

SERVING TIME

12:00NN - 02:30PM

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



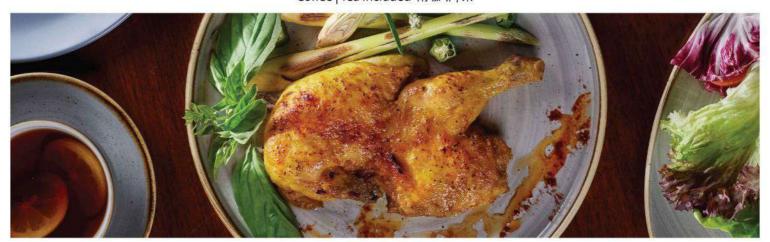
LIGHT BUFFET 輕盈自助餐 \$188

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	Roasted Spanish Chestnut Pork Collar with Roasted Red Bell Pepper Sauce 香煎栗飼豬扒配烤紅椒醬	\$268
Crispy Turmeric Coconut Half Chicken 香脆薑黃椰子雞 (半隻) 🖒	\$258	Korean Braised Lamb Stew with Spicy Rice Cake 韓式燴羊肉配辣炒年糕 🌛 🖒	\$288
Herb Crusted Baked Halibut with Sriracha Sour Cream 焗香草脆皮比目魚配香辣酸忌廉醬 🍼	\$258	Grilled Australian Rib-eye Steak 烤澳洲肉眼牛扒 🖒	\$308
Creamy Carbonara with Sous Vide Egg 卡邦尼意粉配溫泉蛋	\$258	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

Sautéed Baby Spinach 炒菠菜苗	\$38	Mussels in Chinese Rose Liqueur 玫瑰露煮青口	\$68
香烤野菌	\$38	Seared Foie Gras 香煎鴨肝	\$60
Roasted Forest Mushroom		Daily Cake from Nina Patisserie Nina Patisserie 是日精選蛋糕	\$45
Oven-roasted Baby Vegetable 燒焗雜菜	\$48	French Fries (Cajun/Truffle) 薯條 (卡真/松露醬) グ	\$38

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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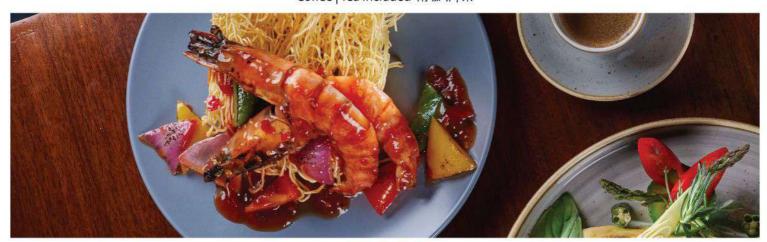
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MAIN

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	Poached Salmon with Dill Hollandaise Sauce 慢煮三文魚配蒔蘿荷蘭醬	\$258
Grilled Octopus and Chorizo Risotto 西班牙辣肉腸烤八爪魚意大利燴飯 🍠	\$258	Grilled Chestnut-fed Pork Collar with Corn Salsa 烤栗飼豬柳配粟米莎莎 🖒	\$268
Roasted Drunken Half Chicken 烤酒香黃油雞 (半隻) 🖒	\$258	Pan-Seared <i>Wagyu</i> Picanha Steak 香煎和牛上臂扒	\$308
Braised Beef Short Ribs and Chorizo Casserole 燉煮西班牙辣肉腸牛小排 🌛 🖒	\$258	Garlic Tiger Prawn in Sweet and Sour Sauce with Crispy Noodles 蒜香酸甜大虎蝦配脆麵 🖒	\$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) 乡 Daily Cake from Nina Patisserie	\$38
Roasted Forest Mushroom		Nina Patisserie 是日精選蛋糕	\$45
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

Roasted Pumpkin and Sweet Potato Risotto 烤南瓜紫薯意大利燴飯 🍣	\$228	Porcini Stock-poached Monkfish on Barley with Fennel and Carrot 茴香甘筍薏米牛肝菌高湯煮鮟鱇魚	\$258
Baked Cajun Half Chicken 香烤卡真燒雞 (半隻)	\$258	Creamy Tom Yum Spaghetti with Scallops 冬陰功帶子意粉 🍎 🖒	\$268
Roasted Pork Ribs with Smoked Green Pepper Sauce 煙燻青椒汁烤排骨 🌛 🖒	\$258	マ医切形する初 Grilled 1855 Black Angus Beef Flank Steak 烤美國1855黑安格斯牛胸腹扒 心	\$308
Red Curry Duck Leg Confit with Naan Bread 紅咖哩油封鴨髀配印度烤餅 🍼	\$258	Pan-fried Tiger Prawn with Sweet Potato Pasta in Lobster Sauce 香煎大虎蝦配龍蝦汁紫薯麵 🖒	\$398

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