



## **AROUND THE GLOBE SEMI-BUFFET DINNER**

### **環球佳餚半自助晚餐**

Available on Saturdays and Sundays **逢星期六及星期日供應**

1 Seafood Appetizer (adult only) + Buffet Station + 1 Main Course

1 Juice + 1 Coffee or Tea

1 海鮮頭盤 (只限成人) + 自助美食 + 1 主菜 + 1 果汁 + 1 咖啡 或 茶

每位成人 **\$628** per adult

每位小童 **\$398** per child (ages 3-11 歲)

### **SEAFOOD APPETIZER 海鮮頭盤**

South Australian Coffin Bay Pacific Oyster (4 pcs) 南澳哥芬灣太平洋生蠔 (4 隻)#  
or 或

Unlimited South Australian Coffin Bay Pacific Oyster (Additional \$48)\*#  
無限享用南澳哥芬灣太平洋生蠔 (另加 \$48)\*#

Includes Six Signature Oyster Shooters: 包括以下六款特色生蠔雞尾酒:

*Chilled Vodka Lemon, Bloody Mary, Elderflower Whisky, Blue Margarita, Espresso, Cosmopolitan*  
冰凍伏特加檸檬、血腥瑪麗、接骨木威士忌、藍色瑪格麗特、特濃咖啡、大都會

or 或

Snow Crab Leg (100 g), Sake-marinated Abalone (1 pc)

Pacific Ocean Prawns (2 pcs), Half Cut Cooked Lobster

雪蟹腳 (100 克)、清酒煮鮑魚 (1 隻)、太平洋海蝦 (2 隻)、半隻熟龍蝦

### **BUFFET STATION 自助美食**

#### **DAILY SALAD & APPETIZER 精選沙律及頭盤**

A Selection of Fine Cheeses 精選芝士拼盤

*Walnut, Emmental, Goat, Camembert, Brie, Cheddar, Blue* 核桃、艾曼塔、羊奶、卡芒貝爾、車打、藍芝士

A Selection of Cold Cuts 冷盤火腿

12 Months Parma Ham with Melon 12 個月巴馬火腿配哈蜜瓜 [P]

Pan-fried Scallops with Caviar 香煎帶子伴魚子醬

Jumbo Crab Meat with Mango and Avocado 珍寶蟹肉牛油果芒果沙律

A Selection of Over 10 Salads and Appetizers 超過十款蔬菜沙律及頭盤

#### **SOUP 湯**

South Australian Limestone Coast Southern Rock Lobster Bisque

法式南澳石灰岩海岸南部岩龍蝦忌廉湯 [D]

Double-boiled Chicken Soup with Snow Fungus and Fresh Coconut

雪耳椰子雞燉湯 [P]

#### **PREMIUM DESSERT 精緻甜品**

A Selection of Over 10 Desserts 超過十款精緻甜品 [D] [N]

Häagen-Dazs™ Mini Cups Ice Cream 迷你杯雪糕 [D]

[B] – Contains Beef 含牛肉

[D] – Contains Dairy Products 含奶製品

[N] – Contains Nuts 含乾果

[P] – Contains Pork 含豬肉

[V] – Vegetarian 素菜

\*To be enjoyed by the whole table 需全桌一同享用

\*Origin of oysters is subject to availability and may change without prior notice  
生蠔產地視乎供應情況而定，如有更改，恕不另行通知

Price is in HKD and subject to 10% service charge 價目以港幣計算及需另收加一服務費

## MAIN COURSE 主菜

### Grass-Fed Beef Tomahawk (1.2 kg, for 4 persons)

草飼牛斧頭扒 (1.2 公斤、供四位用) [B]

Served with Herb Gravy Sauce, French Fries, Seasonal Vegetable 配香草燒汁、薯條、時令薯菜

### South Australian Signature Black Angus M4+ Beef Tomahawk (1.2 kg, for 4 persons) (Additional \$288)

南澳黑安格斯 M4+ 斧頭扒 (1.2 公斤、四位用) (另加 \$288) [B]

Served with Herbs Gravy, French Fries, Broccoli 配香草燒汁、薯條、西蘭花

### Sicilian-Style Grilled South Australian Southern Bluefin Tuna Steak^

西西里風味烤南澳南方藍鰭吞拿魚扒^

Served with Green Brassica, Button Mushroom, New Potato 配小唐菜、鈕扣蘑菇、新薯

### Grilled South Australian Spencer Gulf King Prawn Risotto^

烤南澳斯賓塞灣大蝦意大利飯^ [D] [N]

Served with Lobster Sauce, Cheese, Onion, Butter 配龍蝦汁、芝士、洋蔥、牛油

### South Australian Signature Black Angus M4+ Chuck Tail Flap (300g, for 2 persons)

南澳黑安格斯 M4+ 牛頸脊 (300 克、兩位用) [B]

Served with Herbs Gravy, Seasonal Root Vegetable 配香草燒汁、時令薯菜

### American Style Herbs Roasted Spring Chicken

美式香草燒春雞

Served with Herb New Potato, Seasonal Vegetable 配香草新薯、時令薯菜

### Grilled Grass-Fed Lamb Rack with Rosemary Gravy Sauce

燒草飼羊架 配迷迭香草汁 [A] [D] [N]

Served with Herb New Potato, Seasonal Vegetable 配香草新薯、時令薯菜

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### Add-ons 滋味升級

#### Pan-fried Foie Gras (1 pc) (Additional \$68)

香煎鴨肝 (1 件) (另加 \$68)

## ADD \$48 PER PERSON TO UPGRADE TO OUR FREE-FLOW BEVERAGES PACKAGE!

另加 \$48 可升級享用無限添飲以下餐飲！

Wine 葡萄酒	Selected Sparkling, White or Red Wine 精選氣泡酒、白酒、紅酒
Juice 果汁	Orange or Grapefruit Juice 橙汁、西柚汁
Soft Drink 汽水	Selected Soft Drink 精選汽水

## ENJOY A PREMIUM SOUTH AUSTRALIAN WINE WITH YOUR MEAL! 加配享用以下南澳精選佳釀配搭美饌！

	Per glass 每杯
Unico Zelo 'Tropo' Sparkling, Adelaide Hills	\$145
Shaw + Smith Sauvignon Blanc, Adelaide Hills	\$170
Torbreck The Steading, Grenache Shiraz Mourvedre, Barossa Valley	\$245

### #NASAA Certified Organic ^MSC Certified

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