

#### **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



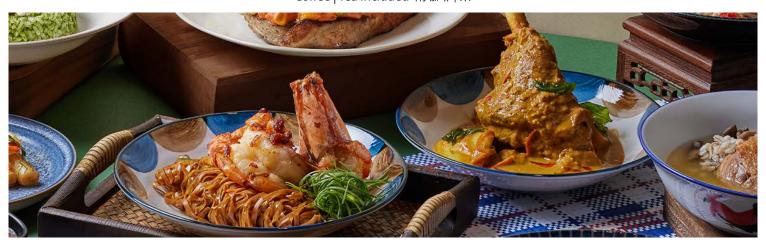
# LIGHT BUFFET 輕盈自助餐 \$188

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 羽衣甘藍波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 Sau香煎斧頭豬扒配港式豬扒汁	sce <b>\$288</b>
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 Nood 豉油王大蝦配XO醬撈粗麵 🖒	dles <b>\$398</b>

Coffee | Tea Included 附咖啡 | 茶



#### **ADD-ON**

Sautéed Baby Spinach 炒菠菜苗	\$38	Mussels in Chinese Rose Liqueur 玫瑰露煮青口	\$68
香烤野菌 	\$38	Seared Foie Gras 香煎鴨肝	\$60
Roasted Forest Mushroom		Daily Cake from Nina Patisserie Nina Patisserie 是日精選蛋糕	\$45
Oven-roasted Baby Vegetable 燒焗雜菜	\$48	French Fries (Cajun/Truffle) 薯條 (卡真/松露醬) <i>ð</i>	\$38

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	Miso Glazed Halibut 味噌烤比目魚	\$258
Pumpkin and Scallop Risotto 南瓜帶子意大利飯	\$258	Grilled Chestnut-fed Pork Collar with Corn Salsa 烤栗飼豬柳配粟米莎莎 () Pan-Seared Wagyu Picanha Steak with	\$268
Chicken Fricassee 法式奶油白蘑菇燴雞心	\$258	Scallion Sauce 香煎和牛上臂扒配港式蔥油	\$308
Braised Beef Short Ribs and Chorizo Casserole 燉煮西班牙辣肉腸牛肋條 🌙 🖒	\$258	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



#### ADD-ON

- 1			J-014	
	Oven-roasted Baby Vegetable 燒焗雜菜	\$48	French Fries (Cajun/Truffle) 薯條 (卡真/松露醬) <i>ð</i>	\$38
Roasted Forest Mushroom		Daily Cake from Nina Patisserie Nina Patisserie 是日精選蛋糕	\$45	
	香烤野菌	\$38	Seared Foie Gras 香煎鴨肝	\$60
	Sautéed Baby Spinach 炒菠菜苗	\$38	Mussels in Chinese Rose Liqueur 玫瑰露煮青口	\$68

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#### MAIN

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 高湯浸鮟鱇魚配法式牛油汁	\$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 油封鴨髀配草菇薏米冬瓜湯	\$258	Pan-fried Tiger Prawn and Sweet Potato Pasta in Lobster Sauce 香煎大虎蝦配龍蝦汁紫薯麵	\$398

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