

SEMI-BUFFET LUNCH

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

Slow Cooked Lung Guang Chicken with Thyme Sauce
慢煮龍崗雞胸配百里香汁

Spicy Clam Spaghetti Arrabbiata
香辣蒜香蜆肉意大利粉

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

Orange Baked Halibut with Watercress Bouillon
香橙焗比目魚配西洋菜魚汁

Roasted Pork Tenderloin with Cranberry Red Wine Jus
烤美國豬柳配紅梅紅酒汁

Roasted Australian Petite Tender with Truffle Jus
烤澳洲小牛柳配黑松露汁

Grilled Tiger Prawn with Laksa Cream Sauce
香煎虎蝦配喇沙忌廉汁 +\$100 pp 每位

Coffee | Tea Included 附咖啡 | 茶

Mother's Day Limited

Edible Flower and Saffron Risotto
春日花香番紅花意大利飯

Salt-crusted Whole Seabass with
Mediterranean Condiments (for 2)
鹽焗原條海鱸魚配地中海醬汁 (2位用)

Lobster and Saffron Mediterranean Fish Stew
龍蝦番紅花地中海魚鍋 +\$250 pp 每位



ADD-ON

Oven-roasted Baby Vegetable
燒焗雜菜

\$58

Roasted Forest Mushroom
香烤野菌

\$48

Sautéed Baby Spinach
炒菠菜苗

\$48

French Fries (Cajun/Truffle)
薯條 (卡真/松露醬)

\$48

Seared Foie Gras
香煎鴨肝

\$70

Mussels in Chinese Rose Liqueur
玫瑰露煮青口

\$88

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

SEMI-BUFFET DINNER

FROM \$528 ADULT 成人 | \$428 CHILD 小童 | \$468 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

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 thumbs up

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)

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

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

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

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。

Mother's Day Limited

Edible Flower and Saffron Risotto
春日花香番紅花意大利飯 thumbs up

Salt-crusted Whole Seabass with
Mediterranean Condiments (for 2)
鹽焗原條海鱸魚配地中海醬汁 (2位用)

Lobster and Saffron Mediterranean Fish Stew
龍蝦番紅花地中海魚鍋 +\$250 pp 每位

EXCLUSIVE BUFFET ITEM - Fresh Hamachi Sashimi
獨家呈獻 - 席切油甘魚刺身

ADD-ON

Sautéed Spinach 炒菠菜 \$48
Sautéed Mixed Mushroom 炒雜菌 \$48
Sautéed Vegetable with Pesto 香草醬炒雜菜 \$58

French Fries with Truffle Sauce 薯條配松露醬 \$48
Seared Foie Gras 香煎鴨肝 \$70
Mussels in Chinese Rose Liqueur 玫瑰露煮青口 \$88

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