

SERVING TIME

FROM 03:00PM

HEALTHY CORNER

WELL-BALANCED DIET 均衡膳食





Tiger Prawn, Spinach, Pine Nuts and Asparagus Spaghetti with Pesto Sauce 虎蝦菠菜松子蘆筍青醬意大利粉

\$198

K 555 C 63 P 33 F 19 🛊 🛇 🗷 🚹

Angus Beef, Pineapple Burger with Lemon Yogurt Dressing and Potato Hydroponic Vegetable Salad 安格斯牛肉菠蘿漢堡配檸檬乳酪汁及薯仔水耕蔬菜沙律 A@UAGREEN

\$188

K 577 C 73 P 44 F 14 # fi

VEGETARIAN 素食之選



OmniTuna with Turmeric Seared Eggplant, Mixed Beans and Potato Hydroponic Vegetable Salad

新吞拿、雜豆、薑黃烤茄子及薯仔水耕蔬菜沙律 A@UAGREEN ●MNI

\$128

K 406 C 47 P 18 F 14 🛊 🕗

Avocado, Tomato and Vegan Mozzarella Cheese Sourdough with Hydroponic Vegetable Salad

牛油果純素芝士車厘茄酸種多士配水耕蔬菜沙律 A@UAGREEN monday

\$128

K 565 C 72 P 25 F 23

P Protein 蛋白質 (g) Fat 脂肪 (g)

LOW CARB 低醣滋味





Plum and Beetroot Cured Salmon, Okra, Apple and Hydroponic Vegetable Salad 自家製話梅紅菜頭醃三文魚秋葵蘋果水耕蔬菜沙律 ♣♥∪♠₲₽₽₽₽

\$128

K219 C14 P17 F11 C8

Cajun Chicken Breast, Avocado, Berries, Quinoa and Hydroponic Vegetable Salad with Lemon Vinaigrette 卡真雞胸、牛油果、雜莓、藜麥水耕蔬菜沙律伴檸檬香醋汁 A@UAGREEN

\$128

■ 548 ■ 35 ■ 37 ■ 32

KETO-FRIENDLY 生酮友善



Garlic Butter Baked Seabass with Cajun Roasted Vegetable 蒜香牛油烤鱸魚配卡真烤雜菜

\$238

K 499 C 16 P 33 F 35 C 1 fi

Australian Striploin Steak, Tomato, Broccoli and Mushroom with Cream Sauce 澳洲西冷牛排配番茄、西蘭花及蘑菇伴忌廉汁

\$398

K 523 C 17 P 46 F 23 # ff

【 Carlories 卡路里(kcal) 【 Carb 碳水化合物 (g) 【 Protein 蛋白質 (g) 【 Fat 脂肪 (g)

🛊 Gluten 無麩質 🔾 Sustainable Seafood 環保海鮮 🧷 Nuts 花生 🗗 Soy 豆類 🛍 Dairy 奶類