

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

AQUAGREEN
From Seed To Table

MAIN - Choose one per person

Signature Grilled Tomahawk Rib-eye with Sea Salt Sensations (for 4)
烤斧頭牛扒配12道海鹽 (4位用) **+\$120** 🍷

Grilled Sirloin Steak with Cracked Green Peppercorn Sauce
燒西冷牛扒配青胡椒汁

M7 Wagyu Tenderloin & Foie Gras with Morel Mushroom Sauce
M7 和牛柳伴鴨肝配羊肚菌燒汁 **+\$150 pp 每位**

Rosemary's Roasted Lamb Rack with Escargot Gravy
露絲瑪莉烤厚切羊架 配法式田螺汁 **+\$30 pp 每位**

Spanish-Style Roasted Suckling Pig (Cochinillo Asado) (for 4)
西班牙風味烤乳豬 (4位用)

Roasted Pork Tomahawk with Apple Dressing
香煎豬斧頭配蘋果蓉醬 **+\$60 pp 每位**

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

Trio of Duck – Breast, Confit & Foie Gras
鴨肉三重奏 – 鴨胸、油封鴨腿及鴨肝

Traditional Steamed Chinese-style Halibut with Soy & Ginger
中式蒸比目魚

Thai-Inspired Grilled King Prawns with Lemongrass & Lime
泰式香茅青檸烤大蝦 **+\$100 pp 每位**

Scallop & 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 🍷

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



Enjoy a complimentary portion
of caviar with condiments
upon a patronage of 6 persons
for semi-buffet dinner.

凡6位起同時惠顧
半自助晚餐，可獲贈
魚子醬一客。

ADD-ON

Sautéed Spinach 炒菠菜 **\$38**
Sautéed Mixed Mushroom 炒雜菌 **\$38**
Sautéed Vegetable with Pesto 香草醬炒雜菜 **\$38**

French Fries with Truffle Sauce 薯條配松露醬 **\$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