

SEMI-BUFFET LUNCH

Senior aged 60 or above can enjoy \$60 off on main dishes 60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 \$208

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

MAIN

Chestnut & Forest Mushroom Risotto
森林雜菌栗子意大利飯 🍄

\$248

Yellow Chicken Chasseur
獵人黃油雞 🍷

\$278

Steamed Seabass with Lemon Confit Vinaigrette
法式糖漬檸檬油醋蒸鱸魚柳

\$278

Duck Duo with Braised Lentil
(Duck Confit and Breast)
油封鴨腿及香煎鴨胸配燴蘭度豆

\$278

Grilled Kurobuta Pork Rack with Charcutière Sauce
烤極黑豬鞍扒配法式酸黃瓜肉汁

\$308

Grilled Australian Angus Ribeye with Cafe de Paris
Butter and Fries
烤澳洲安格斯肉眼配香草牛油及薯條

\$328

Pan-seared Black Angus Picanha Steak with
Red Wine Jus and Fries
香煎黑安格斯牛蓋扒配紅酒汁及薯條 🍷

\$328

Lobster Fettuccine in Mornay Sauce
芝士龍蝦寬條麵 🍷

\$418

Coffee | Tea Included 附咖啡 | 茶



ADD-ON

Roasted Forest Mushroom 香烤野菌	\$48
French Fries (Cajun/Truffle) 薯條 (卡真/松露醬) 🍷	\$48
Sautéed Baby Spinach 炒菠菜苗	\$48

Oven-roasted Baby Vegetable 燒焗雜菜	\$58
Scallop in Shell Au Gratin 白汁芝士焗半殼帶子	\$88
Nicoise Mussels 南法尼斯煮青口	\$88

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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包括頭盤、健康之選和Häagen-Dazs雪糕

MAIN

Puttanesca Spaghetti
(Anchovy, Tomato, Capers, Black Olive, Chilli, Garlic)
煙花女意大利粉 (鯷魚、番茄、酸豆、黑橄欖、辣椒、蒜頭) **\$248**

Torched Hollandaise Halibut Fillet with
Champagne Sauce
炙烤荷蘭醬比目魚配香檳牛油汁 **\$278**

Black Truffle Butter Roasted Yellow Chicken (Half)
黑松露牛油烤黃油雞 (半隻) **\$278**

Braised Lamb Shank Bourguignon with Creamy Polenta
紅酒燴羊膝配粟米蓉 **\$278**

Grilled Kurobuta Pork Rack with Mulled Wine Jus
烤極黑豬鞍扒配香料紅酒肉汁 **\$308**

Grilled Australian Angus Ribeye with
Anchovy Bearnaise Sauce and Fries
烤澳洲安格斯肉眼配地中海鯷魚賓尼士醬及薯條 **\$328**

Grilled Australian Striploin with Creamy Peppercorn
Sauce and Fries
烤澳洲西冷牛扒配胡椒忌廉汁及薯條 **\$328**

Lobster Paella
西班牙龍蝦海鮮飯 **\$418**

Coffee | Tea Included 附咖啡 | 茶



ADD-ON

Roasted Forest Mushroom
香烤野菌 **\$48**

French Fries (Cajun/Truffle)
薯條 (卡真/松露醬) **\$48**

Sautéed Baby Spinach
炒菠菜苗 **\$48**

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燒焗雜菜 **\$58**

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MAIN

Roasted Camembert Cheese & Beet Risotto
香烤卡芒貝爾芝士紅菜頭意大利飯 🍷

\$248

Braised Lamb Shoulder with Rosemary, Creamy Polenta
迷迭香燴羊肩肉配粟米蓉

\$278

Lemon Smoked Roasted Yellow Chicken
檸檬煙燻黃油雞

\$278

Applewood-Smoked Grilled Salmon with
Lemon Capers Velouté
燒蘋果木煙燻三文魚配檸檬酸豆絲絨白汁

\$278

Braised Beef Short Ribs Bourguignon with Fettuccine
紅酒燴牛肋排配寬條麵

\$288

Grilled Spanish Pork Collar with Thyme Jus
烤西班牙黑豚豬扒配百里香汁 🍷

\$308

Grilled Australian Angus Ribeye with
Diane Sauce and Fries
烤澳洲安格斯肉眼配黛安汁及薯條 🍷

\$328

Mediterranean Stew Lobster & Seafood
地中海龍蝦燴海鮮 🍷

\$418

Coffee | Tea Included 附咖啡 | 茶



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薯條 (卡真/松露醬) 🍷

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