

SAVVY

BAR • LOUNGE • RESTAURANT

Grilled Alaskan King Crab and Lobster Dinner Buffet

帝王蟹龍蝦自助晚餐

6.30 to 10pm on Wednesdays to Saturdays and public holiday eves

周三至周六及公眾假期前夕 晚上 6 時 30 分至 10 時

Adult 成人 港幣 HK\$778 元 | Child 小童 港幣 HK\$528 元

Prices are subject to 10% service charge 價目另設加一服務費

Chilled Seafood 冰鎮海鮮

Lobsters, Whelks, Clams, Shrimp, Mussels 龍蝦、海螺、蜆、蝦、青口

Condiments 調味料

Cocktail Sauce, Tabasco, Lemon Wedges 雞尾酒汁、辣椒仔、檸檬角

Sashimi 刺身

Tamagoyaki, Japanese Amberjack, Salmon, Yellowfin Tuna, Octopus

玉子燒、油甘魚、三文魚、黃鰭吞拿魚、八爪魚

Charcuterie and Cheeses 冷肉及芝士

Charcuterie with Pickled Condiments Selection 凍肉拼盤

Deluxe Cheeses with Fruit and Nuts 芝士拼盤配水果及堅果

Salad Leaves 沙律菜

Romaine, Radicchio, Butter Lettuce, Lollo Rosso, Arugula,

Baby Spinach, Frisée, Kale

羅馬生菜、紅菊苣、牛油生菜、紅蘿蔓生菜、芝麻菜、

嫩菠菜、九芽菜、羽衣甘藍

Bits and Pieces 配料

Sweet Corn, Red Kidney Beans, Cherry Tomatoes, Bacon Bits, Cocktail Onions, Gherkins,

Black Olives, Green Olives, Sliced Red Onion, Capers, Garlic Croutons, Parmesan Cheese,

Radishes, Chinese Pickles, Couscous, Quinoa, Tsukemono, Kimchi, Walnuts,

Pumpkin Seeds, Sesame Seeds, Crushed Peanuts, Crispy Shallots

甜玉米、紅腰豆、車厘茄、煙肉碎、雞尾酒洋蔥、小黃瓜、黑橄欖、青橄欖、紫洋葱絲、

酸豆、蒜香麵包粒、巴馬臣芝士、蘿蔔、中式泡菜、庫斯庫斯、藜麥、日式醬菜、韓式泡菜、

核桃、南瓜籽、芝麻、花生碎、香脆紅蔥頭

Crisps and Crackers 脆物

Prawn Crackers, Fried Wonton Strips, Crispy Fish Skin, Crispy Papadums

蝦片、炸雲吞皮、炸魚皮、印度脆餅

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Sauces and Dressings 調味醬汁

Western 西式

Caesar Dressing, Italian Vinaigrette, Thousand Island Dressing,
Honey Mustard, Raspberry Vinaigrette
凱撒沙律醬、意大利香醋醬、千島醬、蜂蜜芥末醬、覆盆子紅酒醋醬

Chinese 中式

Chinese Spicy Sauce, Black Vinegar Vinaigrette 中式香辣醬、陳醋汁

Indian 印式

Cucumber Raita, Mango Chutney 青瓜乳酪醬、芒果醬

Japanese 日式

Japanese Sesame Dressing, Ponzu Dressing 日式芝麻醬、柚子醋汁

Thai 泰式

Thai Mango Dressing, Lime and Chilli Dressing 泰式芒果醬、青檸辣椒醬

Classic 經典風味

Apple Cider Vinegar, Balsamic Vinegar, Extra Virgin Olive Oil
蘋果醋、意大利黑醋、特級初榨橄欖油

Salad 沙律

International 環球風味

Caprese Salad with Cherry Tomatoes, Bocconcini 卡布里沙律、車厘茄、水牛芝士
Nicoise Salad 尼斯沙律

Chinese 中式

Yunnan Black Fungus Salad 雲南木耳沙律
Chengdu-style Tofu in Hot and Spicy Sauce 成都風味麻辣豆腐

Indian 印式

Kachumber Salad 印度洋蔥青瓜沙律
Rajma Chaat 印度雜豆沙律

Japanese 日式

Tokyo Soba Salad with Cucumber, Carrot, Pepper, Green Onions, Sesame Dressing
東京蕎麥麵黃瓜胡蘿蔔芝麻醬沙律
Japanese Potato Salad 日式馬鈴薯沙律

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Thai 泰式

Thai Minced Pork Salad, Shallots, Mint, Coriander, Chilli Flakes, Lime Juice
泰式肉碎沙律、紅葱頭、薄荷、芫荽、辣椒碎、青檸汁
Thai Papaya Salad, Long Beans, Tomatoes, Chillies, Roasted Peanuts
泰式青木瓜沙律、長豆、番茄、辣椒、花生碎

