




## SELF PICK-UP OFFER 全日外賣自取優惠

	SPECIAL PRICE
Hainanese Chicken with Fragrant Coconut Steamed Rice 招牌無骨海南雞飯	\$78 <del>(\$128)</del>
Baked Kurobuta Pork Chop with Fried Rice & Sunny Side Up Egg (Vegetarian Available) 陽光焗黑毛豬扒飯 (可選素食)	\$78 <del>(\$128)</del>
Roasted US Spring Chicken (Half pc) with Spaghetti 燒美國春雞配意粉 (半隻)	\$75 <del>(\$125)</del>
Chicken, Sakura Shrimps Fried Rice in XO Sauce XO醬櫻花蝦雞肉炒飯	\$68 <del>(\$108)</del>
Classic Fish & Chips 英式炸魚薯條	\$65 <del>(\$108)</del>
Onion, Onmi Pork Burger and French Fries with Black Truffle 洋蔥未來豬肉漢堡伴黑松露薯條	\$65 <del>(\$108)</del>
Loyal Fried Flat Noodles with Sliced Beef in Homemade Sweet Soya Sauce 來佬汁炒牛河 (可選素食)	\$65 <del>(\$108)</del>
Beef Fillet in Curry Served with Steamed Rice 泰式黃咖哩牛肋肉伴白飯	\$65 <del>(\$108)</del>
Prawn Spaghetti with Chili and Garlic 蒜香辣椒鮮蝦炒意粉	\$65 <del>(\$108)</del>
Spaghetti with Smoked Duck Breast and Red Curry Sauce 紅咖哩煙鴨胸意粉	\$65 <del>(\$108)</del>
Spaghetti Carbonara with Chorizo 辣肉腸卡邦尼意粉	\$62 <del>(\$108)</del>
Healthy Bowl (Roasted Chicken, Boiled Egg, Pumpkin, Cherry Tomato, Romaine, Avocado, Quinoa) 高纖沙律碗 (烤雞, 焗蛋, 南瓜, 車厘茄, 羅馬生菜, 牛油果, 藜麥)	\$62 <del>(\$92)</del>

## SOUP & SALAD

	SPECIAL PRICE
Lobster Bisque 龍蝦濃湯	\$62 <del>(\$78)</del>
Wild Mushroom Cappuccino 意式泡沫黑松露野菌湯	\$54 <del>(\$68)</del>
French Onion Soup 法式洋蔥湯	\$54 <del>(\$68)</del>
Russian Borscht 羅宋湯	\$54 <del>(\$68)</del>
Smoked Salmon Italian Salad (Italian or Caesar Dressing) 煙三文魚意大利沙律 (凱撒汁或意大利汁)	\$94 <del>(\$118)</del>

## WESTERN

 French Blue Mussel, Garlic Bread (Provencale or White Wine Cream) 法國藍青口, 香草蒜蓉法包 (香草蕃茄或白酒忌廉)	\$126 <del>(\$158)</del>
Curry Beef Ribs or Assorted Vegetables 焗咖喱牛肋條或雜菜	\$126 <del>(\$158)</del>
Slow Cook Salmon Fillet, Lemon Butter Sauce 慢煮挪威三文魚扒, 檸檬牛油汁	\$134 <del>(\$168)</del>
Fish and Chips 英式炸魚薯條	\$110 <del>(\$138)</del>

## VEGETABLES

Sautéed Assorted Vegetables Garlic, Olive Oil 蒜香橄欖油炒雜菜	\$86 <del>(\$108)</del>
Baked Broccoli Cheese, Cream Sauce 芝士白汁焗西蘭花	\$78 <del>(\$98)</del>
Sautéed Seasonal Vegetables, Spicy Shrimp Paste 馬拉盞炒蔬菜	\$78 <del>(\$98)</del>

## TO SHARE

 Loyal Platter	\$134 <del>(\$168)</del>
Abalone & Chicken Tart, Crispy Shrimp Cake, Crispy Wings in Fish Sauce, Crispy Vegetable Spring Roll 來佬拼盤 鮑魚雞粒撻, 蟹籽脆炸蝦餅, 魚露脆雞翼, 脆素菜春卷	
Deep-fried Prawn Toast 大蝦多士	\$62 <del>(\$78)</del>
Baked Escargots Mashed Potato 法式香草焗田螺	\$70 <del>(\$88)</del>
Crispy Soft Shell Crab in Yellow Curry, Garlic Bread 黃咖喱脆炸軟殼蟹, 香草蒜蓉法包	\$110 <del>(\$138)</del>
Crispy Shrimp Cake Crab Roe 蟹籽脆炸蝦餅	\$86 <del>(\$108)</del>

