

## 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 60 years old or above 長者價適用於60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

AQUAGREEN  
From Seed To Table

### MAIN

Thai Vegetable Coconut Curry Spaghetti (Khao Soi)  
泰式椰香什菜意大利粉 🍴

Sesame Crusted Snapper & Shrimp with  
Mariniere Sauce  
芝麻香煎鯛魚及海蝦配海鮮汁 👍

Thai Roasted Half Yellow Chicken  
泰式烤黃油雞半隻

Grilled Octopus Tentacle with Tom Yum Romesco Sauce  
烤八爪魚配冬蔭紅椒醬

Grilled Kurobuta Pork Tomahawk with Charcutière Sauce  
烤極黑豬斧頭扒配法式酸黃瓜肉汁

Grilled Australian Angus Ribeye with  
Nam Jim Jaew Sauce  
烤澳洲安格斯肉眼配泰式沾醬

Roasted Wagyu M5 Petite Tender with Truffle Jus  
烤澳洲M5和牛小牛柳配黑松露汁 👍

Pan Seared Foie Gras & Morel, Fresh Black Truffle Risotto  
香煎鴨肝羊肚菌新鮮黑松露意大利飯 👍 +\$100 pp 每位

Coffee | Tea Included 附咖啡 | 茶



### ADD-ON

Roasted Forest Mushroom  
香烤野菌

\$48

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

\$48

Sautéed Baby Spinach  
炒菠菜苗

\$48

Oven-roasted Baby Vegetable  
燒焗雜菜

\$58

Scallop in Shell Au Gratin  
白汁芝士焗半殼帶子

\$88

Nicoise Mussels  
南法尼斯煮青口

\$88

### 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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### MAIN

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

Pan Seared Salmon, Thai Green Curry Seafood  
Cream Sauce  
香煎三文魚配泰國青咖喱海鮮忌廉汁

Lemon Roasted Half Yellow Chicken  
檸檬烤黃油雞半隻 👍

Thai Yellow Curry Braised Lamb Shank with Mashed Potato  
泰式黃咖喱燴羊膝配薯蓉 👍

Gratinated Kurobuta Pork Tomahawk with Tomato  
and Cheese

番茄芝士焗極黑豬斧頭扒

Grilled Australian Angus Ribeye with Thai Anchovy  
Bearnaise Sauce

烤澳洲安格斯肉眼配泰國鹹魚賓尼士醬 👍

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

Thai Giant Tiger Prawn Coconut Curry Spaghetti (Khao Soi)  
泰式大虎蝦椰香意大利粉 👍 +\$100 pp 每位

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Black Truffle Mixed Mushroom  
Cream Sauce Risotto  
黑松露油雜菌意大利飯 🍄

Massaman Curry U.S Beef Short Ribs  
泰式馬沙文咖喱燉牛肋排 🍴

Orange Baked Halibut with Watercress Bouillon  
香橙焗比目魚配西洋菜魚汁

Thai Coconut Roasted Half Yellow Chicken  
泰式椰香烤黃油雞半隻

Spicy Roasted Duck Red Curry  
泰國紅咖喱燒鴨 🍴

Grilled Kurobuta Pork Tomahawk with Tom Yum Hollandaise  
烤極黑豬斧頭扒配冬蔭荷蘭醬 🍴

Grilled Australian Angus Ribeye with Diane Sauce  
烤澳洲安格斯肉眼配黛安汁 🍴

Thai Giant Tiger Prawn Coconut Curry Spaghetti (Khao Soi)  
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