

Chef's Selection 廚師精選



Lemon or Peri Peri Chicken 檸檬或葡萄牙雞 \$210
Served with mash potato and garden vegetables 配薯蓉及田園蔬菜

Chicken Parmigiana 巴瑪臣芝士雞肉 \$210
Crumbed chicken breast, topped with napolitano sauce, avocado, mozzarella cheese served with chips and salad or Coleslaw 雞胸肉碎，淋上納波利塔納醬、酪梨、馬蘇里拉芝士，配薯片及沙律或涼拌捲心菜

Fajitas 墨西哥菜肉捲餅
Chicken 雞肉 \$175 **Beef 牛肉 \$185** **Veggie 素菜 \$165**
Served with flour tortilla salsa, guacamole and sour cream 配麵粉捲餅玉米餅莎莎醬、牛油果醬和酸忌廉



Bombay Curry 印度咖哩
Chicken 雞肉 \$155 **Vegetable 蔬菜 \$145**
Served with rice, poppadom and side of salad 配米飯、薄餅及沙律

Pasta 意粉類



Choose your Pasta and your Sauce Spaghetti, Fettuccini, Penne
選擇你的麵食和醬汁意大利麵、寬條麵、通心粉

Carbonara 卡邦尼意粉 \$145
Creamy sauce with egg yolk, ham, bacon, white wine, onion, garlic, parmesan cheese 蛋黃忌廉汁、火腿、煙肉、白酒、洋蔥、大蒜、帕瑪森芝士

Chicken Carbonara 卡邦尼雞肉意粉 \$155
Creamy sauce with grilled chicken, onion, garlic, white wine, topped with parmesan cheese 烤雞肉燻入蛋黃忌廉汁、火腿、煙肉、白酒、洋蔥、大蒜、巴瑪臣芝士



Bolognese 肉醬意粉 \$155
Rich house tomato, onion, garlic, red wine, beef sauce with fresh herbs and parmesan cheese 自家蕃茄、洋蔥、大蒜、紅酒、牛肉醬配新鮮香草及巴瑪臣芝士

Classic Seafood Sauce 經典海鮮醬意粉 \$165
With tomato, garlic, onion, lemon, fresh herbs and parmesan cheese 蕃茄、洋蔥、大蒜、檸檬、配新鮮香草及巴瑪臣芝士



Vongole 白酒大蜆意粉 \$165
Fresh clams tossed in extra virgin olive oil, garlic, onion, touch of chili, finished with white wine 新鮮大蜆拌入特級初榨橄欖油、大蒜、洋蔥、辣椒，最後配上白酒

Creamy Pesto 意大利青醬忌廉意粉 \$155
With fresh cream, basil pesto, sundried tomato, garlic, onion, parmesan cheese and fresh spinach 配鮮忌廉、羅勒青醬、蕃茄乾、大蒜、洋蔥、巴瑪臣芝士及新鮮菠菜

Arrabbiata 香辣椒醬長通粉 \$145
Spicy tomato sauce made with garlic, onion, dried red chili and parmesan cheese 伴以大蒜、洋蔥、紅辣椒乾及巴瑪臣芝士製成的辣香茄醬



Spinach & Ricotta Ravioli 菠菜芝士意大利雲吞 \$165
Ravioli pasta filled with spinach and ricotta cheese cooked in light pink sauce 以菠菜和乳清芝士餡的義大利麵食，用淡粉色醬汁烹製

Beef Lasagna 牛肉千層麵 \$165
Layers of fresh pasta with beef Bolognese and white sauce, finished with parmesan and mozzarella cheese 多層新鮮義大利麵配肉醬牛肉、白酒、巴瑪臣及馬蘇里拉芝士

Risotto 意大利飯



Pesto & Spinach 香蒜醬菠菜飯 \$155
Arborio rice infused with onion, garlic, cherry tomato and parmesan cheese, made in creamy basil pesto & baby spinach 用意大利皮埃蒙特米飯，加入洋蔥、大蒜、櫻桃番茄、巴瑪臣芝士配以忌廉羅勒香蒜醬及小菠菜製成

Mushroom 蘑菇飯 \$155
Fresh mushrooms, onion, garlic mixed through arborio rice in delicious cream sauce 用新鮮蘑菇、洋蔥、大蒜與美味的忌廉醬混合在意大利皮埃蒙特米飯中



Add chicken 加入雞肉 \$165
Seafood 海鮮飯
Classic tomato, onion, garlic sauce with seafood & fresh herbs 經典番茄、洋蔥、蒜配海鮮及新鮮香草

Pizza 薄餅類



Choose your base and size Think or Thin, Medium or upgrade to Large
選擇您的餅底尺寸，厚或薄、中或升級至大

Classic Margarita 經典瑪格麗特薄餅 \$135
House made tomato sauce with mozzarella and oregano 自家製番茄醬配馬蘇里拉芝士及香草

