

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 \$208

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

MAIN

Pumpkin, Chestnut & Feta Risotto
南瓜栗子芝士意大利飯

\$248

Spaghetti Carbonara with Onsen Egg
卡邦尼意大利粉配溫泉蛋

\$278

Slow Cooked Lung Guang Chicken with
Morel Yellow Wine Sauce
慢煮龍崗雞胸配羊肚菌黃酒汁

\$278

Herbs & Mustard Crusted Pork Tomahawk,
Honey Butter Tomato Jus
烤脆皮豬斧頭扒配糖醋肉汁

\$308

Smoked Salmon, Tomato Verige Sauce
煙燻三文魚配初榨番茄醬

\$278

Roasted Wagyu M5 Petite Tender with Thyme Jus
烤澳洲M5和牛小牛柳配百里香汁

\$328

Red Wine Braised Beef Short Ribs with Mashed Potatoes
紅酒燉牛肋條配薯蓉

\$278

Hokkaido Scallop & Clam Farfalle, Fermented Bean
Curd Butter Sauce
腐乳忌廉北海道帶子鮮蜆蝴蝶粉

\$418

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)

\$48

Roasted Forest Mushroom
香烤野菌

\$48

Seared Foie Gras
香煎鴨肝

\$70

Sautéed Baby Spinach
炒菠菜苗

\$48

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

MAIN

Zucchini, Sun-Dried Tomato & Saffron Risotto
小胡瓜番茄乾紅花意大利燴飯

\$248

Pan Fried Seabass Fillet with Clam Lobster Sauce
香煎鱸魚柳配鮮蜆龍蝦汁

\$288

Salted Egg & Crab Spaghetti
金黃流沙蟹肉意粉

\$278

Grilled Pork Tomahawk with Sweet Prune Port Jus
烤豬斧頭扒配話梅砵酒汁

\$308

Coq Au Vin
栗子紅酒燴雞

\$278

Pan Seared Wagyu Chuck Flap, Red Wine Jus
香煎和牛上臂扒配紅酒汁

\$328

French Duck Confit with Sautéed Potatoes
法式油封鴨腿配薯蓉

\$278

Grilled Tiger Prawn with Shrimp Paste Tomato Sauce
香煎虎蝦配蝦醬番茄汁

\$418

Coffee | Tea Included 附咖啡 | 茶



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MAIN

Black Truffle Mixed Mushroom

Cream Sauce Risotto

黑松露油雜菌意大利飯

\$248

Slow Cooked Lung Guang Chicken with Thyme Sauce

慢煮龍崗雞胸配百里香汁

\$278

Spicy Clam Spaghetti Arrabbiata

香辣蒜香鮮蜆意大利粉

\$278

Provencal Braised Lamb Shank with Mashed Potatoes

普羅旺斯燴羊膝配薯蓉

\$278

Orange Baked Halibut with Watercress Bouillon

香橙焗比目魚配西洋菜魚汁

\$278

Roasted Pork Tenderloin with Cranberry Red Wine Jus

烤美國豬柳配紅梅紅酒汁

\$308

Roasted Wagyu M5 Petite Tender with Truffle Jus

烤澳洲M5和牛小牛柳配黑松露汁

\$328

Grilled Tiger Prawn with Laksa Cream Sauce

香煎虎蝦配喇沙忌廉汁

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Coffee | Tea Included 附咖啡 | 茶



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