

Seafood Semi Dinner Buffet

海鮮半自助晚餐

6:30pm - 9:30pm
晚上6時30分至9時30分

Appetiser, Salad, Soup of the Day, Crab Leg, Seafood on Ice, Assorted Sashimi & Sushi, Assorted Hot Snacks, Dessert, Ice-cream, Seasonal Drink, Freshly Brewed Coffee or Tea

頭盤, 沙律, 是日餐湯, 蟹腳, 冰鎮海鮮, 雜錦魚生壽司, 各款熱食甜品, 雪糕, 時令飲品, 即磨咖啡或茶

Monday – Friday 星期一至五

Adult 成人: \$358 / person 位 Child 小童: \$198 / person 位

Saturday – Sunday, Public Holiday 星期六、日及公眾假期

Adult 成人: \$388 / person 位 Child 小童: \$218 / person 位



Additional Main Course 另加主菜

Thai Roasted Beef Hanger Steak
Lettuce, Thai Dressing

泰式燒封門牛柳
生菜、泰式醬汁

\$188



Thai Red Curry Soft Shell Crab
Shrimp Cake, Eggplant, Roti Paratha,
Steamed Rice

泰式紅咖喱軟殼蟹
泰式蝦餅、茄子、印度烤餅、白飯

\$178



Grilled Prime Beef Sirloin
French Fries, Cognac Mushroom Sauce

燒西冷扒
薯條、干邑蘑菇汁

\$188

Roasted New Zealand Lamb Chop
Potato Mousseline, Mint Yogurt

燒紐西蘭羊扒
忌廉薯蓉、薄荷乳酪

\$188

Grilled Norwegian Salmon
Roasted Broccoli, White Butter Sauce

香煎三文魚
烤西蘭花、牛油汁

\$168



Salmon comes from an ASC certified responsible farm. www.asc-aqua.org

Roasted Pork Ribs
Barbecue Sauce, Roasted Potatoes

燒豬肋骨
燒烤醬、烤薯仔

\$168

Hainanese Chicken
Lemon Grass Rice

海南雞、香茅飯

\$168

Vegetarian Pizza
San Marzano Tomatoes, Mozzarella,
Baby Spinach, Mushrooms, Olives

素菜薄餅
蕃茄、水牛芝士、菠菜苗、蘑菇、橄欖

\$138

Beverage Offers 飲品優惠

Sauvignon Blanc, Blowfish,
South Australia \$48 / glass 杯
Cabernet Merlot, Blowfish,
South Australia \$58 / glass 杯

Wine Package
紅白酒暢飲套餐 \$88 / guest 位
House Red & White Wine, Soft Drinks
特選紅白酒, 汽水

Bubbles Package
汽酒暢飲套餐 \$108 / guest 位
House Sparkling Wine, Red & White Wine, Soft Drinks
特選汽酒, 紅白酒, 汽水

Promotion Drinks 精選特飲

Tri-Color Milk Tea
Thai Red Tea, Condense Milk, Black Sugar Syrup
三色奶茶
泰式奶茶、煉奶、黑糖糖漿
\$28

Bandung
Rose Syrup, Coconut Milk
玫瑰奶茶
玫瑰糖漿、椰漿
\$28



All prices are subject to 10% service charge
以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preferences
如有任何食物敏感或膳食偏好, 請知會餐廳職員

 Vegetarian 素食

 Spicy 辣