

## SEMI-BUFFET LUNCH

Sat - Sun & PH 星期六至日及公眾假期: FROM \$398 ADULT 成人 | \$298 CHILD 小童 | \$338 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

Pumpkin, Wild Mushroom and Asparagus Risotto

南瓜野菌蘆筍意大利飯 🍴

Crispy Turmeric Coconut Chicken

香脆薑黃椰子雞 🍴

Baked Salmon with Dill Hollandaise Sauce

焗三文魚配刁草荷蘭醬 🍴

Red Wine Braised Beef Short Rib with Mashed Potato

紅酒燉牛肋條配薯蓉

Spaghetti Carbonara with Onsen Egg

卡邦尼意大利粉配溫泉蛋

Grilled Pork Tomahawk with Pineapple Gravy

烤豬斧頭配菠蘿燒汁

Grilled Australian Sirloin Steak with Gravy

烤澳洲西冷牛扒配燒汁 🍴

Thai Yellow Curry Tiger Prawn with Naan Bread +\$100 pp 每位

泰式黃咖喱大虎蝦配印度烤餅 🍴

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

### 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

Saffron Risotto with Zucchini and Sun-Dried Tomato

小胡瓜乾番茄番紅花意大利燴飯 🍷

Tom Yum-style Spaghetti with Scallop

冬蔭功帶子意大利粉 🍷

Rosemary Roasted Spring Chicken with Gravy

露絲瑪莉燒春雞配燒汁 🍷

French Duck Confit with Mashed Potato

法式油封鴨腿配薯蓉 🍷

Baked Barramundi Fillet with Tomato Salsa

焗盲曹魚柳配番茄莎莎

Buffalo-style Grilled Pork Tomahawk

烤水牛城豬斧頭扒 🍷

Grilled Australian Rib-eye Steak with Gravy

烤澳洲肉眼牛扒配燒汁

Baked Tiger Prawn with E-Fu Noodle in

Cheese Sauce **+\$100 pp 每位**

芝士焗大虎蝦伊麵 🍷

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### MAIN

Black Truffle Mixed Mushroom

Cream Sauce Risotto

黑松露油雜菌意大利飯 🍄

Thai-style Roasted Spring Chicken

泰式燒春雞

Spaghetti Aglio e Olio with Shrimp

蒜香蠔油鳳尾蝦意大利粉 🍷

Hong Kong-style Curry Braised Lamb Shank

港式咖喱燴羊膝

Lemon Garlic Baked Halibut

檸檬蒜香焗比目魚

Smoked Rib with Green Pepper Sauce

煙燻青椒汁烤排骨 🍷

Pan-seared Wagyu Chuck Flap Steak with Gravy

香煎和牛上臂扒配燒汁 🍷

Pan-Seared Tiger Prawn with Japanese Broth Purple

Sweet Potato Noodle **+\$100 pp 每位**

香煎大虎蝦配日式高湯紫薯麵 🍷

Coffee | Tea Included 附咖啡 | 茶



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