



2025年3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 秘製海南雞配蔥油黃薑飯	\$178 (Additional \$20) (額外加 \$20)
Spaghetti Carbonara with Crab Roe 蟹子卡邦尼意大利麵	\$138
Japanese Ramen with Braised Boneless Pork Knuckle 無骨豬手日本拉麵	\$138
Risotto with Stuffed Crab Shell and Cream Sauce 日式釀蟹蓋意大利飯	\$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)
Japanese Salt-Grilled Mackerel 日式鹽燒鯖花魚	\$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 澳洲草飼牛鮮肉眼扒 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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Hainanese Chicken with Curcuma Longa and Shallot Oil Rice 秘製海南雞配蔥油黃薑飯	\$178 (Additional \$20) (額外加 \$20)
Angel Hair Pasta with Smoked Salmon in Mushroom Cream Sauce 煙三文魚蘑菇忌廉天使麵	\$138
Udon with Japanese Style Pork Roll 日式叉燒湯烏冬	\$138
Risotto with Roasted Scallops and Mushroom Cream Sauce 醬燒扇貝意大利飯	\$158
Japanese Saikyo Miso Grilled Halibut 日式比目魚西京燒	(Additional \$40) \$198 (額外加 \$40)
Roasted U.S Kurobuta Pork Chop with Red Wine Sauce 燒美國極黑豬柳配紅酒汁	(Additional \$40) \$198 (額外加 \$40)
Pan-Fried Australian Lamb Chop with Herb Gravy 香煎澳洲羊鞍扒配香草燒汁	(Additional \$60) \$218 (額外加 \$60)
Australian Grass-Fed Rib Eye 250g with Gravy 澳洲草飼牛鮮肉眼扒 250g 配燒汁	(Additional \$80) \$258 (額外加 \$80)

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自選一款主菜

Hainanese Chicken with Curcuma Longa and Shallot Oil Rice 秘製海南雞配蔥油黃薑飯	\$178 (Additional \$20) (額外加 \$20)
Spaghetti Napolitan 拿破崙番茄義大利麵	\$138
Assorted Seafood Ramen 雜錦海鮮拉麵	\$138
Risotto with Diced Japanese Kagoshima Beef 日式燒汁一口鹿兒島和牛意大利飯	\$158
Pan-Fried Ling Fish Fillet with Garlic Cream Sauce 深海青衣魚柳扒配香蒜忌廉汁	\$198 (Additional \$40) (額外加 \$40)
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 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 澳洲草飼牛鮮肉眼扒 250g 配燒汁	\$258 (Additional \$80) (額外加 \$80)



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Angel Hair Pasta in Garlic Sauce with Mushrooms and Bacon 香蒜野菌天使麵	\$138
Fried Pork Cutlet Japanese Udon Soup 日式炸豬扒湯烏冬	\$138
Risotto with Deep-Fried Japanese Gillette Oysters in Cream Sauce 吉列日本蠔意大利飯	\$158 (Additional \$40)
Pan-Fried Alaska Pollock Fillet with Turmeric Cream Sauce 香煎阿拉斯加狹鱈魚柳配黃薑忌廉汁	\$198 (額外加 \$40)
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 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)
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