

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 \$188

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

MAIN

Creamy Kale and Spinach Spaghetti
with Feta Cheese
羽衣甘藍菠菜忌廉意大利粉菲達芝士 🍷

\$228

Hong Kong-style Curry Braised Lamb
Shank and Potato
港式咖喱燴羊膝配馬鈴薯

\$268

Baked Cajun Half Chicken
香烤卡真燒雞 (半隻) 🍷

\$258

Roasted Pork Tomahawk in Hong Kong-style Sauce
香煎斧頭豬扒配港式豬扒汁

\$288

Baked Salmon with Sriracha Mayo
焗三文魚配是拉差蛋黃醬 🍷

\$258

Grilled Australian Rib-Eye Steak with
Scallion Sauce
烤澳洲肉眼牛扒配港式蔥油 🍷

\$308

Spinach, Shrimp and Cottage Cheese Risotto
菠菜蝦仁茅屋芝士燴飯

\$258

Soy Sauce King Prawn with XO Sauce Thick Noodles
豉油王大蝦配XO醬撈粗麵 🍷

\$398

Coffee | Tea Included 附咖啡 | 茶



ADD-ON

Oven-roasted Baby Vegetable
燒焗雜菜

\$48

Roasted Forest Mushroom
香烤野菌

\$38

Sautéed Baby Spinach
炒菠菜苗

\$38

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

\$38

Daily Cake from Nina Patisserie
Nina Patisserie 是日精選蛋糕

\$45

Seared Foie Gras
香煎鴨肝

\$60

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

Pasta Spaghetti with Black Truffle Mixed
Mushroom Cream Sauce 🍄
黑松露油雜菌意大利粉

\$228

Pumpkin and Scallop Risotto
南瓜帶子意大利飯

\$258

Chicken Fricassee
法式奶油白蘑菇燴雞 🍗

\$258

Braised Beef Short Ribs and Chorizo Casserole
燉煮西班牙辣肉腸牛肋條 🍖 🍷

\$258

Miso Glazed Halibut
味噌烤比目魚

\$258

Grilled Chestnut-fed Pork Collar with Corn Salsa
烤栗飼豬柳配粟米莎莎 🍷

\$268

Pan-Seared Wagyu Picanha Steak with
Scallion Sauce
香煎和牛上臂扒配港式蔥油

\$308

Pasta Aglio e Olio with Pan-Seared King Prawn
香蒜橄欖油意大利麵配香煎大蝦 🍷

\$398

Coffee | Tea Included 附咖啡 | 茶



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Saffron Risotto with Courgette and
Sun-dried Tomato

小胡瓜乾番茄番紅花意大利燴飯 🍴

\$228

Poached Monkfish with Lime and
Capers Butter Sauce

高湯浸鮫鱈魚配法式牛油汁

\$258

Roasted Drunken Half Chicken
烤酒香黃油雞 (半隻)

\$258

DongPo Braised Pork
東坡肉 🍴

\$268

Mentaiko Crab Meat Pasta
明太子蟹肉意大利粉 🍴

\$258

Grilled 1855 Black Angus Beef Flank Steak with
Scallion Sauce

烤美國1855黑安格斯牛胸腹扒配港式蔥油 🍴

\$308

Duck Confit with Straw Mushroom,
Barley in Winter Melon Soup
油封鴨脾配草菇薏米冬瓜湯

\$258

Pan-fried Tiger Prawn
and Sweet Potato Pasta in Lobster Sauce
香煎大虎蝦配龍蝦汁紫薯麵 🍴

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