

## 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 Courgette and Sun-dried Tomato  
小胡瓜乾番茄番紅花意大利燴飯 🍷

\$228

Chicken Fricassee  
法式奶油蘑菇燴雞

\$258

Sole À La Meunière  
法式原條龍脷魚

\$258

Creamy Carbonara with Sous Vide Egg  
卡邦尼意粉配溫泉蛋

\$258

Roasted Spanish Chestnut Pork Collar  
with Roasted Red Bell Pepper Sauce  
香煎栗飼豬扒配烤紅椒醬

\$268

Classic Pot-au-Feu  
法式紅酒燴牛尾

\$268

Grilled Australian Rib-eye Steak  
烤澳洲肉眼牛扒 🍷

\$308

Baked Tiger Prawn in Cheese Sauce  
with E-Fu Noodles  
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

Daily Cake from Nina Patisserie  
Nina Patisserie 是日精選蛋糕

\$45

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

Creamy Kale and Spinach Spaghetti  
with Feta Cheese  
羽衣甘藍菠菜菲達芝士忌廉意大利粉 🍴

\$228

Grilled Octopus and Chorizo Risotto  
西班牙辣肉腸烤八爪魚意大利燴飯 🍴

\$258

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法式奶油蘑菇燉雞

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Sole À La Meunière  
法式原條龍脷魚

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Classic Pot-au-Feu  
法式紅酒燴牛尾

\$268

Grilled Chestnut-fed Pork Collar  
with Corn Salsa  
烤栗飼豬柳配粟米莎莎 🍴

\$268

Pan-Seared Wagyu Picanha Steak  
香煎和牛上臂扒

\$308

Garlic Tiger Prawn in Sweet and Sour Sauce  
with Crispy Noodles  
蒜香酸甜大虎蝦配脆麵 🍴

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### ADD-ON

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烤南瓜紫薯意大利燴飯 🍴

\$228

Classic Pot-au-Feu  
法式紅酒燴牛尾

\$268

Chicken Fricassee  
法式奶油蘑菇燴雞

\$258

Creamy Tom Yum Spaghetti with Scallops  
冬蔭功帶子意粉 🍴

\$268

Roasted Pork Ribs  
with Smoked Green Pepper Sauce  
煙燻青椒汁烤排骨 🍴

\$258

Grilled 1855 Black Angus Beef Flank Steak  
烤美國1855黑安格斯牛胸腹扒 🍴

\$308

Sole À La Meunière  
法式原條龍脷魚

\$258

Pan-fried Tiger Prawn  
with Sweet Potato Pasta in Lobster Sauce  
香煎大虎蝦配龍蝦汁紫薯麵 🍴

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Coffee | Tea Included 附咖啡 | 茶



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## 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

Saffron Risotto  
with Courgette and Sun-dried Tomato  
小胡瓜乾番茄番紅花意大利燴飯 🍷

Classic Pot-au-Feu  
法式紅酒燴牛尾

Chicken Fricassee  
法式奶油白蘑菇燴雞

Creamy Carbonara with Sous Vide Egg  
卡邦尼意粉配溫泉蛋

Roasted Spanish Chestnut Pork Collar  
with Roasted Red Bell Pepper Sauce  
香煎栗飼豬扒配烤紅椒醬

Sole À La Meunière  
法式原條龍脷魚

Grilled Australian Rib-eye Steak  
烤澳洲肉眼牛扒 🍷

Baked Tiger Prawn in Cheese Sauce  
with E-Fu Noodles +\$100 pp 每位  
芝士焗大虎蝦伊麵 🍷

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