

SAVVY

BAR • LOUNGE • RESTAURANT

Grilled Alaskan King Crab 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

Greek Salad with Roasted Beetroot, Orange, Feta 希臘烤紅菜頭香橙菲達芝士沙律
Mediterranean Pasta Salad with Smoked Salmon, Roasted Bell Peppers
地中海煙三文魚烤甜椒意粉沙律

Chinese 中式

Huaiyang Three Shreds Salad 淮揚三絲沙律
Sichuan Bang Bang Chicken Salad 四川棒棒雞沙律

Indian 印式

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

Japanese 日式

Japanese Beef Salad, Cabbage, Iceberg Lettuce, Mizuna, Sweet Onions
日式牛肉沙律、椰菜、西生菜、水菜、甜洋蔥
Salad with Hokkaido Crab Roe, Cucumber, Tobiko 北海道蟹籽黃瓜飛魚籽沙律

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Thai 泰式

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

Thai Glass Noodle Salad, Shrimp, Celery, Coriander

泰式鮮蝦芹菜粉絲沙律

Soups 湯品

Signature Thai Tom Yum Kung 泰式招牌冬陰功湯

Chinese Double-boiled Black Chicken Soup with Cordyceps Flowers and Longan

中式蟲草花圓肉燉烏雞湯

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

Salmon Fillet with Lemon Butter 檸檬奶油三文魚柳

Roasted Pork with Sage 鼠尾草烤豬肉

Ratatouille Casserole 普羅旺斯燉蔬菜

Baked Broccoli 焗西蘭花

Four-cheese Potato Gratin 四重芝士馬鈴薯焗菜

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

Xinjiang Stir-fried Lamb with Sugar Snap Peas, Bell peppers 新疆蜜豆彩椒炒羊肉

Broccoli with Garlic, Chilli 蒜蓉炒西蘭花

Hong Kong-style Soya Sauce Chicken 港式豉油雞

Chinese Beef Fried Rice 中式牛肉炒飯

Thai 泰式

Pad Kra Pao, Thai Minced Pork 泰式打拋豬肉

Pad Thai with Chicken 雞肉炒金邊粉

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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

Spicy Baby Squid with Gochugaru 香辣炒小魷魚

Korean Sweet and Spicy Chicken 韓式甜辣炸雞

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

Citrus Chocolate Mousse 柑橘朱古力慕斯

Strawberry Cheesecake 草莓芝士蛋糕

Sablé Breton Tart 布列塔尼酥餅

Chinese 中式

Cantonese Baked Sago Lotus Pudding 粵式焗蓮蓉西米布甸

Chinese Black Tea Cake 中國紅茶蛋糕

Indian 印式

Gulab Jamun 玫瑰奶球

Ras Malai 印式牛奶球

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Japanese 日式

Kyoto Black Sesame Roll Cake 京都黑芝麻卷蛋糕

Yuzu Tart 柚子撻

Korean 韓式

Chapssaltteok 韓式糯米糕

Thai 泰式

Thai Rainbow Layer Cake 泰式彩虹千層糕

SAVVY Signature Warm Dessert 招牌暖心甜品

Chai Rice Pudding 印式大米布甸

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