

Angelina Takeaway Menu

安吉丽娜外卖菜单

- SANDWICHES/QUICHE - 三明治 / 乳蛋饼

Angelina 安吉丽娜三明治 \$18.00

chicken fillet, smoked bacon, hard-boiled egg, tomato, french fries or lettuce heart salad
鸡胸肉,培根,全熟蛋,番茄,薯条或生菜心沙拉

Vegetarian 素食三明治 \$18.00

hard-boiled egg, avocado, cucumber, tomato, radish, feta cheese cream, french fries or lettuce heart salad
全熟蛋,牛油果,黄瓜,番茄,小萝卜,菲达奶酪芝士,薯条或生菜心沙拉

Scandinavian 斯堪的纳维亚三明治 \$19.00

smoked salmon, hard-boiled egg, fresh goat cheese, french fries or lettuce heart salad
熏三文鱼,全熟蛋,新鲜山羊奶酪,薯条或生菜心沙拉

Mushroom quiche 蘑菇乳蛋饼 \$14.00

Served with mesclun salad
法式杂菜沙拉

Traditional quiche Lorraine 洛林乳蛋饼 \$16.00

Served with mesclun salad
法式杂菜沙拉

- SALADS / SIDES - 沙拉 / 配菜

Caesar salad 凯撒沙拉 \$18.00

chicken fillet, bacon, Parmesan cheese, croutons, romaine lettuce heart, Caesar dressing
鸡胸肉,培根,帕玛森芝士,烤碎面包块,罗马生菜心,凯撒沙拉酱

Singapore salmon salad 新加坡三文鱼沙拉 \$23.00

smoked salmon, fresh goat cheese, avocado, tomatoes on the vine, grapefruit, romaine lettuce heart, lemon dressing or roasted sesame dressing
熏三文鱼,新鲜山羊奶酪,牛油果,连枝番茄,西柚,罗马生菜心,柠檬酱汁或烤芝麻酱汁

French fries 炸薯条 \$8.00

Truffle fries 松露薯条 \$12.00

- MAIN COURSE - 主菜

Vine ripe tomato pasta 番茄意大利面 \$18.00

vine ripe tomato sauce, basil, Parmesan cheese, micro cress, extra virgin olive oil
秘制番茄酱,罗勒,帕玛森起司,橄榄油

Scallop aglio olio 香蒜扇贝意大利面 \$24.00

sliced garlic, bird's eye chilli, seared scallop
切蒜,小辣椒,烤扇贝

Chilli soft-shell crab pasta 辣椒软壳蟹意大利面 \$25.00

spaghetti with home-made chilli crab sauce, soft shell crab
秘制辣椒蟹酱意大利面,软壳蟹

Dan-fried soya marinated atlantic salmon 酱青麻油大西洋鲑鱼 \$26.00

green pea mousse, sautéed mushroom, roasted baby potatoes, carrot, mixed herbs
青豆泥,炒蘑菇,烤土豆,胡萝卜,百里香

Dan-fried snapper 香煎鲷鱼 \$29.00

fondant potatoes, US asparagus, micro cress, sliced onions, hollandaise sauce
鲷鱼,牛油煎土豆,美国芦笋,洋葱,荷兰酱

Slow cooked chicken 法式香煎鸡扒 \$24.00

truffle mashed potatoes, sautéed seasonal vegetables, morel cream
松露土豆泥,炒时令蔬菜,羊肚菌奶油

Boneless kurobuta pork rack 无骨猪扒 \$32.00

mesclun and micro cress salad, red wine sauce
法式杂菜,红酒汁

Beef tenderloin 香煎嫩牛柳 \$37.00

truffle mashed potatoes, carrot puree, baby corn, shimeji mushrooms, charred onions, red cabbage mayonnaise, Dijon mustard, red wine sauce
松露土豆泥,胡萝卜泥,玉米,蘑菇,洋葱,红甘蓝蛋黄酱,芥末,红酒汁

MB& wagyu ribeye 6 澳洲和牛,肋眼牛排 \$58.00

grilled wagyu ribeye, truffle mashed potatoes, sautéed seasonal vegetables, red wine sauce
烤和牛肋眼,松露土豆泥,时令蔬菜炒,红酒汁

- PASTRIES - 甜品

Macarons (Box of 4 or 8) 任意四款或任意八款 \$13.00 / \$25.00

Chestnut, Dark chocolate, Vanilla, Coffee, Pistachio, Caramel, Rose, Raspberry, Lemon
栗子,黑巧克力,香草,咖啡,开心果,焦糖,玫瑰,树莓,柠檬

Tarte citron 柠檬挞 \$12.00

sweet pastry, smooth lemon cream, candied lemon
甜酥皮,软滑柠檬奶油,柠檬蜜饯

Éclair 手指饼 \$14.00

chocolate, raspberry, caramel
巧克力,树莓,焦糖

Daris-Brest 巴黎布雷斯特泡芙 \$15.00

chou pastry, praline mousseline cream, hazelnut crunchy, caramelized hazelnuts, hazelnut paste
泡芙,核桃果仁奶油,松脆核桃仁

Opéra 歌剧院 \$14.00

almond chocolate biscuit soaked in coffee, crunchy praline biscuit, coffee and milk chocolate mousse
咖啡杏仁巧克力饼干,脆果仁糖饼干,咖啡和牛奶巧克力慕斯

Mont-Blanc 栗子奶油蛋糕 \$15.00

meringue, light whipped cream, chestnut cream vermicelli
蛋白酥,淡奶油,栗子蓉

- BEVERAGES - 饮料

Angelina chocolate (hot or iced) 安吉丽娜巧克力热或冰 \$13.00

Old-fashioned iced chocolate "L'Africain"
传统 "L'Africain" 冰巧克力

Cappuccino (hot or iced) \$7.50 / \$8.50

卡布奇诺咖啡(热或冰)

Iced mocha 冰摩卡 \$9.00

Café macchiato 咖啡玛奇朵 \$5.00 / \$6.00

咖啡玛奇朵

Single shot 特浓
Double shot 双倍

Soft drinks 汽水 \$7.00

Coca-cola, Coca-cola light, Sprite
可口可乐,健怡可乐,雪碧

Fresh fruit juice 果汁 \$7.00

orange, grapefruit or lemon
橙子,西柚或柠檬

Evian still water or Badoit sparkling water 33cl \$4.00

纯净水或气泡水

75cl \$7.00