



## THE STORY OF LOYAL DINING

### 來佬餐館的故事

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The name “Loyal Dining” is drawn from a play on words “Loi Lo”, a Cantonese saying refers to the exquisite imported goods from the West that became popular during colonial Hong Kong in the 60s and 70s.

The concept of Loyal Dining is derived from the idea of revisiting this colonial era, when East meets West. For an authentic Hong Kong classic dining experience infused with the unique history and traditions of Hong Kong, look no further than Loyal Dining!

來佬餐館的命名，是巧妙地運用了廣東話中「來路」（諧音：來佬）一詞意指在六、七十年代受英國殖民地統治下，於香港深受歡迎的西方入口精緻貨品。由此可見，來佬餐館的概念便是在於帶領群眾重溫昔日中西文化薈萃的殖民時代。若渴望一嚐結合本港歷史色彩及傳統特色的餐飲體驗，來佬餐館絕對為不二之選！



Loyal Chicken Wings  
Simmered in Homemade  
Sweet Soya Sauce  
來佬汁雞翼

Loyal Fried Flat Noodles with  
Sliced Beef in Homemade  
Sweet Soya Sauce  
來佬汁炒牛河

Baked Escargots with  
Mashed Potato  
法式香草焗田螺

# LOYAL CLASSIC 來佬經典

LOYAL CLASSIC 來佬經典

Baked Escargots with Mashed Potato **\$88**  
法式香草焗田螺

Pigeons in 2 Ways (Crispy and Homemade Sweet Soya Sauce) **\$198**  
鴛鴦乳鴿


Loyal Pigeon Simmered in Homemade Sweet Soya Sauce (1 piece) **\$108**  
來佬汁乳鴿 (1隻)

Crispy Pigeon (1 piece) **\$108**  
脆皮乳鴿 (1隻)


Loyal Chicken Wings Simmered in Homemade Sweet Soya Sauce (5 pieces) **\$88**  
來佬汁雞翼 (5隻)

Loyal Fried Flat Noodles with Sliced Beef in Homemade Sweet Soya Sauce **\$108**  
來佬汁炒牛河  
\*Vegetarian Option (可選素食)






Clams Mariniere with  
Garlic Bread  
法式白酒煮蜆伴香草蒜蓉包



Caesar Salad with  
Soft-boiled Egg and Caviar  
流心蛋黑魚籽凱撒沙律



Sautéed Prawn with  
Pepper Salt and Garlic  
蒜片胡椒虎蝦



Snack Platter  
小食拼盤

# TO START WITH 前菜

TO START WITH 前菜

來佬  
推介

**Smoked Pigeon and Arugula Salad** **\$118**  
煙燻乳鴿火箭菜沙律

**Beef Croquettes with Bearnaise Sauce** **\$88**  
經典牛肉可樂餅伴法式蛋黃醬

**Caesar Salad with Soft-boiled Egg and Caviar** **\$108**  
流心蛋黑魚籽凱撒沙律

**Snow Crab Mango Rice Paper Roll (8pcs)** **\$88**  
芒果蟹肉米紙卷 (8 件)

**Crispy Platter** **\$148**  
(Fried Prawn Cake, Crispy Spring Roll, Spicy Chicken Wings, Baked Mushroom with Cheese)  
香脆拼盤  
(泰式炸蝦餅, 香脆春卷, 香辣脆雞翼, 芝士焗白菌)

**Smoked Salmon Tartare with Crackers** **\$72**  
煙三文魚牛油果他他伴脆餅

來佬  
推介

**Snack Platter** **\$168**  
(Smoked Salmon Tartare with Crackers, Snow Crab Mango Rice Paper Roll, Black Truffle Vol-au vent, Beef Croquettes)  
小食拼盤  
(煙三文魚牛油果他他伴脆餅, 芒果蟹肉米紙卷, 牛肉可樂餅, 黑松露野菌酥皮盒)

來佬  
推介

**Clams Mariniere with Garlic Bread** **\$138**  
法式白酒煮蜆伴香草蒜蓉包

**Sautéed Prawn with Pepper Salt and Garlic** **\$128**  
蒜片胡椒虎蝦

來佬  
推介

**Deep-fried Prawn Toast** **\$78**  
大蝦多士

來佬  
推介

Loyal Signature 來佬推介

Subject to 10% service charge 加一服務費





Black Truffle and Wild  
Mushroom Soup  
黑松露野菌湯

Lobster Bisque  
龍蝦濃湯

Loyal Club Sandwich Served  
with French Fries  
來佬公司三文治伴薯條

SOUP 湯



Lobster Bisque  
龍蝦濃湯

\$78

Russian Borscht  
羅宋湯

\$62



Black Truffle and Wild  
Mushroom Soup  
黑松露野菌湯

\$68

Puff Pastry  
加酥皮

\$18

SIDES 小食 | SOUP 湯

SIDES 小食



Loyal Club Sandwich Served  
with French Fries  
來佬公司三文治伴薯條

\$82



Deep-fried French Fries with  
Black Truffle  
黑松露炸薯條

\$78



Garlic Bread with Herbs  
香草蒜蓉包

\$42



Loyal Signature 來佬推介



Vegetarian Dish 素食菜式

Subject to 10% service charge 加一服務費



Slow Cook Norwegian  
Salmon Fillet in Lemon Butter Sauce  
慢煮挪威三文魚扒伴檸檬牛油汁



Curry Pastry with Seafood  
酥皮焗咖喱海鮮

66 Beef Wellington  
威靈頓 66 牛柳



# STEAK 扒類



66 Beef Wellington (60z)  
威靈頓 66 牛柳 (60z) **\$268**

US Grain-fed Rib Eye Steak (80z)  
美國頂級穀飼肉眼牛扒 (80z) **\$258**

US Sirloin Steak (70z)  
美國頂級西冷牛扒 (70z) **\$238**

Grilled Spanish Iberico Bellota  
Pork (70z)  
西班牙伊比利亞橡果級黑毛豬 (70z) **\$208**

Roasted French Spring Chicken  
燒法國春雞 **\$178**

Above dishes are served with Gravy Sauce, Bearnaise Sauce, Black Pepper Sauce, Garlic Sauce or Onion Sauce  
以上可選配燒汁，法式蛋黃醬汁，黑胡椒汁，蒜蓉汁或洋蔥汁

