

SERVING TIME

12:00NN - 02:30PM

SEMI-BUFFET LUNCH

Sat - Sun & PH 星期六至日及公眾假期: FROM \$398 ADULT 成人 | \$298 CHILD 小童 | \$338 SENIOR 長者

Child price applies to children aged 3 to 12 小童價適用於3至12歲之兒童 Senior price applies to individuals aged 65 years old or above 長者價適用於65歲或以上之人士

APPETISER & HEALTHY CORNER

Seafood on Ice 冰鎮海鮮 | Assorted Sashimi 雜錦刺身 | Soup 中西餐湯 Salad Bar featuring Hydroponically grown vegetables from Aqua Green 澳洲水耕蔬菜沙律吧

A*Ø***UAG**REEN



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 第

Baked Cajun Half Chicken 香烤卡真燒雞(半隻)

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

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

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

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

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

Soy Sauce King Prawn with XO Sauce Thick Noodles 豉油王大蝦配XO醬撈粗麵 🖒 +\$100 pp 每位

Coffee | Tea Included 附咖啡 | 茶



ADD ON

		J-UN	
Oven-roasted Baby Vegetable 燒焗雜菜	\$48	French Fries (Cajun/Truffle) 薯條 (卡真/松露醬) <i>グ</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

DESSERT BUFFET

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

Pumpkin and Scallop Risotto 南瓜帶子意大利飯

Chicken Fricassee 法式奶油白蘑菇燴雞心

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

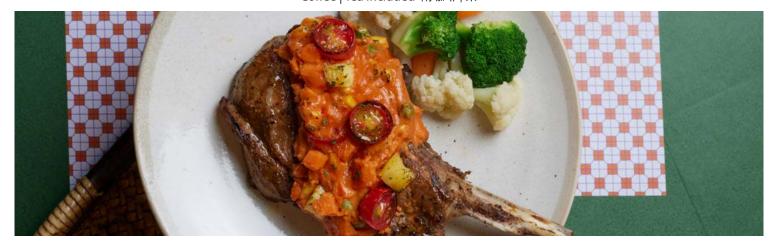
Miso Glazed Halibut 味噌烤比目魚

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

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

Pasta Aglio e Olio with Pan-Seared King Prawn 香蒜橄欖油意大利麵配香煎大蝦 () +\$100 pp 每位

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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 🏵

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

DongPo Braised Pork 東坡肉

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

Poached Monkfish with Lime and Capers Butter Sauce 高湯浸鮟鱇魚配法式牛油汁

Mentaiko Crab Meat Pasta 明太子蟹肉意大利粉

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 🖒

Pan-fried Tiger Prawn and Sweet Potato Pasta in Lobster Sauce 香煎大虎蝦配龍蝦汁紫薯麵 🖒 +\$100 pp 每位

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