

## 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 \$208

With Appetiser & Healthy Corner  
and Häagen-Dazs Ice-cream  
包括頭盤、健康之選和Häagen-Dazs雪糕

### MAIN

Pumpkin, Wild Mushroom and Asparagus Risotto  
南瓜野菌蘆筍意大利飯 🍴 **\$248**

Crispy Turmeric Coconut Chicken  
香脆薑黃椰子雞 🍴 **\$278**

Baked Salmon with Dill Hollandaise Sauce  
焗三文魚配刁草荷蘭醬 🍴 **\$278**

Red Wine Braised Beef Short Rib with Mashed Potato  
紅酒燉牛肋條配薯蓉 **\$278**

Spaghetti Carbonara with Onsen Egg  
卡邦尼意大利粉配溫泉蛋 **\$278**

Grilled Pork Tomahawk with Pineapple Gravy  
烤豬斧頭配菠蘿燒汁 **\$308**

Grilled Australian Sirloin Steak with Gravy  
烤澳洲西冷牛扒配燒汁 🍴 **\$328**

Thai Yellow Curry Tiger Prawn with Naan Bread  
泰式黃咖喱大虎蝦配印度烤餅 🍴 **\$418**

Coffee | Tea Included 附咖啡 | 茶



### 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

**\$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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Saffron Risotto with Zucchini and  
Sun-Dried Tomato

小胡瓜乾番茄番紅花意大利燴飯 🍴

\$248

Tom Yum-style Spaghetti with Scallop

冬蔭功帶子意大利粉 🍴

\$278

Rosemary Roasted Spring Chicken with Gravy

露絲瑪莉燒春雞配燒汁 🍴

\$278

French Duck Confit with Mashed Potato

法式油封鴨腿配薯蓉 🍴

\$278

Baked Barramundi Fillet with Tomato Salsa

焗盲曹魚柳配番茄莎莎

\$278

Buffalo-style Grilled Pork Tomahawk

烤水牛城豬斧頭扒 🍴

\$308

Grilled Australian Rib-eye Steak with Gravy

烤澳洲肉眼牛扒配燒汁

\$328

Baked Tiger Prawn with E-Fu Noodle in  
Cheese Sauce

芝士焗大虎蝦伊麵 🍴

\$418

Coffee | Tea Included 附咖啡 | 茶



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### MAIN

Black Truffle Mixed Mushroom  
Cream Sauce Risotto  
黑松露油雜菌意大利飯 🍄 **\$248**

Thai-style Roasted Spring Chicken  
泰式燒春雞 **\$278**

Spaghetti Aglio e Olio with Shrimp  
蒜香欖油鳳尾蝦意大利粉 👍 **\$278**

Hong Kong-style Curry Braised Lamb Shank  
港式咖喱燴羊膝 **\$278**

Lemon Garlic Baked Halibut  
檸檬蒜香焗比目魚 **\$278**

Smoked Rib with Green Pepper Sauce  
煙燻青椒汁烤排骨 👍 **\$288**

Pan-seared Wagyu Chuck Flap Steak with Gravy  
香煎和牛上臂扒配燒汁 👍 **\$328**

Pan-Seared Tiger Prawn with Japanese Broth Purple  
Sweet Potato Noodle  
香煎大虎蝦配日式高湯紫薯麵 👍 **\$418**

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