

SEMI BUFFET LUNCH 半自助午餐

Salad Buffet
自助沙律吧

Choose One of the below Main Course 選擇一款以下主菜

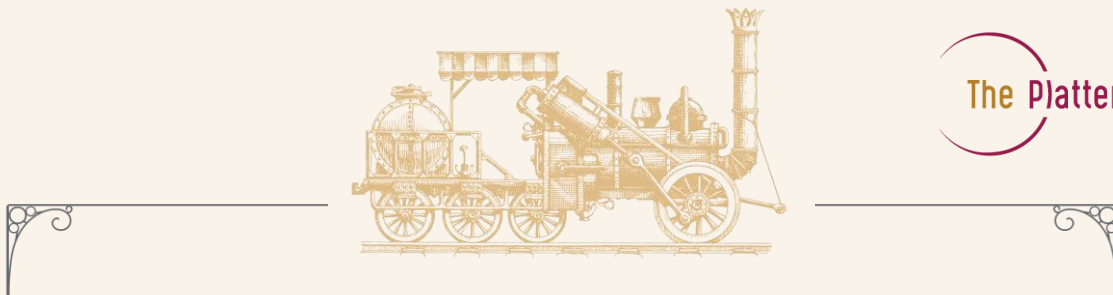
- ◆ Grilled U.S. Grass Fed Oyster Blade Steak in Black Pepper Sauce \$168
烤美國草飼牛板腱配黑椒汁
- ◆ Grilled Angus Beef Burger with French Fries \$158
(Smoked British Cheddar Cheese, Wild Mushroom, Lettuce)
烤安格斯牛肉漢堡配薯條 (煙燻英國車打芝士、炒野菌、生菜)
- ◆ Thai Red Duck Curry with Rice and Papadum \$148
泰式紅咖喱鴨配白飯及印度薄脆
- ◆ Pan-seared Snapper Fillet in Lemon Caper Butter Sauce \$138
香煎鯛魚柳配檸檬牛油酸豆汁
- ◆ Spaghetti Primavera \$118
(Zucchini, Tomato, Bell Pepper, Eggplant, Onion, Thyme)
素菜蕃茄意粉 (意大利青瓜、蕃茄、甜椒、茄子、洋蔥、百里香)

Dessert Buffet
自助甜品

Coffee or Tea
咖啡或茶

Subject to 10% service charge. Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

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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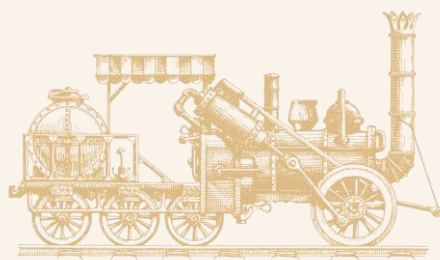
- ◆ Grilled Lamb Tenderloin in Rosemary Gravy \$168
燒羊柳配迷迭香肉汁
- ◆ Braised Grain Fed Oxtail in Red Wine Sauce \$158
with Creamy Mashed Potatoes
法式紅酒燴穀飼牛尾配牛油薯蓉
- ◆ Provençal Roasted Chicken Breast in Gravy \$148
寶雲酥焗雞胸配燒肉汁
- ◆ Pan-seared Sole Fillet in White Wine Cream Sauce \$138
香煎龍脷魚柳配白酒忌廉汁
- ◆ Linguine with Wild Mushroom in Black Truffle Cream Sauce \$118
野菌扁意粉配黑松露忌廉汁

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- ◆ Grilled U.S. Grass Fed Oyster Blade Steak in Black Truffle Gravy \$168
烤美國草飼牛板腱配黑松露肉汁

- ◆ Roasted Pork Spare Ribs in American Barbecue Sauce \$158
with Sweet Potato Fries and Seasonal Vegetables
焗豬肋骨配美式燒烤汁伴炸甜薯條及時蔬

- ◆ Classic Pizza Margherita (10") \$148
經典意大利蕃茄芝士薄餅 (10吋)

