柚子蜜糖雞翼 (5 隻)、炸植物魚塊及芝士焗薯條) Snack Platter (Citrus Honey Glazed Chicken Wings (5 pcs), Deep-fried Fishless Fillet and Oven-baked Cheese Fries)	HK\$228	-
🐟 炸魚柳配脆薯 (優質花鱸) Deep-fried Breaded Seabass Fish Fillet with Fried Potato	HK\$178	-

薄餅 Pizza

	十二吋薄餅 (12 Inches)	
西班牙火腿薄餅 (西班牙火腿、火箭菜、莫扎瑞拉乳酪芝士及蕃茄汁) Iberico Ham Pizza (Iberico Ham, Rocket, Mozzarella Cheese and Tomato Sauce)	HK\$258	-
🐟 冰極海鮮薄餅 (加拿大龍蝦、加拿大帶子、紐西蘭青口、莫扎瑞拉乳酪芝士及蕃茄汁) Tuxedos Seafood Pizza (Lobster, Scallop, Mussel, Mozzarella Cheese and Tomato Sauce)	HK\$288	-
🌿 田園素菜薄餅 (蘑菇、菠蘿、甜椒、牛油果茸、莫扎瑞拉乳酪芝士及蕃茄汁) Garden Vegetable Pizza (Mushroom, Pineapple, Sweet Bell Pepper, Avocado Puree, Mozzarella Cheese and Tomato Sauce)	HK\$228	-

🌿 素菜 Vegetarian 🐟 藍色海鮮 - 優質環境友善海鮮 Blue Seafood - Quality environmentally-friendly seafood

🌿 食本地鮮 - 有營低碳 Local Sourcing - Eat fresher and reduce carbon emissions

設加一服務費及所有價錢均以港幣計算 All prices are subject to 10% service charge and are in Hong Kong Dollars

甜品 Dessert

冰極紐約芝士餅 Tuxedos New York Cheese Cake	標準 (一人份量) Regular (1 Person)	HK\$78
脆香焗蘋果伴鮮果 Apple Crumble with Seasonal Fresh Fruits		HK\$78
Häagen-Dazs™ 雪糕 (每球) 雲呢拿、士多啤梨或比利時朱古力 Häagen-Dazs™ Ice Cream (Single Scoop) Vanilla, Strawberry or Belgian Chocolate		HK\$60

冰極套餐 Tuxedos' Set Menu

一人份量 (1 Person)

 凱撒沙律伴煙三文魚配黑松露
Caesar Salad with Smoked Salmon and Truffles

 雜菌忌廉湯
Cream of Wild Mushroom Soup

烤澳洲肉眼扒配牛肉燒汁
Grilled Australian Rib-eye Steak with Beef Au Jus

或 or

 香煎三文魚伴檸檬牛油汁
Pan-seared Salmon with Lemon Butter Sauce

冰極紐約芝士餅
Tuxedos New York Cheese Cake

鮮磨咖啡或茶
Freshly Brewed Coffee or Tea

每位 HK\$398 per person

非酒精飲品 Non-alcoholic Drink

企鵝舞曲 (菠蘿汁、檸檬汁及雪碧)	HK\$70
Penguin Tango (Pineapple Juice, Lime Juice and Sprite)	
極光 (薄荷、椰果及雪碧)	HK\$65
Polar Light (Mint, Nata de Coco and Sprite)	
北極之旅 (青瓜、檸檬及梳打水)	HK\$65
Frozen Arctic (Cucumber, Lemon and Soda Water)	
檸檬特飲 / 香橙特飲 / 青檸特飲	HK\$60
Lemon Squash / Orange Squash / Lime Soda	
鮮果汁 (橙、奇異果或芒果)	HK\$48
Fresh Fruit Juice (Orange, Kiwi Fruit or Mango)	
可樂 / 雪碧 / 芬達 / 零系可樂	HK\$38
Coke / Sprite / Fanta Orange / Coke Zero	
 鮮磨咖啡 / 意大利咖啡 / 中國茶 / 檸檬茶 / 奶茶	HK\$44
Freshly Brewed Coffee / Cappuccino / Chinese Tea / Tea with Lemon / Tea with Milk	
 香濃咖啡 / 意大利咖啡 / 檸檬茶 / 奶茶	HK\$50
Iced Coffee / Iced Cappuccino / Iced Tea / Iced Tea with Milk	
飛雪® 礦物質水	HK\$35
Bonaqua® Mineralized Water (600mL)	
「玉泉」有氣水 (原味 / 青檸味)	HK\$45
“Schweppes” Sparkling Water (Original Flavour / Lime Flavour)(500mL)	

含酒精飲品 Alcoholic Drink

白酒 White Wine	
House White Wine	HK\$80 / 杯Glass (HK\$340 / 樽Bottle)
紅酒 Red Wine	
House Red Wine	HK\$80 / 杯Glass (HK\$340 / 樽Bottle)
嘉士伯、青島 (罐裝)	HK\$50
Carlsberg, Tsing Tao (By Can)	
藍妹生啤	HK\$88
Blue Girl Draught (500mL)	




