

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	Seafood Spaghetti in Lobster Sauce 海鮮龍蝦汁意粉	\$258
Beef Tongue and Margherita Baguette Pizza 牛舌瑪格麗特法包薄餅	\$248	Grilled Pork Tomahawk 香烤斧頭豬扒 🍴	\$288
Hainanese Chicken with Fragrant Rice 海南雞配油飯	\$258	Sous Vide Beef Cheeks with Port Wine Sauce 鈔酒慢煮牛面頰 🍴	\$308
Baked Lemon Garlic Grouper Fillet with Tomato Salsa 檸檬蒜蓉焗石斑魚柳配蕃茄莎莎醬	\$258	Grilled Australia T-Bone Steak 烤澳洲T骨牛扒	\$338
		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	French Fries (Cajun/Truffle) 薯條 (卡真/松露醬) 🍴	\$38
Roasted Forest Mushroom 香烤野菌	\$38	Daily Cake from Nina Patisserie Nina Patisserie 是日精選蛋糕	\$45
Sautéed Baby Spinach 炒菠菜苗	\$38	Mussels in Chinese Rose Liqueur 玫瑰露煮青口	\$68

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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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