

# Oyster & Seafood Semi Dinner Buffet

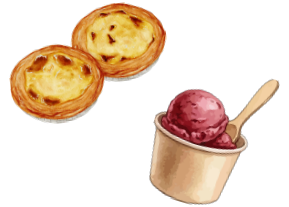
## 生蠔海鮮半自助晚餐

6:30pm - 9:30pm  
晚上6時30分至9時30分

Fresh Oysters, Seafood on Ice, Assorted Sashimi & Sushi, Appetiser, Salad, Soup of the Day, Assorted Hot Snacks, Dessert, Ice Cream, Seasonal Drink, Freshly Brewed Coffee or Tea



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



**Sunday - Thursday 星期日至四**

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

### Additional Main Course 另加主菜

Simmered Fish Maw, Chicken Broth  
Steamed Rice, Bok Choy

花膠魚肚上湯雞  
配白飯、白菜

**\$188**



Clay-pot Braised Hiroshima Oyster

Spring Onions, Ginger  
Egg Noodles, Chicken Broth

砂鍋薑蔥燴廣島蠔

配撈麵

**\$188**



Grilled Prime Beef Sirloin  
French Fries, Cognac Mushroom Sauce

燒西冷扒  
薯條、干邑蘑菇汁

**\$188**

Roasted Lamb Chop  
Potato Mousseline, Mint Yogurt

燒羊扒  
忌廉薯蓉、薄荷乳酪

**\$188**

Baked Seabass, Almond Crust,  
Lemon Zest  
Amaretto Butter Sauce

檸檬杏仁焗海鱸魚

杏仁酒牛油汁

**\$168**



Seabass 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

N.I.P Jasmine Tea Gin & Tonic N.I.P 無名氏茉莉茶琴酒湯力 \$48 / glass 杯

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



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