企鵝舞曲
Penguin Tango

極光
Polar Light

北極之旅
Frozen Arctic

圖片只供參考
Photos are for reference only

 素食 Vegetarian

 藍色海鮮 - 優質環境友善海鮮
Blue Seafood - Quality environmentally-friendly seafood

低碳美食 Low Carbon Recommendation

標準
(一人份量)
Regular
(1 Person)

家庭
(二人份量)
Family
(2 Persons)

頭盤及湯 Appetizer & Soup

- | | | | |
|---|--|---------|---|
|   | 新鮮有機青豆茄蓉沙律
Green Bean with Organic Tomato Green Salad | HK\$118 | - |
|   | 新鮮有機田園沙律配蜜糖菠蘿汁
Organic Garden Green Salad with Honey and Pineapple Dressing | HK\$118 | - |
|   | 有機本地薏米雜菜湯
Organic Vegetable Soup with Local Organic Barley | HK\$60 | - |

主菜及小食 Main Course & Snack

- | | | | |
|---|---|---------|---------|
|   | 香煎寶石魚魚柳配香草茄茸汁
Pan-seared Jade Fish Fillet with Fresh Tomato Herb Sauce | HK\$268 | - |
|   | 有機鮮雜菌糙米飯配腰果
Organic Forest Mushrooms with Brown Rice and Cashew Nuts | HK\$172 | HK\$298 |
|   | 本地時令有機雜菜
Seasonal Local Organic Mixed Vegetables | HK\$68 | - |
|   | 香草炒本地鮮菌
Stir-fried Local Mushrooms with Fine Herbs | HK\$88 | - |


甜品 Dessert

- | | | | |
|---|---|--------|---|
|   | 時令鮮果
Seasonal Fresh Fruits | HK\$68 | - |
|   | 士多啤梨有機豆腐蛋糕
Strawberry and Organic Bean Curd Cake | HK\$68 | - |

碳足跡 Carbon footprint

 <100g CO2e

中低度溫室氣體排放量
Equal to low-medium greenhouse gas emission

 100-300g CO2e

中度溫室氣體排放量
Equal to medium greenhouse gas emission

請注意，即使本餐廳盡力保持最嚴格的品質控制並致力維持優質的服務，但我們無法保證在我們的產品中完全不含可能引起過敏反應的物質存在，包括麩質、甲殼類動物、蛋、魚類、花生、大豆、奶類、堅果（或堅果類原料）。如果您有任何問題，請在選購我們的任何產品前向我們的店員查詢。

Please note that, even though our restaurant endeavours to maintain stringent service practices and despite our strict controls, we are unable to guarantee the absence of substances (or traces thereof) which may cause allergic reactions, including Gluten, Crustacean, Egg, Fish, Peanuts, Soybeans, Milk, Nuts or Nuts based ingredients. If you have any questions, please contact a member of our staff prior to the consumption of any of our products.



了解更多



Know More




了解更多



Know More

 素食 Vegetarian

 藍色海鮮 - 優質環境友善海鮮
Blue Seafood - Quality environmentally-friendly seafood

 食本地鮮 - 有營低碳
Local Sourcing - Eat fresher and reduce carbon emissions

企鵝套餐 Penguin Set Menu


一人份量 (1 Person)

 新鮮有機田園沙律配蜜糖菠蘿汁
Organic Garden Green Salad with Honey and Pineapple Dressing

 有機本地薏米雜菜湯
Organic Vegetable Soup with Local Organic Barley

白汁雞絲雜菌扁意粉
Linguine Pasta with Shredded Chicken and Mushroom in Cream Sauce

或 or

 有機鮮雜菌糙米飯配腰果
Organic Forest Mushrooms with Brown Rice and Cashew Nuts


 士多啤梨有機豆腐蛋糕
Strawberry and Organic Bean Curd Cake

鮮磨咖啡或茶
Freshly Brewed Coffee or Tea

每位 HK\$358 per person

小企鵝兒童餐 Little Penguin Kid's Meal

一人份量 (1 Person)

 有機本地車厘茄青瓜菠蘿沙律
Organic Local Cherry Tomato, Cucumber and Pineapple Salad

 芝士植物肉醬鮮茄意粉
Spaghetti with Meatless Ground Crumble and Cheese in Fresh Tomato Sauce

 鮮焗有機南瓜蕃薯黃金腰果撻
Freshly Baked Organic Pumpkin and Sweet Potato Tart topped with Chopped Cashew Nuts

 有機本地粟米
Organic Local Sweet Corn

 時令鮮果
Seasonal Fresh Fruits

果汁
Juice

每位 HK\$218 per person

設有最低消費每位港幣 \$100 元
A minimum charge of HK\$100 per person

切餅費每個港幣 \$100 元
Cake-cutting charge for each cake is HK\$100

開瓶費每支港幣 \$150 元 (750mL)
Corkage charge is HK\$150 per bottle (750mL)

設加一服務費及所有價錢均以港幣計算
All prices are subject to 10% service charge and are in Hong Kong Dollars



冰極餐廳收益的 5% 將用作支持「香港海洋公園保育基金」有關氣候轉變對野生動物及棲息於冰地野生動物的影響之研究項目
5% of revenue from Tuxedos Restaurant will be donated to OPCFHK in support of conservation projects concerning the impact of climate change on wildlife in general and on animals living in icy habitats