Soups 湯品

Tom Kha Gai 泰式椰奶雞湯
Guangdong-style Peanut, Chicken Feet and Pork Hock Soup 廣東花生雞腳豬手湯

Hot Bar Counter 熱食吧台

International 環球風味

Grilled Alaskan King Crab 烤阿拉斯加帝王蟹
Roasted Australian Beef with Natural Jus and Asian Pineapple Sauce
烤澳洲牛肉配燒汁及亞熱帶菠蘿醬
Japanese Miso Salmon Fillet 日式味噌三文魚柳
Roasted Lamb with Cumin 孜然烤羊肉
Ratatouille Casserole 普羅旺斯燉蔬菜
Roasted Root Vegetables 烤根莖蔬菜
Truffle and Potato Gratin 松露馬鈴薯焗菜

Chinese 中式

Hong Kong-style Salt and Pepper Abalone 港式椒鹽鮑魚
Hong Kong-style Lobster Claw with Ginger and Scallion 港式薑蔥龍蝦鉗
Hong Kong-style Steamed Grouper 清蒸石斑魚
Hong Kong-style Braised Beef with Turnip 港式蘿蔔燉牛腩
Sichuan Mapo Tofu 四川麻婆豆腐
Crispy Fried Chicken 香酥炸雞
Fujian Fried Rice 福建炒飯

Thai 泰式

Thai Beef Massaman Curry 泰式瑪莎曼咖喱牛肉
Thai Stir-Fried Seafood 泰式炒海鮮

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Indian 印式

New Delhi Style Chicken Curry 新德里雞肉咖喱

Macchi Masala 馬莎拉魚肉咖喱

Dal Tadka Wala 印度黃扁豆咖喱

Lamb Biryani 印度羊肉香飯

Mixed Vegetable Curry 雜菜咖喱

Baked Naan 印度烤餅

Papadum 印度脆餅

Raita 印度乳酪醬

Korean 韓式

Korean Bulgogi Beef 韓式烤牛肉

Korean Fried Chicken with Garlic Honey Sauce 韓式蒜味蜂蜜炸雞

Japanese 日式

Japanese Teppan Duck Liver 日式鐵板鴨肝

Chaat Trolley (Available on Fridays and Saturdays) 印度小食車 (周五及周六供應)

Aloo Tikki Chaat 印式炸馬鈴薯餅

Samosa Chaat 印式咖喱角沙律

Dahi Puri Chaat 印式脆球

Nimki Chana Chaat 印式煎餅小食

Small Cakes and Desserts 精緻蛋糕與甜品

International 環球風味

Maple Syrup Walnut Cake 楓糖核桃蛋糕

Mango Cheesecake 芒果芝士蛋糕

Cherry Pancake Clafoutis 法式櫻桃克拉芙蒂

Chinese 中式

Hong Kong-style Mandarin Chocolate Mousse 港式香橙朱古力慕斯

Hong Kong-style Osmanthus Jelly 港式桂花糕

Indian 印式

Gulab Jamun 玫瑰奶球

Ras Malai 印式牛奶球

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Japanese 日式

Mochi 日式糯米糍

Chestnut Matcha Panna Cotta 栗子抹茶意式奶凍

Korean 韓式

Maejakgwa 韓式麻花點心

Thai 泰式

Coconut Pandan Cake 椰香斑蘭蛋糕

SAVVY Signature Warm Dessert 招牌暖心甜品

Bread Pudding 麵包布甸

Other Sweets and Ice Cream 其他甜品及雪糕

Fruit Jelly 果凍

Homemade Cookies 自家製曲奇

Candy 糖果

Sliced Fruit 切片水果

Philippine Taho Dessert Section 菲律賓豆腐花專區

Warm Silken Tofu, Sago, Syrup, Walnuts, Chocolate, Mango, Brown Sugar

溫熱嫩豆腐、西米、糖漿、核桃、朱古力、芒果、黑糖

Thai Mango Sticky Rice 泰式芒果糯米飯

Mango, Sticky Rice, Coconut Milk 芒果、糯米、椰奶

Banana Split Dessert Section 香蕉船甜品專區

Whipped Cream, Chocolate Sauce, Strawberry Sauce, Mini Marshmallows, Cherries,
Corn Flakes, Peanuts, Sprinkles, Banana, Wafer Roll, Flakes Almonds

鮮奶油、朱古力醬、草莓醬、迷你棉花糖、車厘子、玉米片、花生、糖彩針、香蕉、

威化餅乾卷、杏仁片

Häagen-Dazs Ice Cream 哈根達斯雪糕

Chocolate Ice Cream, Strawberry Ice Cream, Vanilla Ice Cream

朱古力雪糕、草莓雪糕、香草雪糕

Condiments 配料供應