

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

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

MAIN

Saffron Risotto with Zucchini and
Sun-Dried Tomato

小胡瓜乾番茄番紅花意大利燴飯 🍴

\$228

Tom Yum-style Spaghetti with Scallop

冬蔭功帶子意大利粉 🍴

\$258

Rosemary Roasted Spring Chicken with Gravy

露絲瑪莉燒春雞配燒汁 🍴

\$258

French Duck Confit with Mashed Potato

法式油封鴨腿配薯蓉 🍴

\$258

Baked Barramundi Fillet with Tomato Salsa

焗盲曹魚柳配番茄莎莎

\$258

Buffalo-style Grilled Pork Tomahawk

烤水牛城豬斧頭扒 🍴

\$288

Grilled Australian Rib-eye Steak with Gravy

烤澳洲肉眼牛扒配燒汁

\$308

Baked Tiger Prawn with E-Fu Noodle in
Cheese Sauce

芝士焗大虎蝦伊麵 🍴

\$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

Seared Foie Gras
香煎鴨肝

\$60

Mussels in Chinese Rose Liqueur
玫瑰露煮青口

\$68

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

Black Truffle Mixed Mushroom Cream Sauce Risotto 黑松露油雜菌意大利飯 🍄	\$228	Lemon Garlic Baked Halibut 檸檬蒜香焗比目魚	\$258
Thai-style Roasted Spring Chicken 泰式燒春雞	\$258	Smoked Rib with Green Pepper Sauce 煙燻青椒汁烤排骨 🍖	\$268
Spaghetti Aglio e Olio with Shrimp 蒜香欖油鳳尾蝦意大利粉 🍝	\$258	Pan-seared Wagyu Chuck Flap Steak with Gravy 香煎和牛上臂扒配燒汁 🍖	\$308
Hong Kong-style Curry Braised Lamb Shank 港式咖喱燴羊膝	\$258	Pan-Seared Tiger Prawn with Japanese Broth Purple Sweet Potato Noodle 香煎大虎蝦配日式高湯紫薯麵 🍜	\$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	Seared Foie Gras 香煎鴨肝	\$60
Sautéed Baby Spinach 炒菠菜苗	\$38	Mussels in Chinese Rose Liqueur 玫瑰露煮青口	\$68

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MAIN

Pumpkin, Wild Mushroom and Asparagus Risotto
南瓜野菌蘆筍意大利飯 🍄 **\$228**

Crispy Turmeric Coconut Chicken
香脆薑黃椰子雞 🍗 **\$258**

Baked Salmon with Dill Hollandaise Sauce
焗三文魚配刁草荷蘭醬 🐟 **\$258**

Red Wine Braised Beef Short Rib with Mashed Potato
紅酒燉牛肋條配薯蓉 **\$258**

Spaghetti Carbonara with Onsen Egg
卡邦尼意大利粉配溫泉蛋 **\$258**

Grilled Pork Tomahawk with Pineapple Gravy
烤豬斧頭配菠蘿燒汁 **\$288**

Grilled Australian Sirloin Steak with Gravy
烤澳洲西冷牛扒配燒汁 🍖 **\$308**

Thai Yellow Curry Tiger Prawn with Naan Bread
泰式黃咖喱大虎蝦配印度烤餅 🍤 **\$398**

Coffee | Tea Included 附咖啡 | 茶



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香烤野菌 **\$38**

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French Fries (Cajun/Truffle)
薯條 (卡真/松露醬) 🍟 **\$38**

Seared Foie Gras
香煎鴨肝 **\$60**

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