YOUR NEIGHBOURHOOD **CAFE AND BAR** CONNECTING PEOPLE **TOGETHER**

-O-N

CHRISTMAS SEMI-BUFFET LUNCH

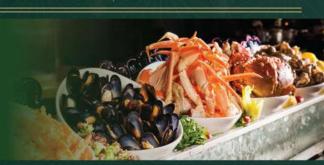
\$488 ADULT 成人 | \$388 CHILD 小童 | \$428 SENIOR 長者

Child price applies to children aged 3 to 12. Senior price applies to individuals aged 65 years old or above 小童價適用於3至12歲之兒童 | 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@UAGREEN



MAIN

Grilled Rib-eye Steak with Cracked Green Peppercorn Sauce 燒肉眼牛扒配青胡椒汁

Red Wine Braised Lamb Shank with Mashed Potato 紅酒燴羊膝配薯蓉

Roasted Pork Tomahawk with Apple Dressing 香煎豬斧頭扒配蘋果蓉醬

Slow Cook Turkey & Smoked Ham with Cranberry Sauce 慢煮火雞併煙燻火腿配金巴利醬

Oven-Roasted Halibut with Beetroot Cream Sauce 烤比目魚配紅菜頭忌廉汁

Pan-Seared Tiger Prawns Spaghetti with Mentaiko Cream Sauce 香煎虎蝦配明太子汁意大利粉 +\$100 pp 每位

Scallop and Seafood Risotto with Tomato Sauce 帶子海鮮茄茸意大利飯

Creamy Kale and Spinach Spaghetti with Feta Cheese 羽衣甘藍菠菜忌廉菲達芝士意大利粉帶

Coffee | Tea Included 附咖啡 | 茶



ADD-ON

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 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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-O-N

26 DEC

CHRISTMAS SEMI-BUFFET LUNCH

\$368 ADULT 成人 | \$268 CHILD 小童 | \$308 SENIOR 長者

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@UAGREEN



MAIN

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Roasted Pork Tomahawk with Apple Dressing 香煎豬斧頭扒配蘋果蓉醬

Cajun-Spiced Roasted Whole Spring Chicken with Rosemary Jus 卡真燒全隻春雞配迷迭香燒汁

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