

SEMI-BUFFET DINNER

Mon - Sun & PH 星期一至日及公眾假期: FROM \$458 ADULT 成人 | \$358 CHILD 小童 | \$398 SENIOR 長者

Child price applies to children aged 3 to 12 小童價適用於3至12歲之兒童

Senior price applies 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

Seafood on Ice 冰鎮海鮮 | Assorted Sashimi 雜錦刺身 | Soup 中西餐湯

Salad Bar featuring Hydroponically grown vegetables from Aqua Green

澳洲水耕蔬菜沙律吧

AQUAGREEN
From Seed To Table

MAIN - Choose one per person

EASTER SPECIALS

18 Apr - 21 Apr 2025

Alice Springs Chicken
愛麗絲燒春雞

Pork Tomahawk and Cinnamon Apple
烤戰斧豬扒伴肉桂蘋果

Grilled Tajima Wagyu Striploin with Half Lobster +\$250 pp 每位
烤但馬和牛西冷牛扒伴龍蝦(半隻)

Grilled Beef Tomahawk Steak (for 4) +\$120
烤斧頭牛扒(4位用)👍

Cochinillo (Suckling Pig) (for 4)
西班牙烤乳豬(4位用)👍

Grilled 1855 Black Angus Beef Flank Steak
烤美國1855黑安格斯牛胸腹

Grilled Australian Rib-eye Steak +\$60 pp 每位
烤澳洲肉眼牛扒

Grilled Australian M7 Wagyu Tenderloin +\$200 pp 每位
烤澳洲M7和牛牛柳

Grilled A4 Miyazaki Wagyu Striploin +\$250 pp 每位
烤日本宮崎A4和牛西冷👍



Pan-fried Tiger Prawns (3pcs) +\$100 pp 每位
香煎大虎蝦(3隻)👍

Grilled Double-cut Lamb Chop +\$60 pp 每位
香烤厚切羊扒

Red Curry Duck Leg Confit with Naan Bread
紅咖哩油封鴨腩配印度烤餅👍

Steamed Chinese-style Halibut
中式蒸比目魚

Creamy Carbonara with Sous Vide Egg
卡邦尼意粉配溫泉蛋

Sweet Potato Risotto with Roasted Pumpkin
烤南瓜紫薯意大利燴飯👍

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

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

French Fries with Truffle Sauce 薯條配松露醬 \$38
Mussels in Chinese Rose Liqueur 玫瑰露煮青口 \$68

DESSERT BUFFET

Corkage fee \$200 per bottle | Cake-cutting fee \$150 per cake
開瓶費每瓶\$200 | 切餅費每個\$150