

# 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, Chilled Orange Juice, 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, 橙汁, 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

Halibut Seikyo Miso Yaki  
Steamed Rice, Miso Soup,  
Grilled Leek Skewer

比目魚西京燒  
味噌湯、白飯、烤大蔥

**\$188**

Seafood Hot Pot,  
Sanuki Udon  
Miso, Cabbage, Assorted Mushrooms,  
Carrots, Tofu

海鮮土手鍋、讚岐烏冬  
味噌、椰菜、雜菌、甘筍、豆腐

**\$188**

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 \$38 / glass 杯  
Cabernet Merlot, Blowfish, South Australia \$48 / 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



All prices are subject to 10% service charge

以上價自另收加一服務費

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