

SERVING TIME

12:00NN - 02:30PM

SEMI-BUFFET LUNCH

Senior aged 65 or above can enjoy \$60 off on main dishes 65歲或以上之長者可享主菜減\$60優惠

APPETISER & HEALTHY CORNER



LIGHT BUFFET 輕盈自助餐 \$188

With Appetiser & Healthy Corner and Häagen-Dazs Ice-cream 包括頭盤、健康之選和Häagen-Dazs雪糕

MAIN

| Saffron Risotto with Courgette and Sun-dried Tomato 小胡瓜乾番茄番紅花意大利燴飯 🂝 | \$228 | Roasted Spanish Chestnut Pork Collar with Roasted Red Bell Pepper Sauce 香煎栗飼豬扒配烤紅椒醬 | \$268 |
|--|-------|---|-------|
| Chicken Fricassee 法式奶油蘑菇燉雞 | \$258 | Classic Pot-au-Feu 法式红酒燴牛尾 | \$268 |
| Sole À La Meunière 法式原條龍脷魚 | \$258 | Grilled Australian Rib-eye Steak 烤澳洲肉眼牛扒 🖒 | \$308 |
| Creamy Carbonara with Sous Vide Egg 卡邦尼意粉配溫泉蛋 | \$258 | Baked Tiger Prawn in Cheese Sauce with E-Fu Noodles 芝士焗大虎蝦伊麵 🖒 | \$398 |

Coffee | Tea Included 附咖啡 | 茶



ADD-ON

| Sautéed Baby Spinach 炒菠菜苗 | \$38 | Mussels in Chinese Rose Liqueur 玫瑰露煮青口 | \$68 |
|-------------------------------------|------|---|------|
| Roasted Forest Mushroom 香烤野菌 | \$38 | Seared Foie Gras 香煎鴨肝 | \$60 |
| | | Daily Cake from Nina Patisserie Nina Patisserie 是日精選蛋糕 | \$45 |
| Oven-roasted Baby Vegetable 燒焗雜菜 | \$48 | French Fries (Cajun/Truffle) 薯條 (卡真/松露醬) グ | \$38 |

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











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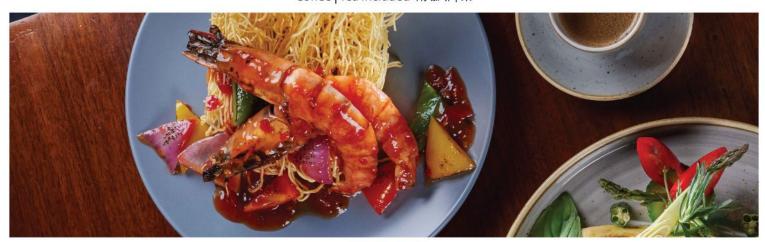
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MAIN

| Creamy Kale and Spinach Spaghetti with Feta Cheese 羽衣甘藍菠菜菲達芝士忌廉意大利粉 🂝 | \$228 | Classic Pot-au-Feu 法式红酒燴牛尾 | \$268 |
|---|-------|---|-------|
| Grilled Octopus and Chorizo Risotto 西班牙辣肉腸烤八爪魚意大利燴飯 🍼 | \$258 | Grilled Chestnut-fed Pork Collar with Corn Salsa 烤栗飼豬柳配粟米莎莎 🖒 | \$268 |
| Chicken Fricassee 法式奶油蘑菇燉雞 | \$258 | Pan-Seared <i>Wagyu</i> Picanha Steak 香煎和牛上臂扒 | \$308 |
| Sole À La Meunière 法式原條龍脷魚 | \$258 | Garlic Tiger Prawn in Sweet and Sour Sauce with Crispy Noodles 蒜香酸甜大虎蝦配脆麵 🖒 | \$398 |

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MAIN

| Roasted Pumpkin and Sweet Potato Risotto 烤南瓜紫薯意大利燴飯 �� | \$228 | Classic Pot-au-Feu 法式红酒燴牛尾 | \$268 |
|--|-------|---|-------|
| Chicken Fricassee 法式奶油蘑菇燉雞 | \$258 | Creamy Tom Yum Spaghetti with Scallops 冬陰功帶子意粉 🍼 🖒 | \$268 |
| Roasted Pork Ribs with Smoked Green Pepper Sauce 煙燻青椒汁烤排骨 <i>ð</i> 心 | \$258 | Grilled 1855 Black Angus Beef Flank Steak 烤美國1855黑安格斯牛胸腹扒 🖒 | \$308 |
| Sole À La Meunière 法式原條龍脷魚 | \$258 | Pan-fried Tiger Prawn with Sweet Potato Pasta in Lobster Sauce 香煎大虎蝦配龍蝦汁紫薯麵 🖒 | \$398 |

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