



2025年8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)
Baked Spaghetti Bolognese 焗肉醬意大利麵	\$138	
Risotto with Crab Roe and Crab Meat Cream Sauce 蟹子蟹肉意大利飯	\$138	
Vietnamese Pho with Sausage in Beef Bone Soup 越式扎肉牛骨湯金邊粉	\$158	
Cumin Lamb on Skewers 孜然羊肉串標	\$178	(Additional \$20) (額外加\$20)
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)
Fresh Salmon Fillet and Scallops in Onion Cream Sauce 鮮三文魚扒拼帶子配洋蔥忌廉汁	\$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

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 秘製海南雞配蔥油薑黃飯	\$178	(Additional \$20) (額外加\$20)
Spaghetti Carbonara with Stuffed Crab Shell Cover 日式焗蟹蓋卡幫尼意大利麵	\$138	
Grilled Japanese Kabayaki Eel with Rice 日式烤鰻魚飯	\$138	
Tom Yum Goong Rice Noodles with Prawn in Seafood 海鮮大蝦冬陰功金邊粉	\$158	
Malaysian Satay Chicken Skewers 馬來沙嗲雞肉串標	\$178	(Additional \$20) (額外加\$20)
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 Barramundi Fillet with Garlic Cream Sauce 深海盲鱈魚柳蒜蓉忌廉汁	\$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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Spaghetti with Black Pepper Beef Slices 黑椒牛柳片意大利麵	\$138	
Baked Pork Chop with Rice 美國豬扒焗飯	\$138	
Fried Fish Fillet in Fish Soup with Rice Vermicelli 煎魚柳配魚骨湯米線	\$158	
Satay Beef on Skewers 沙茶牛肉串標	\$178	(Additional \$20) (額外加\$20)
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)
Halibut and King Prawn with Chive Cream Sauce 比目魚柳扒拼大蝦配法蔥忌廉汁	\$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)
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