

SEMI-BUFFET DINNER

FROM \$458 ADULT 成人 | \$358 CHILD 小童 | \$398 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

AQUA GREEN
From Seed To Table



MAIN - Choose one per person

Grilled Beef Tomahawk Steak, Parmesan Fries, Red Wine Jus (for 4)
烤斧頭牛扒, 巴馬臣薯條配紅酒汁 (4位用) **+\$120**

Cochinillo (Suckling Pig) (for 4)
西班牙烤乳豬 (4位用)

Pan Seared Wagyu Chuck Flap, Red Wine Jus
香煎和牛上臂扒配紅酒汁 **+\$60 pp** 每位

Grilled Australian 16 oz Ribeye, Parmesan Fries,
Green Peppercorn Cognac Jus (for 2)
烤澳洲16安士肉眼, 巴馬臣薯條配青胡椒干邑汁 (2位用)

Lobster South France Fish Stew
龍蝦南法魚鍋 **+\$250 pp** 每位

Smoked Salmon, Tomato Verige Sauce
煙燻三文魚配初榨番茄醬

Herbs Roasted French Yellow Spring Chicken
香草燒法國春雞

Provencal Braised Lamb Shank with Mashed Potatoes
普羅旺斯燴羊膝配薯蓉

Steamed Chinese-style Halibut
中式蒸比目魚

Herbs & Mustard Crusted Pork Tomahawk, Honey Butter
Tomato Jus
烤脆皮豬斧頭扒配糖醋肉汁 **+\$60 pp** 每位

Black Truffle Mixed Mushroom Cream Sauce Risotto
黑松露油雜菌意大利飯

Scallop & Clam Farfalle, Fermented Bean Curd Butter Sauce
腐乳忌廉帶子鮮蜆蝴蝶粉 **+\$100 pp** 每位

MORE DISHES TO BE SERVED AT LIVE COOKING STATION. 大廚即場烹飪呈獻更多美食。



ADD-ON

Sautéed Spinach 炒菠菜
Sautéed Mixed Mushroom 炒雜菌
Sautéed Vegetable with Pesto 香草醬炒雜菜

\$48

\$48

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French Fries with Truffle Sauce 薯條配松露醬
Seared Foie Gras 香煎鴨肝
Mussels in Chinese Rose Liqueur 玫瑰露煮青口

\$48

\$70

\$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