

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



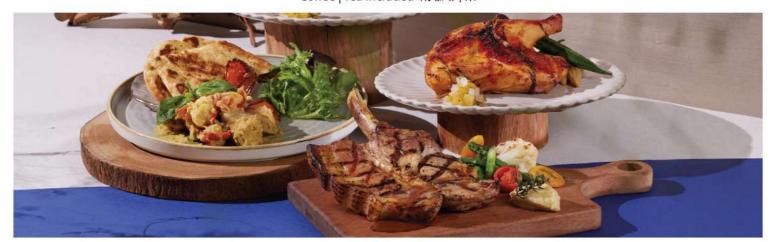
LIGHT BUFFET 輕盈自助餐 \$208

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 Riso 南瓜野菌蘆筍意大利飯 🍣	\$248	Spaghetti Carbonara with Onsen Egg 卡邦尼意大利粉配溫泉蛋	\$278
Crispy Turmeric Coconut Chicken 香脆薑黃椰子雞 🖒	\$278	Grilled Pork Tomahawk with Pineapple Gravy 烤豬斧頭配菠蘿燒汁	\$308
Baked Salmon with Dill Hollandaise Sauce 焗三文魚配刁草荷蘭醬 <i>グ</i>	\$278	Grilled Australian Sirloin Steak with Gravy 烤澳洲西冷牛扒配燒汁 👍	\$328
Red Wine Braised Beef Short Rib with Mashed I 紅酒燉牛肋條配薯蓉	Potato \$278	Thai Yellow Curry Tiger Prawn with Naan Bread 泰式黃咖哩大虎蝦配印度烤餅 👌	\$418

Coffee | Tea Included 附咖啡 | 茶



ADD-ON

Oven-roasted Baby Vegetable 燒焗雜菜	\$58	French Fries (Cajun/Truffle) 薯條 (卡真/松露醬) <i>ろ</i>	\$48
Roasted Forest Mushroom 香烤野菌	\$48	Seared Foie Gras 香煎鴨肝	\$70
Sautéed Baby Spinach 炒菠菜苗	\$48	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

Saffron Risotto with Zucchini and Sun-Dried Tomato 小胡瓜乾番茄番紅花意大利燴飯 爷	\$248	Baked Barramundi Fillet with Tomato Salsa 焗盲曹魚柳配番茄莎莎	\$278
Tom Yum-style Spaghetti with Scallop	,	Buffalo-style Grilled Pork Tomahawk 烤水牛城豬斧頭扒 🖒	\$308
冬蔭功帶子意大利粉 夕	\$278	Grilled Australian Rib-eye Steak with Gravy	6220
Rosemary Roasted Spring Chicken with Gravy 露絲瑪莉燒春雞配燒汁 🖒	\$278	烤澳洲肉眼牛扒配燒汁 Baked Tiger Prawn with E-Fu Noodle in	\$328
French Duck Confit with Mashed Potato 法式油封鴨腿配薯蓉	\$278	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	Lemon Garlic Baked Halibut 檸檬蒜香焗比目魚	\$278
Thai-style Roasted Spring Chicken 泰式燒春雞	\$278	Smoked Rib with Green Pepper Sauce 煙燻青椒汁烤排骨 🖒	\$288
Spaghetti Aglio e Olio with Shrimp 蒜香欖油鳳尾蝦意大利粉心	\$278	Pan-seared Wagyu Chuck Flap Steak with Gravy 香煎和牛上臂扒配燒汁心	\$328
Hong Kong-style Curry Braised Lamb Shank 港式咖喱燴羊膝	\$278	Pan-Seared Tiger Prawn with Japanese Broth Pur Sweet Potato Noodle 香煎大虎蝦配日式高湯紫薯麵 🖒	ple \$418

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