

# SEMI-BUFFET DINNER

Mon - Sun & PH 星期一至日及公眾假期: FROM \$458 ADULT 成人 | \$358 CHILD 小童 | \$398 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 - Choose one per person

Grilled Beef Tomahawk Steak (for 4) **+\$120**

烤斧頭牛扒 (4位用) 🍴

Cochinillo (Suckling Pig) (for 4)

西班牙烤乳豬 (4位用) 🍴

Grilled 1855 Black Angus Beef Flank Steak

烤美國1855黑安格斯牛胸腹

Grilled Australian Rib-eye Steak **+\$60 pp 每位**

烤澳洲肉眼牛扒

Classic Pot-au-Feu

法式紅酒燴牛尾

Beef Wellington (for 2)

威靈頓牛柳 (2位用)

Grilled A4 Miyazaki Wagyu Striploin **+\$250 pp 每位**

烤日本宮崎A4和牛西冷 🍴

Pan-fried Tiger Prawns (3pcs) **+\$100 pp 每位**

香煎大虎蝦 (3隻) 🍴

Grilled Double-cut Lamb Chop **+\$60 pp 每位**

香烤厚切羊扒

Chicken Fricassee

法式奶油蘑菇燴雞

Sole À La Meunière

法式原條龍脷魚

Creamy Carbonara with Sous Vide Egg

卡邦尼意粉配溫泉蛋

Sweet Potato Risotto with Roasted Pumpkin

烤南瓜紫薯意大利燴飯 🍴

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**

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