

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

Crispy Turmeric Coconut Half Chicken
香脆薑黃椰子雞 (半隻) 👍

\$258

Herb Crusted Baked Halibut
with Sriracha Sour Cream
焗香草脆皮比目魚配香辣酸忌廉醬 🍴

\$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

Korean Braised Lamb Stew with Spicy Rice Cake
韓式燴羊肉配辣炒年糕 🍴 👍

\$288

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

Roasted Drunken Half Chicken
烤酒香黃油雞 (半隻) 👍

\$258

Braised Beef Short Ribs and Chorizo Casserole
燉煮西班牙辣肉腸牛小排 🍴 👍

\$258

Poached Salmon with Dill Hollandaise Sauce
慢煮三文魚配莖蘿荷蘭醬

\$258

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 👍

\$398

Coffee | Tea Included 附咖啡 | 茶



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Roasted Pumpkin and Sweet Potato Risotto
烤南瓜紫薯意大利燴飯 🍴

\$228

Baked Cajun Half Chicken
香烤卡真燒雞 (半隻)

\$258

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

\$258

Red Curry Duck Leg Confit
with Naan Bread
紅咖喱油封鴨腩配印度烤餅 🍴

\$258

Porcini Stock-poached Monkfish on Barley
with Fennel and Carrot
茴香甘筍薏米牛肝菌高湯煮鮫魚

\$258

Creamy Tom Yum Spaghetti with Scallops
冬陰功帶子意粉 🍴

\$268

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

\$308

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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