

SERVING DATE & TIME 11 - 12 May 2024 12:00NN - 2:30PM

MOTHER'S DAY SEMI-BUFFET LUNCH

FROM \$398 (ADULT 成人) | \$298 (CHILD 小童) | \$338 (SENIOR 長者)

CHEF TABLE (ALL-YOU-CAN-EAT)

SEAFOOD ON ICE 冰鎮海鮮

FRESH PRAWN MUSSEL 鮮蝦 青口

CLAM 白蜆

SOUP & BREAD 湯 & 麵包

SEAFOOD WITH SNOW BIRD'S NEST SOUP 雪燕海鮮羹

MUSHROOM SOUP 蘑菇湯

ASSORTED BREAD ROLLS 什錦麵包

SASHIMI STATION 雜錦刺身

SALMON **OCTOPUS** 三文魚 八爪魚 SWEET SHRIMP SNAPPER 鯛魚 甜蝦

TSUBUGAI 馬刀貝

APPETISER & SALAD 頭盤及沙律

Our Vegetables in the Salad Bar are Healthy & Eco-friendly, thanks to Hydroponic Farming 沙律吧的蔬菜採用澳洲水耕技術種植, 食得健康又環保

MAIN 主菜 - Choose one per person 每位選一款

LOBSTER TAIL IN THAI YELLOW CURRY +\$100 WITH NAAN BREAD 泰式黃咖哩龍蝦尾配印度烤餅心

CREAMY SEAFOOD TOM YUM SPAGHETTI 冬蔭功海鮮意粉 夕

GRILLED US ANGUS BEEF SIRLOIN 烤美國安格斯西冷牛扒

JAPANESE MISO GLAZED HALIBUT 比目魚西京燒

HALF SPATCHCOCKED ROASTED DRUNKEN CHICKEN 香烤醉雞半隻

CRAB MEAT RISOTTO WITH DEEP-FRIED CRAB CLAW 蟹肉意大利飯配百花釀蟹鉗

TEXAS STYLE PORK BELLY WITH BBQ SAUCE 德州風味烤五花肉配燒烤醬

SEAFOOD AND MARGHERITA BAGUETTE PIZZA 海鮮瑪格麗特法包薄餅

VEGETABLE LASAGNA 素菜千層麵命

DESSERT BUFFET 自助甜品