# MAIN 主菜



Curry Pastry with  
Beef Ribs or Seafood  
酥皮焗咖喱牛肋肉或海鮮 **\$158**

Classic Fish and Chips Combo  
英式經典炸魚薯條拼盤 **\$128**

Slow Cook Norwegian  
Salmon Fillet in Lemon Butter Sauce  
慢煮挪威三文魚扒伴檸檬牛油汁 **\$168**

Signature Hainanese Free  
Range Chicken (Half Piece)  
招牌無骨海南雞 (半隻) **\$160**



Italian Vegetable Casserole  
意式香草蕃茄雜菜窩 **\$108**



Baked Broccoli with Cheese  
in Cream Sauce  
芝士白汁焗西蘭花 **\$98**



Sautéed Assorted Vegetables  
in Garlic and Olive Oil  
蒜香欖油炒雜菜 **\$98**




Loyal Signature 來佬推介



Vegetarian Dish 素食菜式



Crab Meat Spaghetti with  
Hokkaido Scallop in Tomato Sauce  
北海道帶子蟹肉蕃茄意粉



Tiger Prawn Linguine  
in Green Curry  
青咖哩虎蝦扁意粉



Baked Kurobuta Pork Chop  
with Fried Rice and Sunny  
Side Up Egg  
陽光焗黑毛豬扒飯

# NOODLES & RICE 麵及飯

NOODLES & RICE 麵及飯


<div>來佬推介</div> <div>Crab Meat Spaghetti with Hokkaido Scallop in Tomato Sauce 北海道帶子蟹肉蕃茄意粉</div>	\$138	<div>來佬推介</div> <div>Fried Rice with Black Truffle and Diced Beef Tenderloin 黑松露牛柳粒炒飯</div>	\$118
<div>Tiger Prawn Linguine in Green Curry 青咖哩虎蝦扁意粉</div>	\$128	<div>Hainanese Free Range Chicken with Fragrant Coconut Steamed Rice 無骨海南雞飯</div>	\$128
<div>Carbonara with Soft-boiled Egg 濃香流心蛋煙肉忌廉意粉</div>	\$118	<div>Baked Kurobuta Pork Chop with Fried Rice and Sunny Side Up Egg 陽光焗黑毛豬扒飯</div>	\$128
<div>Baked Spaghetti Bolognaise with Cheese 芝士焗肉醬意粉</div>	\$118	<div>BBQ Pork Served with Rice and Sunny Side Up Egg 閩佬叉燒蛋飯</div>	\$118
		<div>Extra Goose Liver 加配鵝肝</div>	\$50

來佬推介

 Loyal Signature 來佬推介

Subject to 10% service charge 加一服務費





Homemade Chocolate  
Lava Cake with Ice-Cream  
自家朱古力心太軟伴雪糕

Loyal Soufflé  
來佬梳乎厘

Baked Alaska  
火焰焗雪山

DESSERT 甜品

Baked Alaska 火焰焗雪山	\$108	<div>來佬推介</div> Loyal Soufflé 來佬梳乎厘	\$98
Homemade Chocolate Lava Cake with Ice-Cream 自家朱古力心太軟伴雪糕	\$78	Crème Brulee 焦糖燉蛋	\$58

DESSERT 甜品



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# DRINKS 飲品

Red Bean Ice 紅豆冰	\$48	Lemon Tea 檸檬茶	\$36
Red Bean Ice with Ice Cream 雪糕紅豆冰	\$52	Lemon Water 檸檬水	\$36
Lemon, Citrus and Honey Pomelo 檸檬柑桔柚子蜜	\$48	Chinese Tea 中國茗茶	\$36
Kyoho Grapes Soda 巨峰提子梳打	\$48	English Breakfast Tea 英式早餐茶	\$36
Fresh Lime Soda 青檸梳打	\$48	Earl Grey Tea 伯爵茶	\$36
Chocolate 朱古力	\$36	Peppermint Tea 薄荷茶	\$36
Milk Tea 奶茶	\$36	Chamomile Tea 洋甘菊茶	\$36



# COFFEE 咖啡

Espresso 特濃咖啡	\$38	Cappuccino 泡沫咖啡	\$45
Freshly Brewed Coffee 即磨咖啡	\$38	Caffè Latte 鮮奶咖啡	\$45
Double Espresso 雙份濃縮咖啡	\$52		

DRINKS 飲品

# OTHERS 其他飲品

Bottled Soft Drink (200ml) 樽裝汽水 (200 毫升)	\$32	Acqua Panna Mineral Water (500ml) Acqua Panna 天然礦泉水 (500 毫升)	\$48
San Pellegrino Sparkling Water (500ml) San Pellegrino 有氣礦泉水 (500 毫升)	\$48	Bottled Beer (330ml) 樽裝啤酒 (330 毫升)	\$48