

Cold Appetizers & Salads 凍頭盤及沙律

-  瑞士格勞賓登風乾肉拼盤  380
Thinly sliced air-dried meat delicacies from Grisons
- 櫟木煙燻鱒魚 配 甜菜薄片及辣根忌廉 380
Beech wood smoked trout, beetroots carpaccio and horseradish cream
- 瑞士沙樂腸伴格魯耶爾芝士沙律 配 什錦沙律菜 (可選配自家製香滑沙律醬或油醋汁) 260
Swiss cervelat sausage salad with Gruyère and assorted salads
Please choose either Peninsula creamy dressing or Vinaigrette
- 經典安格斯牛肉他他 配 油封蛋黃、寶石萵苣沙律及格華列夫薯片 380
Classic Black Angus beef tartare with confit egg yolk, baby gem salad and Gaufrette potatoes
-  田園沙律 伴 鵪鶉蛋 240
Garden fresh tossed mixed salad with hard-boiled quail egg
- 汝拉沙律 伴 格呂耶爾芝士、熟火腿、法邊豆及意大利陳醋汁 280
Jura salad, AOP Gruyère cheese, bone ham, French green beans balsamic dressing
- 酥皮牛仔肉批 配 杏桃醬及蜜糖汁、香草沙律 360
Veal pâté en croûte with pistachio and foie gras, apricot chutney and herbs salad with honey dressing

Hot Appetizers 熱頭盤

- 小龍蝦牛胸腺酥盒 伴 蘑菇及蘆筍 420
Crayfish and sweetbread vol-au-vent with Paris mushrooms and green asparagus
-  香草蒜茸焗田螺 配 烤酸種麵包 6 pces 件 260 / 12pces 件 480
Escargots baked in garlic and herb butter and grilled sourdough bread
- 傳統酥皮薏米忌廉湯 需時 20 分鐘 220
Traditional barley cream soup with puff pastry crust
20 minutes preparation time
- 傳統洋蔥濃湯 配 格呂耶爾芝士 220
Classic onion soup with aged Gruyère cheese
-  蔬菜濃湯 配 青醬及香草意粉 220
Vegetables soup with pesto and spring green herbs with pasta

Long before cities rose and streets hummed, the alphorn carried messages across Alpine valleys, its deep, resonant call echoing between mountain peaks. Once a tool of communication, it became a symbol of Swiss life; of open skies, pastoral rhythm, and celebration. Here at Chesa, its spirit invites you to pause, listen, and step into a world where the Alps stretch across your imagination.

Cheese Specialities 特式芝士

-  傳統瑞士芝士火鍋 配 法式麵包  370
Fondue Moitié-Moitié – Gruyère, Vacherin Fribourgeois
Served with baguette
- 阿爾卑斯山風味煙肉芝士火鍋, 配 通心粉及馬鈴薯 390
Fondue Montagnarde – Emmental, Appenzeller, Gruyère, Parmesan and smoked mountain bacon
served with macaroni and boiled potatoes
-  瑞士番茄意式青瓜芝士火鍋 配 馬鈴薯 380
Fondue à la tomate Valaisanne – Gruyère, Emmental, green zucchini and tomato with fresh basil
served with boiled potatoes
-  瑞士烘焗芝士 配 新薯、醃珍珠洋蔥及青瓜  270
Hot-melted cheese with new potatoes, pickled onions and gherkins
- 焗瑞士芝士可麗餅 釀 火腿及洋菇 260
Swiss crepe stuffed with forest ham and Paris mushrooms, gratinated with Gruyère cheese

 Vegetarian

 Signature

Prices are in Hong Kong Dollars per person and subject to 10 % service charge. Please advise our associates if you have any special dietary requirements.

Main Dishes 主菜

- 香煎紅點鮭魚 配 香滑粟米蓉、青橄欖及橄欖油醬 430
Pan seared Arctic Char with creamy polenta, green olives and Vierge sauce
- 瑞士薯餅 配 煙肉、火腿及芝士煎蛋
(可應要求提供素食選擇) 450
Swiss mountain rösti with bacon ham, raclette cheese and a fried egg
Vegetarian option is available upon request
- 香草燒春雞 配 炸薯條 490
Whole roasted spring chicken with mixed herbs, French fries and natural jus
- 蜜糖百里香燒羊鞍排 配 法邊豆及忌廉焗薯仔 伴 羊肉汁 490
Roasted lamb cutlets with honey and fresh thyme, French beans and potato gratin, lamb jus
- ☑ 白菌炒牛仔薄片 伴 淡忌廉汁 530
Sliced veal with mushrooms in a light cream sauce with rösti
- 鹿肉配香煎鵝肝及蘑菇醬 伴 油封紅蔥頭及煙燻薯蓉 580
Venison Rossini with pan seared foie gras, mushroom duxelles, confit shallots and smoked mash potato
- 炸火腿芝士釀豬薄片 配 炸薯條及芥末籽醬 450
Pork "Cordon Bleu" with French fries and Pommery mustard
- 香草芝士意大利雲吞 配 忌廉菠菜、松子仁、鼠尾草 伴 香草檸檬牛油汁 320
Fresh herbes and ricotta raviolis with creamy spinach, Pine nuts, sage and lemon butter



Beer Flambée

From the heart of Swiss tradition comes a ritual that dances with fire. Golden Gweilo Beer meets a splash of spirited Swiss spirits, ignited to life with curling flames that shimmer, a shared celebration of warmth, flavour, and conviviality that bridges the Alps and Hong Kong.

250

To Share 分享

- For two persons -

- 香煎原條法國龍脷魚 配 香草檸檬焦香牛油汁 伴 炒時令蔬菜及手指馬鈴薯 1080
Whole pan-seared dover sole, « Meunière style » with seasonal vegetables and Ratte potatoes
- 伯恩拼盤 – 牛仔腸、豬肉腸、牛舌、煙燻豬腩、醃椰菜及馬鈴薯 880
Bernar Platter – Veal and Pork Sausage, Beef Tongue, Sauerkraut, potatoes and pork belly
- 香煎香草牛肉眼 配 巴黎卡非醬及幼薯條 1,380
Grilled Australian Angus Beef cuberoll, "Café de Paris" sauce and thin potato fries
- 經典維也納炸小牛肉排 配 沙律及薯條 ☑ 980
Classic Wiener schnitzel served with green salad and fries

Side Dishes 配菜

- 芝士焗風乾牛肉及洋葱炒麵糰 168
Spätzli with air dried beef, onions and gratinated with cheese
- 黑松露忌廉焗馬鈴薯千層 105
Truffle potato gratin
- 香草煙肉炒小椰菜 95
Roasted brussels sprout with smoked pancetta and fresh parsley
- 忌廉炒菠菜 95
Sautéed baby spinach with cream sauce
- 炸薯條 95
French fries



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