

22 – 28 February  
2月22 – 28日

HOTEL COZI

OASIS

悅品酒店·荳灣

Managed by Tang's Living Group



20% off\*  
**8折優惠**

# SEMI-BUFFET DINNER 半自助晚餐

Choose One of the below Main Course  
選擇以下一款主菜

Grilled Australia Rib Eye Steak with Gravy, \_\_\_\_\_ \$288  
Potato Fries and Seasonal Vegetables  
烤澳洲牛肉眼扒伴燒肉汁配炸薯條及時蔬

Crispy Barramundi Fillet with Balsamic Reduction \_\_\_\_\_ \$248  
and Seasonal Vegetables  
香煎鱈魚柳配意大利香醋汁伴時蔬

Roasted Corn Fed Pork Ribs in BBQ Sauce, \_\_\_\_\_ \$218  
Crispy Potato Wedges and Seasonal Vegetables  
烤穀飼豬肋骨伴燒烤醬配炸薯角及時蔬

Linguine with Smoked Salmon in Parmesan Cheese Sauce \_\_\_\_\_ \$178  
煙三文魚芝士片扁意粉

**Seafood and Salad Buffet**  
自助海鮮及沙律吧

**Daily Soup**  
是日餐湯

Dessert Buffet 自助甜品

Coffee or Tea 咖啡或茶



\*Subject to 10% service charge based on original price | Please inform your server of any food related allergies as your well-being and comfort are our greatest concern

\*另收取加一服務費(須以原價計算) | 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

The Platter

1 - 7 March  
3月1 - 7日

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# SEMI-BUFFET DINNER 半自助晚餐

Choose One of the below Main Course  
選擇以下一款主菜

Roasted U.S. Beef Sirloin Steak with  
Cauliflower Purée and Seasonal Vegetables  
燒美國西冷牛扒配椰菜花茸及時蔬 **\$288**

Baked Norwegian Salmon Fillet in Puff Pastry  
with Seasonal Vegetables  
酥皮焗挪威三文魚柳配時蔬 **\$248**

Roasted Spring Chicken (Half) with Lemon and Herbs,  
Seasonal Vegetables  
檸檬香草燒春雞(半隻)配時蔬 **\$218**

Pepperoni and Wild Mushroom Pizza  
意大利辣肉腸野菌薄餅 **\$178**

**Seafood and Salad Buffet**  
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The Platter



8 – 14 March  
3月8 – 14日

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**8折**  
優惠

# SEMI-BUFFET DINNER 半自助晚餐

Choose One of the below Main Course  
選擇以下一款主菜

Grilled Beef Hanging Tender Steak in Merlot Gravy, \_\_\_\_\_ \$288  
Sweet Potato Fries and Seasonal Vegetables  
烤牛腰肉扒配紅酒烤肉汁、炸蕃薯條及時蔬

Grilled Rack of Lamb with Thyme Glaze, \_\_\_\_\_ \$248  
Sweet Potato Fries and Seasonal Vegetables  
烤羊架配香草燒汁、炸蕃薯條及時蔬

Grilled Chicken Roulade Stuffed with Wild Mushrooms \_\_\_\_\_ \$218  
with Seasonal Vegetables  
野菌釀雞卷配時蔬

Sautéed Shrimps Spaghetti in Black Truffle Cream Sauce \_\_\_\_\_ \$178  
鮮蝦意粉配黑松露忌廉汁

**Seafood and Salad Buffet**  
自助海鮮及沙律吧

**Daily Soup**  
是日餐湯



Dessert Buffet 自助甜品

Coffee or Tea 咖啡或茶

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The Platter

15 – 21 March  
3月15 – 21日

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# SEMI-BUFFET DINNER 半自助晚餐

Choose One of the below Main Course  
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King Prawn Curry with Rice and Roti \_\_\_\_\_ \$288  
咖喱大蝦配白飯及油酥餅

Roasted Grass Fed Beef Tenderloin with Green Peppercorn Sauce, \_\_\_\_\_ \$248  
Potato Fries and Seasonal Vegetables  
燒草飼牛柳配青胡椒燒肉汁、薯條及時蔬

Pan-fried Duck Leg Confit with Seasonal Vegetables \_\_\_\_\_ \$218  
法式煎油封鴨脾配時蔬

Sautéed Sea Clams Fettuccine with Neapolitan Tomato Sauce \_\_\_\_\_ \$178  
蜆肉寬條麵配拿破崙蕃茄醬

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# SEMI-BUFFET DINNER 半自助晚餐

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Roasted U.S. Beef Sirloin Steak with Crispy Potato Wedges and Seasonal Vegetables  
燒美國西冷牛扒配炸薯角及時蔬 \$288

Seafood Bouillabaisse with Garlic Bread  
法式海龍皇湯配蒜蓉法包 \$248

Roasted Stingray Fillet in Sambal Sauce with Steamed Rice  
叁巴醬燒魔鬼魚配白飯 \$218

Italian Prosciutto Arugula Pizza  
意式風乾火腿火箭菜薄餅 \$178

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The Platter

29 – 31 March  
3月29 – 31日

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# SEMI-BUFFET DINNER 半自助晚餐

Choose One of the below Main Course  
選擇以下一款主菜

Grilled Australia Rib Eye Steak with Gravy, Potato Fries and Seasonal Vegetables  
烤澳洲牛肉眼扒伴燒肉汁配炸薯條及時蔬 **\$288**

Crispy Barramundi Fillet with Balsamic Reduction and Seasonal Vegetables  
香煎鱈魚柳配意大利香醋汁伴時蔬 **\$248**

Roasted Corn Fed Pork Ribs in BBQ Sauce, Crispy Potato Wedges and Seasonal Vegetables  
烤穀飼豬肋骨伴燒烤醬配炸薯角及時蔬 **\$218**

Linguine with Smoked Salmon in Parmesan Cheese Sauce  
煙三文魚芝士汁扁意粉 **\$178**

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