



2026年2月更新  
\*部分主菜需額外收費

## Semi-buffet Lunch

饗樂悠閒半自助午餐

Menu  
A

Salad Bar and Daily Soup  
自助沙律吧及是日餐湯



Your Choice of Main Course  
自選一款主菜

Hainanese Chicken with Curcuma Longa and Shallot Oil Rice 秘製海南雞配蔥油薑黃飯	\$178	(Additional \$20) (額外加\$20)
Spaghetti with Wild Mushroom and Bacon in Black Truffle Sauce 野菌煙肉黑松露醬意大利麵	\$138	
Japanese Seafood Fried Rice 日式海鮮炒飯	\$138	
Cheese Lava Japanese Wagyu Burger 日本和牛熔岩芝士漢堡	\$158	
Roasted U.S Kurobuta Pork Chop with Red Wine Sauce 燒美國極黑豬柳配紅酒汁	\$198	(Additional \$40) (額外加\$40)
Crispy Fried New Zealand Hoki Fillets with Hot and Sour Sauce 脆炸紐西蘭鱈魚柳配酸辣汁	\$198	(Additional \$40) (額外加\$40)
Pan-Fried Australian Lamb Chop with Herb Gravy 香煎澳洲羊鞍扒配香草燒汁	\$218	(Additional \$60) (額外加\$60)
Australian Grass-Fed Rib Eye 250g with Gravy 澳洲草飼鮮肉眼扒250g配燒汁	\$258	(Additional \$80) (額外加\$80)

★★★★★ Dessert Bar and Coffee or Tea ★★★★★  
精選甜品及咖啡或茶

### ADDITIONAL ITEMS + \$20 加配

Thai Jasmine Rice 泰國香苗 / Spaghetti with Olive Oil 欖油意粉

The images are for reference only | 10% service charge applies | Please inform your server of any food related allergies as your well-being and comfort are our greatest concern  
圖片僅供參考 | 另收加一服務費 | 為閣下健康著想，如對任何食物有過敏反應，請與服務員聯絡

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Your Choice of Main Course  
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Hainanese Chicken with Curcuma Longa and Shallot Oil Rice 秘製海南雞配蔥油薑黃飯	\$178	(Additional \$20) (額外加\$20)
Angel Hair with Prawn in Pesto Sauce 鮮蝦青醬天使麵	\$138	
Risotto with Parma Ham in Black Truffle Cream Sauce 巴馬火腿黑松露醬意大利飯	\$138	
Cheese Lava Prawn Burger 熔岩芝士鮮蝦漢堡	\$158	
Roasted U.S Kurobuta Pork Chop with Red Wine Sauce 燒美國極黑豬柳配紅酒汁	\$198	(Additional \$40) (額外加\$40)
Pan Fried Fresh Salmon Fillet with Dill Lemon Butter Sauce 煎鮮三文魚柳刁草牛油檸檬汁	\$198	(Additional \$40) (額外加\$40)
Pan-Fried Australian Lamb Chop with Herb Gravy 香煎澳洲羊鞍扒配香草燒汁	\$218	(Additional \$60) (額外加\$60)
Australian Grass-Fed Rib Eye 250g with Gravy 澳洲草飼鮮肉眼扒250g配燒汁	\$258	(Additional \$80) (額外加\$80)

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Your Choice of Main Course  
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Spaghetti with Mixed Meat Sausage and Asparagus in Tomato Sauce 雜肉腸露筍茄汁意大利麵	\$138	
Japanese Style Black Pepper Beef Fried Rice 日式黑椒牛肉炒飯	\$138	
Cheese Lava Japanese Wagyu Burger 日本和牛熔岩芝士漢堡	\$158	
Roasted U.S Kurobuta Pork Chop with Red Wine Sauce 燒美國極黑豬柳配紅酒汁	\$198	(Additional \$40) (額外加\$40)
Pan Fried Sea Bass Fillet with Mild Curry Sauce 香煎鱸魚柳配淡咖喱忌廉汁	\$198	(Additional \$40) (額外加\$40)
Pan-Fried Australian Lamb Chop with Herb Gravy 香煎澳洲羊鞍扒配香草燒汁	\$218	(Additional \$60) (額外加\$60)
Australian Grass-Fed Rib Eye 250g with Gravy 澳洲草飼鮮肉眼扒250g配燒汁	\$258	(Additional \$80) (額外加\$80)



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Angel Hair with Smoked Salmon and Mushroom in Cream Sauce 煙三文魚天使麵忌廉汁	\$138	
Risotto with Prawns and Mushroom in Lobster Cream Sauce 大蝦龍蝦汁意大利飯	\$138	
Cheese Lava Japanese Wagyu Burger 日本和牛熔岩芝士漢堡	\$158	
Roasted U.S Kurobuta Pork Chop with Red Wine Sauce 燒美國極黑豬柳配紅酒汁	\$198	(Additional \$40) (額外加\$40)
Roasted Halibut Fillet with Japanese Style Sauce 日式醬油燒比目魚柳	\$198	(Additional \$40) (額外加\$40)
Pan-Fried Australian Lamb Chop with Herb Gravy 香煎澳洲羊鞍扒配香草燒汁	\$218	(Additional \$60) (額外加\$60)
Australian Grass-Fed Rib Eye 250g with Gravy 澳洲草飼鮮肉眼扒250g配燒汁	\$258	(Additional \$80) (額外加\$80)

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