

## MOTHER'S DAY SEMI-BUFFET DINNER

FROM \$498 (ADULT 成人) | \$398 (CHILD 小童) | \$438 (SENIOR 長者)

### CHEF TABLE (ALL-YOU-CAN-EAT)

#### SEAFOOD ON ICE 冰鎮海鮮

SNOW CRAB LEGS  
雪花蟹腳

FRESH PRAWN  
鮮蝦

CLAM  
白蜆

MUSSEL  
青口

#### 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  
三文魚

SWEET SHRIMP  
甜蝦

TUNA  
吞拿魚

OCTOPUS  
八爪魚

TSUBUGAI  
馬刀貝

SNAPPER  
鯛魚

#### 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

#### DUO FRENCH BLUE LOBSTER (FOR 2) +\$200

法國藍龍蝦兩食 𦞤

Thermidor and Cheese Sauce with E-fu Noodles 芝士焗龍蝦及龍蝦伊麵配芝士汁

#### GRILLED US TOP CHOICE BEEF TOMAHAWK STEAK (FOR 4)

烤美國斧頭牛扒 (4位用) 𦞤

#### CRISPY PORK KNUCKLE (FOR 2)

脆皮德國豬手 (2位用) 𦞤

#### BAKED LEMON GARLIC HALIBUT (FOR 2)

檸檬蒜蓉焗比目魚 (2位用)

#### HERB-CRUSTED LAMB RACK (FOR 2)

香草烤羊架 (2位用)

#### SCALLOPS WITH SWEET POTATO RISOTTO

帶子紫薯意大利飯 𦞤

#### CREAMY SEAFOOD TOM YUM SPAGHETTI

冬蔭功海鮮意粉 𦞤

#### LOBSTER TAIL IN THAI YELLOW CURRY WITH NAAN BREAD

泰式黃咖哩龍蝦尾配印度烤餅 𦞤

#### GRILLED US ANGUS BEEF SIRLOIN

烤美國安格斯西冷牛扒

#### GRILLED US ANGUS BEEF RIBEYE

烤美國安格斯肉眼牛扒

#### BRAISED NEW ZEALAND LAMB OSSO BUCO

燴紐西蘭羊膝 𦞤

#### THAI ROASTED HALF CHICKEN

泰式烤黃油雞半隻

#### GRILLED PORK TOMAHAWK

烤斧頭豬扒

#### CHINESE STYLE STEAMED HALIBUT

中式清蒸比目魚

#### SEAFOOD SPAGHETTI IN LOBSTER SAUCE

海鮮龍蝦汁意粉

#### PUMPKIN MOREL RISOTTO

WITH ASPARAGUS AND PINE NUTS

南瓜羊肚菌意大利飯配露筍及松子 𦞤

More Dishes  
at Live Cooking Station  
大廚即場烹飪  
更多美食



### DESSERT BUFFET 自助甜品