Ouzo Pizza 茴香酒薄餅 \$148
Extra virgin olive oil, garlic, kalamata olives, red onion, roasted red peppers, baby spinach, feta cheese 特級初榨橄欖油、大蒜、卡拉馬塔橄欖、紅洋蔥、烤紅辣椒、小菠菜、羊乳酪

Mediterranean Pesto 地中海香蒜醬薄餅 \$158
Pesto sauce, sun-dried tomatoes, red onion, olives & mozzarella cheese 香蒜醬、蕃茄乾、紅洋蔥、橄欖及馬蘇里拉芝士



Parma 帕瑪火腿薄餅 \$150
Mozzarella cheese, fresh rocket and parma ham 馬蘇里拉芝士、新鮮火箭菜及帕瑪火腿

Hawaiian 夏威夷薄餅 \$145
Tomato sauce, ham, pineapple & mozzarella cheese 番茄醬、火腿、鳳梨及馬蘇里拉芝士



Pepperoni & Oregano 意大利香草辣香腸薄餅 \$148
Tomato sauce, pepperoni & oregano 番茄醬、意大利香腸及辣香腸

Meat Lover 肉食主義薄餅 \$155
Choice of tomato or BBQ sauce topped with pepperoni, chicken, ham, sausage, chicken & mozzarella cheese 可選擇番茄或燒烤醬，配上義大利辣香腸、雞肉、火腿、香腸、雞肉和馬蘇里拉芝士

Chicken Pizza 雞肉薄餅 \$145
Choice of BBQ, Pesto or Tandoori chicken topped with mushroom, onion, bell pepper, red onion & mozzarella cheese 可選擇燒烤、香蒜醬或唐杜里雞肉，配上蘑菇、洋蔥、甜椒、紅洋蔥及馬蘇里拉芝士

Seafood Lover 海鮮薄餅 \$168
Tomato sauce, mix seafood, garlic, herbs & mozzarella cheese 番茄醬、混合海鮮、大蒜、香草及馬蘇里拉芝士

Supreme Pizza 至尊薄餅 \$158
Tomato sauce, sausage, ham, pepperoni, onion, pineapple, green pepper, feta cheese 番茄醬、香腸、火腿、義大利辣香腸、洋蔥、鳳梨、青椒、羊乳酪

Add extra topping 額外配料 \$10, upgrade to large 升級至大號 \$40

Dessert 甜品類



Mars Bar Cheesecake / Tiramisu / Chocolate Brownie \$79
Mars 酒吧芝士蛋糕 / 意大利芝士蛋糕 / 布朗尼朱古力蛋糕



Assorted ice-cream 多款雪糕 \$59

Please feel free to ask our staff of our specials selection menu 請隨時向我們的工作人員詢問我們的特色菜選擇菜單



OUZO
BAR AND RESTAURANT

Friends Food and Fun

FOOD MENU



Tapas / Plate to share / Starter

小食 / 拼盤分享 / 頭盤



Garlic Bread 蒜蓉包 \$55



House Dip & Bread 麵包伴秘製醬汁 \$115
Toasted crispy bread served with 3 home made dips
烤脆麵包配3種秘製醬汁



Burrata 布拉塔乳酪 \$125
Served with caramelized balsamic, olive oil & crispy bread
配上焦糖香蒜、橄欖油及脆麵包



Antipasto Platter 開胃拼盤 \$155
Selection of cured meats, cheeses, pickled veg, marinated olives and bread 精選醃肉、乳酪、醃菜、醃橄欖和麵包



Calamari Bits 炸魷魚粒 \$130
Crispy fried squid served with fresh lemon and tartar sauce
脆炸魷魚配新鮮檸檬和塔塔醬



Spicy Chicken Wings 香辣雞翼 \$125
Served with salad and ranch sauce 配沙律及牧場醬

Nachos 玉米片 \$128
Corn tortilla chip topped with melted mozzarella cheese, guacamole, sour cream and salsa
玉米片配融化的芝士、牛油果及莎莎醬

Add Chicken / Beef 另加雞肉 / 牛肉 \$35 / \$45

Quesadillas 墨西哥餅 \$140
Flour tortilla filled chicken / beef / veg served with sour cream, guacamole and salsa 麵粉薄餅配雞/肉、茄和醬及莎莎醬

Momos 蒸餃子 \$130 / \$140
Homemade steamed or fried vegetable / chicken served with homemade sauce 自製蒸或炸蔬菜/雞肉配秘製醬汁

Combo Platter 拼盤組合 \$175
Spicy chicken wings, calamari bite, chips, spring rolls, carry puffs
辣雞翼、魷魚粒、薯條、春卷、芝麻卷

Soup 湯類



All Soups served with Garlic Bread 所有湯均配蒜蓉包

Seafood Chowder 海鮮雜燴 \$85

Chef's Soup of the day 主廚每日精選湯 \$75

加一服務費 Plus 10% service charges

Salad 沙律類



Fresh Garden Salad 田園沙律 \$110
Mesclun mixed lettuce, fresh cucumber, tomato, red onion and house dressing 混合生菜、新鮮黃瓜、蕃茄、紅洋蔥和自製調味料

