

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

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

Assorted Vegetables Spaghetti
in Pomodoro Sauce

雜菜番茄羅勒醬意粉 🍴

\$228

Salami and Margherita Baguette Pizza

莎樂美腸瑪格麗特法包薄餅

\$248

Thai Roasted Half Chicken

泰式烤黃油雞半隻

\$258

Fish and Chips

炸魚薯條

\$258

Japanese Style Risotto with Grilled Mackerel

日式意大利飯配和風燒鯖魚

\$258

Braised Pork Belly with Vegetable Red Rice

燉五花肉配雜菜紅米飯 🍴

\$268

Grilled US Angus Beef Ribeye

烤美國安格斯肉眼牛扒

\$308

Lobster Tail

with Cheese Sauce and E-fu Noodles

芝士龍蝦尾伊麵 🍴

\$398

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

Mussels in Chinese Rose Liqueur

玫瑰露煮青口

\$68

HÄAGEN-DAZS ICE CREAM 任食雪糕

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

Pumpkin Morel Risotto
with Asparagus and Pine Nuts
南瓜羊肚菌意大利飯配蘆筍及松子 🍴 **\$228**

Beef Tongue and Margherita Baguette Pizza
牛舌瑪格麗特法包薄餅 **\$248**

Hainanese Chicken with Fragrant Rice
海南雞配油飯 **\$258**

Baked Lemon Garlic Grouper Fillet
with Tomato Salsa
檸檬蒜蓉焗石斑魚柳配蕃茄莎莎醬 **\$258**

Seafood Spaghetti in Lobster Sauce
海鮮龍蝦汁意粉 **\$258**

Grilled Pork Tomahawk
香烤斧頭豬扒 🍴 **\$288**

Sous Vide Beef Cheeks with Port Wine Sauce
罈酒慢煮牛面頰 🍴 **\$308**

Stir-fried Lobster Tail
in Black Bean Sauce with Crispy Noodles
豉汁炒龍蝦尾配脆麵 **\$398**

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**
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Nina Patisserie 是日精選蛋糕 **\$45**
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Vegetable Lasagna
素菜千層麵 

\$228

Seafood and Margherita Baguette Pizza
海鮮瑪格麗特法包薄餅

\$248

Japanese Miso Glazed Halibut
比目魚西京燒

\$258

Crab Meat Risotto with Deep-fried Crab Claw
蟹肉意大利飯配百花釀蟹鉗

\$258

Roasted Half Drunken Chicken
烤酒香黃油雞半隻

\$258

Texas Style Pork Belly with BBQ Sauce
德州風味烤五花肉配燒烤醬

\$268

Grilled US Angus Beef Sirloin
烤美國安格斯西冷牛扒

\$308

Lobster Tail in Thai Yellow Curry Sauce
with Naan Bread
泰式黃咖哩龍蝦尾配印度烤餅

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