

## SEMI-BUFFET LUNCH

Sat - Sun & PH 星期六至日及公眾假期: FROM \$398 ADULT 成人 | \$298 CHILD 小童 | \$338 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

Saffron Risotto  
with Courgette and Sun-dried Tomato  
小胡瓜乾番茄番紅花意大利燴飯 🍷

Classic Pot-au-Feu  
法式紅酒燴牛尾

Chicken Fricassee  
法式奶油白蘑菇燴雞

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

Roasted Spanish Chestnut Pork Collar  
with Roasted Red Bell Pepper Sauce  
香煎栗飼豬扒配烤紅椒醬

Sole À La Meunière  
法式原條龍脷魚

Grilled Australian Rib-eye Steak  
烤澳洲肉眼牛扒 🍷

Baked Tiger Prawn in Cheese Sauce  
with E-Fu Noodles +\$100 pp 每位  
芝士焗大虎蝦伊麵 🍷

Coffee | Tea Included 附咖啡 | 茶



### ADD-ON

Oven-roasted Baby Vegetable  
燒焗雜菜

\$48

Roasted Forest Mushroom  
香烤野菌

\$38

Sautéed Baby Spinach  
炒菠菜苗

\$38

French Fries (Cajun/Truffle)  
薯條 (卡真/松露醬) 🍷

\$38

Daily Cake from Nina Patisserie  
Nina Patisserie 是日精選蛋糕

\$45

Seared Foie Gras  
香煎鴨肝

\$60

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



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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 🍷

Grilled Octopus and Chorizo Risotto

西班牙辣肉腸烤八爪魚意大利燴飯 🍷

Chicken Fricassee

法式奶油蘑菇燉雞

Classic Pot-au-Feu

法式紅酒燴牛尾

Sole À La Meunière

法式原條龍脷魚

Grilled Chestnut-fed Pork Collar with Corn Salsa

烤栗飼豬柳配粟米莎莎 👍

Pan-Seared Wagyu Picanha Steak

香煎和牛上臂扒

Garlic Tiger Prawn in Sweet and Sour Sauce

with Crispy Noodles +\$100 pp 每位

蒜香酸甜大虎蝦配脆麵 👍

Coffee | Tea Included 附咖啡 | 茶



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### MAIN

Roasted Pumpkin and Sweet Potato Risotto

烤南瓜紫薯意大利燴飯 🍷

Classic Pot-au-Feu

法式紅酒燴牛尾

Roasted Pork Ribs with Smoked Green Pepper Sauce

煙燻青椒汁烤排骨 🍷

Chicken Fricassee

法式奶油蘑菇燴雞

Sole À La Meunière

法式原條龍脷魚

Creamy Tom Yum Spaghetti with Scallops

冬陰功帶子意粉 🍷

Grilled 1855 Black Angus Beef Flank Steak

烤美國1855黑安格斯牛胸腹扒 🍷

Pan-fried Tiger Prawn

with Sweet Potato Pasta in Lobster Sauce +\$100 pp 每位

香煎大虎蝦配龍蝦汁紫薯麵 🍷

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