Greek Salad 希臘沙律 \$130
Mesclun mixed lettuce, fresh cucumber, tomato, feta cheese, kalamata olives, peppers, red onion and house dressing 混合生菜、新鮮黃瓜、蕃茄、羊奶酪、卡拉馬塔橄欖、辣椒、紅洋蔥和自製調味料

Classic Caesar Salad 經典希臘沙律 \$125
Crisp lettuce with house made Caesar dressing topped with croutons, crispy pancetta, parmesan cheese and egg 生菜配自家製醬汁，裹上炸麵包脆、脆皮薄肉、帕瑪芝士及雞蛋

Prawn Mango & Avocado Salad 芒果大蝦牛油果沙律 \$140
Grilled prawn served on the bed of mesclun lettuce, mango, avocado finished with oriental dressing 烤大蝦伴生菜、芒果、牛油果及配上東方醬料

Extra:
Grilled Chicken Breast / Beef / Halloumi Cheese \$45
烤雞胸肉 / 牛肉 / 哈羅米芝士
Prawn / Smoked Salmon \$55
大蝦 / 煙三文魚

Burger / Sandwich 漢堡 / 三文治

Angus Beef Burger / Steak Sandwich 安格斯牛肉漢堡 / 牛扒三文治 \$175

Grilled Chicken Burger / Grilled Chicken Sandwich 烤雞肉漢堡 / 烤雞肉三文治 \$165

Plant Based Burgers / Sandwiches 植物漢堡 / 三文治 \$155

Halloumi / Impossible Patty 哈羅米芝士或素肉餅 \$145

All burgers and sandwiches served with melted cheese, bacon, lettuce, tomato, pickled cucumber, caramelized onion and mushrooms, side salad and chips. 所有漢堡及三文治均配芝士、煙肉、生菜、蕃茄、醃黃瓜、焦糖洋蔥和蘑菇、伴以沙律及薯條



加一服務費 Plus 10% service charges

Main / Grill 主菜 / 燒烤類



Beef & Guinness Pie 牛肉健力士批 \$175

Chicken and vegetable Pie 雞肉蔬菜批 \$175
Served with mashed potatoes and seasonal vegetables or salad 配薯條和時令蔬菜或沙律

Prime Rib Eye 優質肉眼牛扒 \$345
Served with mashed potatoes, grilled garden vegetables and your choice of sauce 配薯條、烤白蘭地菜和您選擇的醬汁

Rack of Lamb 烤羊架 \$285
Served with grilled vegetables and rosemary sauce 配烤蔬菜和迷迭香醬

Flame Grilled Chicken Breast 火焰烤雞胸肉 \$235
Served with mashed potatoes and grilled garden vegetables 配薯條、烤白蘭地菜

Tandoori Chicken Tikka 唐杜里烤雞 \$175

BBQ Spring Chicken 燒烤春雞 \$245
Served with salad and potato wedges 配沙律及薯角

Baby Back Ribs 香脆豬肋骨 \$240
Tender pork baby back ribs with homemade BBQ sauce served with Colelaw and potato wedges 嫩小排骨配自製燒烤醬，伴以洋蔥薯角和薯角

Grilled Souvlaki 烤肉串 \$245
Marinated chicken or lamb served with greek salad, chips, pita bread and tzatziki dip 醃製雞肉或羊肉串配沙律、薯條、薄餅和芝麻菜醬

Mix Grill Platter 燒烤雜燴 \$385
Grilled chicken breast, steak, sausages, lamb & chicken souvlaki served with side of salad and chips 烤雞胸肉、牛柳、香腸、羊肉和雞肉串肉串、配沙律和薯條



Seafood 海鮮類



Fish and Chips 炸魚薯條 \$220
Battered or crumbed fillet of fish served with chips, salad, fresh lemon and tartare sauce 裹上自製醬油炸魚，配上薯條、沙律、新鮮檸檬和蒜蓉醬



Grilled Salmon Steak 烤三文魚扒 \$245



Tandoori Salmon 唐杜里三文魚 \$265
Served with mash potato, grilled seasonal vegetables and lemon butter sauce 配薯條、烤時令蔬菜及檸檬牛油醬汁

Grilled Barramundi 烤澳洲鱸魚 \$255
Whole grilled barramundi served with mash potato and grilled seasonal vegetables 整條烤澳洲鱸魚配薯條及時令蔬菜

Greek Baby Octopus 希臘八爪魚仔 \$225
Grilled baby octopus served with garlic butter rice and Greek salad 焗烤八爪魚仔配蒜香飯及希臘沙律

N.Z. Mussels 紐西蘭青口 \$195
Green shell mussels in chili garlic wine sauce served with garlic toast 青口在辣蒜蒜蓉酒汁伴蒜蓉多士

Black Mussels 青口 \$210
In chili garlic wine sauce served with garlic toast 配辣蒜蒜蓉酒汁伴蒜蓉多士

加一服務費 Plus 10% service charges