

# 等自助午餐

Choose One of the below Main Course 撰擇以下一款主並

選擇以下一款主菜 Pan-fried New Zealand Rack of Lamb with Rosemary Jus \$178 烤紐西蘭羊架配迷迭香燒汁 Slow Cooked Salmon Fillet in Soy Sauce \$168 慢煮三文魚柳配醬油汁 Braised Beef Cheek in Red Wine Sauce \$158 紅酒燴牛面頰肉 Tandoori Chicken \$148 印度香烤雞 Sautéed Shrimps and Wild Mushroom Fettuccine in Lobster Sauce \$138 鮮蝦野菌龍蝦汁闊條麵 Salad Buffet 自助沙律吧 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

\*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



### SEMI-BUFFET LUNCH 半自助午餐

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

Roasted Rib Eye Steak with Steak Glaze \$178 烤牛肉眼扒配燒肉汁 Pan-seared Halibut Fillet with Lemon Caper Sauce \$168 香煎比目魚柳配檸檬酸豆汁 Angus Beef Cheese Burger \$158 芝士安格斯牛肉漢堡 Roasted Spring Chicken (Half) with Shallot Glaze \$148 燒春雞(半隻)配乾蔥汁 Nasi Goreng (Chicken Satay, Egg and Shrimp Crackers) \$138 印尼炒飯(沙嗲雞肉、蛋及炸蝦片) **Salad Buffet** 自助沙律吧 Dessert Buffet 自助甜品 Coffee or Tea 咖啡或茶

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20%<sup>off\*</sup> **分 分 多 数** 

# 等自助午餐

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

Roasted New Zealand Beef Sirloin Steak with Black Pepper Sauce \$178 燒紐西蘭西冷牛扒配黑椒汁 Grilled Herbs Snapper Fillet with Black Truffle Cream Sauce \$168 扒香草鱲魚柳配黑松露忌廉汁 Pan-fried Pork Chop with Roasted Shichimi Pineapple \$158 烤豬扒配七味粉燒菠蘿 Roasted Corn Fed Duck Breast with Thyme Glaze \$148 燒穀飼鴨胸配百里香草燒汁 Hainanese Chicken Rice \$138 海南雞飯 **Salad Buffet** 自助沙律吧 Dessert Buffet 自助甜品 Coffee or Tea 咖啡或茶

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#### SEMI-BUFFET LUNCH 半自助午

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

Grilled Lamb Fillet with Herbs and Red Wine Sauce \$178 烤香草羊柳配紅酒燒汁 Grilled Fish Barramundi with Tomato Salsa \$168 香煎鰽魚配蕃茄莎莎醬 Pan-fried Thick Sliced Beef Tongue with Black Pepper Sauce \$158 香煎厚切牛舌配黑椒汁 Char-grilled Cajun Spring Chicken (Half) \$148 炭燒香辣春雞(半隻) Seafood Laksa (Shrimps, Mussels, Squids and Sea Clams) \$138 海鮮叻沙湯麵 (鮮蝦、青口、魷魚及蜆肉) Salad Buffet 自助沙律吧 Dessert Buffet 自助甜品 Coffee or Tea 咖啡或茶 The Platter

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20%·ff\* **分 分 多 多** 

# 等自助午餐

選擇以下一款主菜 Roasted New Zealand Beef Sirloin with Green Peppercorn Sauce \$178 燒紐西蘭西冷牛扒配青胡椒汁 Pan-fried Garoupa Fillet in Wasabi Cream Sauce \$168 香煎石斑魚柳配青芥末忌廉汁 Japanese Tonkatsu with Chef's Special Sauce, Rice and Garden Salad \$158 日式脆炸豬扒伴秘制酸汁配白飯及田園沙律 Singaporean Chicken Curry with Rice and Roti \$148 星洲咖喱雞配白飯及油酥餅 Egg Noodles with Braised Fish Maw and Shrimp Roe \$138 花膠蝦籽撈麵 Salad Buffet 自助沙律吧 Dessert Buffet 自助甜品 Coffee or Tea 咖啡或茶 The Platter \*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

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Pan-fried New Zealand Rack of Lamb with Rosemary Jus \$178 烤紐西蘭羊架配迷迭香燒汁 Slow Cooked Salmon Fillet in Soy Sauce \$168 慢煮三文魚柳配醬油汁 Braised Beef Cheek in Red Wine Sauce \$158 紅酒燴牛面頰肉 Tandoori Chicken \$148 印度香烤雞 Sautéed Shrimps and Wild Mushroom Fettuccine in Lobster Sauce \$138 鮮蝦野菌龍蝦汁闊條麵 Salad Buffet 自助沙律吧 Dessert Buffet 自助甜品 Coffee or Tea 咖啡或茶

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