## PASTA & RISOTTO

 Tiger King Prawn Spaghetti Cherry Shrimp, Lobster Sauce 櫻花龍蝦汁老虎蝦意粉	\$134 <del>(\$168)</del>
Clams Aglio Olio 蒜香橄欖油炒蜆意粉	\$110 <del>(\$138)</del>
Seafood Linguine in Green Curry 青咖喱海鮮扁意粉	\$102 <del>(\$128)</del>
Spaghetti Carbonara, Soft-boiled Egg 濃香流心蛋煙肉忌廉意粉	\$94 <del>(\$118)</del>
Spaghetti Bolognese 芝士肉醬焗意粉	\$94 <del>(\$118)</del>
Cherry Tomato Penne 蕃茄汁車厘茄長通粉	\$94 <del>(\$118)</del>
Black Truffle Mushroom Risotto, Soft Boiled Egg 流心蛋黑松露蘆筍野菌意大利飯	\$102 <del>(\$128)</del>

## CHEF'S SPECIAL

	SPECIAL PRICE
Baked Crabmeat Stuffed Crab Shell 黑魚子芝士焗釀蟹蓋	\$102 <del>(\$128)</del>
French Bouillabaisse, Garlic Bread (Fish Stew, Tiger Prawn, Mussel, Scallop) 法式經典馬賽魚湯, 香草蒜蓉法包 (虎蝦, 青口, 帶子)	\$142 <del>(\$178)</del>
Crispy Pigeon 脆皮乳鴿	\$86 <del>(\$108)</del>
Loyal Pigeon, Homemade Sweet Soya Sauce 來佬汁乳鴿	\$86 <del>(\$108)</del>
Loyal Chicken Wings, Homemade Sweet Soya Sauce 來佬汁雞翼	\$78 <del>(\$98)</del>

## STEAK

 66 Beef Wellington, 60Z 威靈頓66牛柳, 60Z	\$214 <del>(\$268)</del>
US Grain-fed Rib Eye Steak, 80Z 美國頂級穀飼肉眼牛扒, 80Z	\$206 <del>(\$258)</del>
US Sirloin Steak, 70Z 美國頂級西冷牛扒, 70Z	\$190 <del>(\$238)</del>
Grilled Spanish Iberico Bellota Pork, 70Z 燒西班牙伊比利亞橡果級黑毛豬, 70Z	\$166 <del>(\$208)</del>
Crispy Whole French Spring Chicken, Wild Mushroom Black Truffle Sauce 燒法國原隻春雞, 野菌黑松露汁	\$142 <del>(\$178)</del>
Sauce: Gravy Sauce, Bearnaise Sauce, Black Pepper Sauce, Garlic Sauce, Onion Sauce 醬汁: 燒汁, 法式蛋黃醬汁, 黑胡椒汁, 蒜蓉汁, 洋葱汁	

## SIDES

French Fries Black Truffle Sauce 黑松露炸薯條	\$62 <del>(\$78)</del>
Seaweed French Fries Wasabi Mayonnaise 紫菜炸薯條 日本芥辣醬	\$62 <del>(\$78)</del>
Sautéed Mushrooms Butter & Herbs 香草蘑菇	\$54 <del>(\$68)</del>
Garlic Bread Butter & Herbs 香草蒜蓉法包	\$34 <del>(\$42)</del>

## ASIAN

 Homemade Spanish Iberico Bellota BBQ Pork 自家西班牙黑毛豬叉燒	
Regular 一份	\$110 <del>(\$138)</del>
Half 半份	\$62 <del>(\$78)</del>
 Signature Hainanese Free Range Chicken (Half) 招牌無骨海南雞 (半隻)	\$128 <del>(\$160)</del>
 Loyal Fried Flat Noodles with Sliced Beef, Homemade Sweet Soya Sauce 來佬汁炒牛河	\$86 <del>(\$108)</del>
Stewed Beef Rice Flat Noodles in Soup 特上清燉牛肉湯河粉	\$86 <del>(\$108)</del>
 Hainanese Free Range Chicken, Fragrant Coconut Steamed Rice 無骨海南雞飯	\$102 <del>(\$128)</del>
 Baked Kurobuta Pork Chop with Fried Rice, Sunny Side Up Egg 陽光焗黑毛豬扒飯	\$102 <del>(\$128)</del>
 Fried Rice with Black Truffle (Diced Beef Tenderloin or Wild Mushroom) 黑松露牛柳粒飯或野菌炒飯	\$94 <del>(\$118)</del>
Homemade Spanish Iberico Bellota BBQ Pork with Rice 自家西班牙黑毛豬叉燒蛋飯	\$94 <del>(\$118)</del>
Extra Goose Liver 加鵝肝	\$40 <del>(\$50)</del>

## DESSERT

Homemade Chocolate Lava Cake Ice-Cream 自家朱古力心太軟伴雪糕	\$62 <del>(\$78)</del>
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