- ◆ Pan-seared Snapper Fillet in Lemon Caper Butter Sauce \$138
香煎鯛魚柳配檸檬牛油酸豆汁

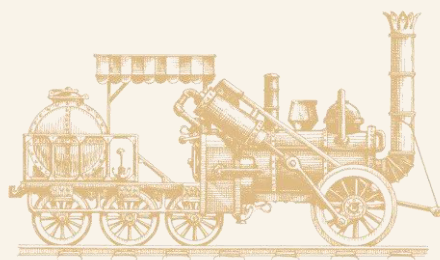
- ◆ Penne with Clams and Olive in Tomato Cream Sauce \$118
蜆肉橄欖斜管意粉配蕃茄忌廉汁

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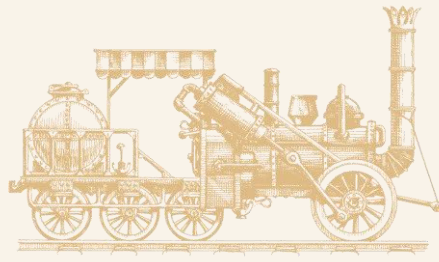
- ◆ Grilled New Zealand Ribeye Steak in Red Wine Sauce \$168
烤紐西蘭肉眼牛扒配紅酒汁
- ◆ Pan-seared Seabass Fillet in Thai Pineapple Salsa \$158
香煎海鱸魚配泰式菠蘿莎莎醬
- ◆ Grilled U.S. Pork Tenderloin in Honey Mustard Gravy \$148
烤美國豬柳配蜜糖芥末肉汁
- ◆ Thai Green Chicken Curry with Rice and Papadum \$138
泰式青咖喱雞配白飯及印度薄脆
- ◆ Rigatoni Bolognese with Parmesan Cheese \$118
自家制意大利肉醬大通粉配巴馬臣芝士

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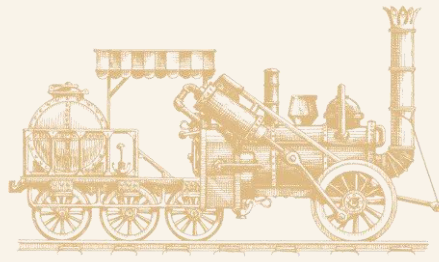
- ◆ Grilled U.S. Grass Fed Oyster Blade Steak in Black Pepper Sauce \$168
烤美國草飼牛板腱配黑椒汁
- ◆ Grilled Angus Beef Burger with French Fries \$158
(Smoked British Cheddar Cheese, Wild Mushroom, Lettuce)
烤安格斯牛肉漢堡配薯條 (煙燻英國車打芝士、炒野菌、生菜)
- ◆ Thai Red Duck Curry with Rice and Papadum \$148
泰式紅咖喱鴨配白飯及印度薄脆
- ◆ Pan-seared Snapper Fillet in Lemon Caper Butter Sauce \$138
香煎鯛魚柳配檸檬牛油酸豆汁
- ◆ Spaghetti Primavera \$118
(Zucchini, Tomato, Bell Pepper, Eggplant, Onion, Thyme)
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| ◆ Grilled Lamb Tenderloin in Rosemary Gravy
燒羊柳配迷迭香肉汁 | \$168 |
| ◆ Braised Grain Fed Oxtail in Red Wine Sauce
with Creamy Mashed Potatoes
法式紅酒燴穀飼牛尾配牛油薯蓉 | \$158 |
| ◆ Provençal Roasted Chicken Breast in Gravy
寶雲酥焗雞胸配燒肉汁 | \$148 |
| ◆ Pan-seared Sole Fillet in White Wine Cream Sauce
香煎龍脷魚柳配白酒忌廉汁 | \$138 |
| ◆ Linguine with Wild Mushroom in Black Truffle Cream Sauce
野菌扁意粉配黑松露忌廉汁 | \$118 |

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