

## SEMI-BUFFET LUNCH

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

Grilled Rib-eye Steak with Cracked Green  
Peppercorn Sauce  
燒肉眼牛扒配青胡椒汁

Red Wine Braised Lamb Shank with Mashed Potato  
紅酒燴羊膝配薯蓉

Roasted Pork Tomahawk with Apple Dressing  
香煎豬斧頭扒配蘋果蓉醬

Cajun-Spiced Roasted Whole Spring Chicken with  
Rosemary Jus  
卡真燒全隻春雞配迷迭香燒汁

Oven-Roasted Halibut with Beetroot Cream Sauce  
烤比目魚配紅菜頭忌廉汁

Pan-Seared Tiger Prawns Spaghetti with Mentaiko  
Cream Sauce  
香煎虎蝦配明太子汁意大利粉 **+\$100 pp 每位**

Scallop and Seafood Risotto with Tomato Sauce  
帶子海鮮茄茸意大利飯

Creamy Kale and Spinach Spaghetti with Feta Cheese  
羽衣甘藍菠菜忌廉菲達芝士意大利粉 🍴

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