

SERVING TIME 6:30PM - 9:30PM

SEMI-BUFFET DINNER

Mon – Sun & PH 星期一至日及公眾假期: FROM \$428 ADULT 成人 | \$328 CHILD 小童 | \$368 SENIOR 長者

Child prices apply to children aged 3 to 12 小童價適用於3至12歲之兒童 Senior prices apply to individuals aged 65 years old or above 長者價適用於65歲或以上之人士

APPETISER & HEALTHY CORNER

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 - Choose one per person

Grilled US Top Choice Beef Tomahawk Steak (for 4) 烤美國斧頭牛扒(4位用)

Crispy Pork Knuckle and Pork Sausages with Truffle Fries (for 2) 脆皮豬手豬肉腸配松露薯條(2位用)

Baked Lemon Garlic Halibut (for 2) 檸檬蒜蓉焗比目魚(2位用)

Braised New Zealand Lamb Osso Buco 燴紐西蘭羊膝 🖒

Seafood Spaghetti in Lobster Sauce 海鮮龍蝦汁意粉

Thai Roasted Half Chicken 泰式烤黃油雞半隻

Steamed Halibut Chinese Style 中式清蒸比目魚

Pumpkin Morel Risotto with Asparagus and Pine Nuts 南瓜羊肚菌意大利飯配蘆筍及松子 🧇

Grilled US Angus Beef Sirloin +\$30 pp 每位 烤美國安格斯西冷牛扒

Grilled Pork Tomahawk +\$30 pp 每位 烤斧頭豬扒

Grilled US Angus Beef Rib Eye +\$60 pp 每位 烤美國安格斯肉眼牛扒

Lobster Tail in Thai Yellow Curry Sauce with Naan Bread +\$100 pp 每位 泰式黃咖哩龍蝦尾配印度烤餅 🥑

MORE DISHES TO BE SERVED AT LIVE COOKING STATION. 大廚即場烹飪呈獻更多美食



French Gour 法國五月美食

MAIN

Garlic Grilled Lamb Rack and Provençal Lamb Rack (for 2) 蒜香烤羊架及寶雲酥焗羊架(2位用)

> Steak Au Poivre 法式黑椒牛扒

WINE

Baron Philippe De Rothschild Sauvignon Blanc 2021 \$88 by Glass 杯 | \$398 by Bottle 支 Baron Philippe De Rothschild Cabernet Sauvignon 2021 \$88 by Glass 杯 | \$398 by Bottle 支



\$38

\$68





ADD-ON

Sautéed Spinach 炒菠菜 \$38 Sautéed Mixed Mushroom 炒雜菌 \$38 Sautéed Vegetable with Pesto 香草醬炒雜菜 \$38

Corkage fee \$200 per bottle | Cake-cutting fee \$150 per cake

French Fries with Truffle Sauce 薯條配松露醬

Mussels in Chinese Rose Liqueur 玫瑰露煮青口

開瓶費每瓶\$200|切餅費每個\$150







