

# 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



Healthy  
&  
Eco-friendly

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)

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



## 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