



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 \$178 (Additional \$20)
秘製海南雞配蔥油薑黃飯 (額外加\$20)

Spaghetti with Wild Mushroom and Bacon in Black Truffle Sauce \$138
野菌煙肉黑松露醬意大利麵

Japanese Seafood Fried Rice \$138
日式海鮮炒飯

Cheese Lava Japanese Wagyu Burger \$158
日本和牛熔岩芝士漢堡

Roasted U.S Kurobuta Pork Chop with Red Wine Sauce \$198 (Additional \$40)
燒美國極黑豬柳配紅酒汁 (額外加\$40)

Crispy Fried New Zealand Hoki Fillets with Hot and Sour Sauce \$198 (Additional \$40)
脆炸紐西蘭鱈魚柳配酸辣汁 (額外加\$40)

Pan-Fried Australian Lamb Chop with Herb Gravy \$218 (Additional \$60)
香煎澳洲羊鞍扒配香草燒汁 (額外加\$60)

Australian Grass-Fed Rib Eye 250g with Gravy \$258 (Additional \$80)
澳洲草飼鮮肉眼扒250g配燒汁 (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 檳油意粉

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
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)
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)

Dessert Bar and Coffee or Tea

精選甜品 及 咖啡或茶

ADDITIONAL ITEMS + \$20 加配

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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 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)

Dessert Bar and Coffee or Tea

精選甜品 及 咖啡或茶

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自選一款主菜

Hainanese Chicken with Curcuma Longa and Shallot Oil Rice \$178 (Additional \$20)
秘製海南雞配蔥油薑黃飯 (額外加\$20)

Angel Hair with Smoked Salmon and Mushroom in Cream Sauce \$138
煙三文魚天使麵忌廉汁

Risotto with Prawns and Mushroom in Lobster Cream Sauce \$138
大蝦龍蝦汁意大利飯

Cheese Lava Japanese Wagyu Burger \$158
日本和牛熔岩芝士漢堡

Roasted U.S Kurobuta Pork Chop with Red Wine Sauce \$198 (Additional \$40)
燒美國極黑豬柳配紅酒汁 (額外加\$40)

Roasted Halibut Fillet with Japanese Style Sauce \$198 (Additional \$40)
日式醬油燒比目魚柳 (額外加\$40)

Pan-Fried Australian Lamb Chop with Herb Gravy \$218 (Additional \$60)
香煎澳洲羊鞍扒配香草燒汁 (額外加\$60)

Australian Grass-Fed Rib Eye 250g with Gravy \$258 (Additional \$80)
澳洲草飼鮮肉眼扒250g配燒汁 (額外加\$80)

Dessert Bar and Coffee or Tea

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