

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

Thai Vegetable Coconut Curry Spaghetti (Khao Soi)
泰式椰香什菜意大利粉 🍴 **\$248**

Grilled Kurobuta Pork Tomahawk with Charcutière Sauce
烤極黑豬斧頭扒配法式酸黃瓜肉汁 **\$308**

Sesame Crusted Snapper & Shrimp with
Mariniere Sauce
芝麻香煎鯛魚及海蝦配海鮮汁 👍 **\$278**

Grilled Australian Angus Ribeye with
Nam Jim Jaew Sauce
烤澳洲安格斯肉眼配泰式沾醬 **\$328**

Thai Roasted Half Yellow Chicken
泰式烤黃油雞半隻 **\$278**

Roasted Wagyu M5 Petite Tender with Truffle Jus
烤澳洲M5和牛小牛柳配黑松露汁 👍 **\$328**

Grilled Octopus Tentacle with Tom Yum Romesco Sauce
烤八爪魚配冬蔭紅椒醬 **\$278**

Pan Seared Foie Gras & Morel, Fresh Black Truffle Risotto
香煎鴨肝羊肚菌新鮮黑松露意大利飯 👍 **\$418**

Coffee | Tea Included 附咖啡 | 茶



ADD-ON

Roasted Forest Mushroom
香烤野菌 **\$48**

Oven-roasted Baby Vegetable
燒焗雜菜 **\$58**

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

Scallop in Shell Au Gratin
白汁芝士焗半殼帶子 **\$88**

Sautéed Baby Spinach
炒菠菜苗 **\$48**

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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MAIN

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|---|-------|--|-------|
| Pumpkin, Chestnut & Feta Risotto
南瓜栗子芝士意大利飯 🍷 | \$248 | Gratinated Kurobuta Pork Tomahawk with Tomato and Cheese
番茄芝士焗極黑豬斧頭扒 | \$308 |
| Pan Seared Salmon, Thai Green Curry Seafood Cream Sauce
香煎三文魚配泰國青咖喱海鮮忌廉汁 | \$278 | Grilled Australian Angus Ribeye with Thai Anchovy Bearnaise Sauce
烤澳洲安格斯肉眼配泰國鹹魚賓尼士醬 🍷 | \$328 |
| Lemon Roasted Half Yellow Chicken
檸檬烤黃油雞半隻 🍷 | \$278 | Pan Seared Wagyu Chuck Flap, Red Wine Jus
香煎和牛上臂扒配紅酒汁 🍷 | \$328 |
| Thai Yellow Curry Braised Lamb Shank with Mashed Potato
泰式黃咖喱燴羊膝配薯蓉 🍷 | \$278 | Thai Giant Tiger Prawn Coconut Curry Spaghetti (Khao Soi)
泰式大虎蝦椰香意大利粉 🍷 | \$418 |

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| Black Truffle Mixed Mushroom
Cream Sauce Risotto
黑松露油雜菌意大利飯 🍄 | \$248 | Spicy Roasted Duck Red Curry
泰國紅咖喱燒鴨 🍴 | \$288 |
| Massaman Curry U.S Beef Short Ribs
泰式馬沙文咖喱燉牛肋排 🍴 | \$278 | Grilled Kurobuta Pork Tomahawk with Tom Yum Hollandaise
烤極黑豬斧頭扒配冬蔭荷蘭醬 👍 | \$308 |
| Orange Baked Halibut with Watercress Bouillon
香橙焗比目魚配西洋菜魚汁 | \$278 | Grilled Australian Angus Ribeye with Diane Sauce
烤澳洲安格斯肉眼配黛安汁 👍 | \$328 |
| Thai Coconut Roasted Half Yellow Chicken
泰式椰香烤黃油雞半隻 | \$278 | Thai Giant Tiger Prawn Coconut Curry Spaghetti (Khao Soi)
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