

SAVVY

BAR • LOUNGE • RESTAURANT

Grilled Alaskan King Crab & Lobster Dinner Buffet 帝王蟹龍蝦自助晚餐

6:30pm to 10pm on Wednesdays to Saturdays and public holiday eves

周三至周六及公眾假期前夕 晚上 6 時 30 分至 10 時

Adult 成人 港幣 HK\$778 | Child 小童 港幣 HK\$528

Prices are subject to 10% service charge 價目另設加一服務費

Seafood on Ice 冰鎮海鮮

Lobster 龍蝦

Shrimp 海蝦

Clams 蜆

Snow Crab 雪蟹

Half-shell Mussels 青口

Cocktail Sauce 雞尾酒醬

Sashimi 日式刺身

Salmon 三文魚

Sweet Shrimp 甜蝦

Yellowfin Tuna 吞拿魚

Swordfish 劍魚

Show Cooking 即席烹調

Grilled Alaskan King Crab

烤阿拉斯加帝王蟹

Thai Yellow Curry with Prawn

泰式黃咖喱蝦

Carving Station Roasted Australian Beef

with Jus and Mustards

燒澳洲牛肉配燒肉汁

Grilled Pork Loin with Beef Gravy,

Mint Sauce, and Mustard

烤豬里脊配牛肉肉汁、薄荷醬和芥末醬

Indian Chicken Malai Tikka with Mint Sauce

印度雞塊配薄荷醬

Signature Thai Tom Yum Kung

泰式冬陰功湯

Teppan Duck Liver on Takikomi Gohan

鴨肝日式炊飯

Japanese Sake Butter Grilled Abalone

日式清酒牛油烤鮑魚

Teppanyaki Lobster Claws

鐵板燒龍蝦鉗

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Salad Bar 沙律吧

10 Salads

十款精選沙律

Signature Salad 星級推介

Japanese Teppan Abalone Salad

日式鐵板鮑魚沙律

Sesame Shredded Chicken Vermicelli Salad

手撕雞沙律

Thai-style Minced Pork Salad with Thai Basil

泰式羅勒豬肉碎沙律

Thai-style Crispy Fried Soft-shell Crab Salad

泰式香脆炸軟蟹沙律

Thai-style Chicken Feet Salad

泰式鳳爪沙律

Others 其他

Italian and Swiss Smoked and Dried Meats with Pickles and Condiments

意大利和瑞士煙燻乾肉

French and Swiss Cheeses with Fruits and Nuts

法國及瑞士芝士配水果和果仁

Chicken Soup with Cordyceps Flowers and Sea Whelk

蟲草花螺頭雞湯

Western Soup

西式熱湯

Bits and Pieces 小食及配料

Sweet Corn, Red Kidney Beans, Cherry Tomatoes, Cocktail Onions, Gherkins, Black

Olives, Green Olives, Capers, Garlic Croutons, Parmesan Cheese, Lemon Wedges

粟米粒、紅腰豆、車厘茄、醋漬小洋蔥、小黃瓜、黑橄欖、青橄欖、紫洋蔥片、

水瓜榴、香蒜麵包粒、巴馬臣芝士、檸檬角

Dressings 調味醬汁

Mango Dressing, Caesar Dressing, Italian Vinaigrette, Sesame Dressing, Thousand Island

Dressing, Balsamic Vinegar, Extra Virgin Olive Oil

芒果醬、凱撒醬、意大利醋、芝麻醬、千島醬、黑醋、特級初榨橄欖油

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Signature Noodles 泰式麵檔

Thai Boat Noodles

泰式船麵

Tom Yum Kung Rice Noodles

泰式冬蔭功湯麵

(A choice of rice noodles, yellow noodles, or egg noodles)

可選米粉、油麵和蛋麵

Scallions, Coriander, Fried Shallots, Fried Minced Garlic, Preserved Olive Vegetables, Light Soya Sauce, Fish Sauce, Spicy Bean Sauce, Red Vinegar, Satay Sauce, Lao Gan Ma
蔥、芫茜、炸紅蔥頭、炸蒜末、醃橄欖、生抽、魚露、
辣豆瓣醬、紅醋、沙嗲醬、老乾媽

Hot Dishes 熱葷

Baked Broccoli with White Sauce and Cheese

芝士白汁焗西蘭花

Braised Mussels in Spicy Tomato Coulis

香辣炒青口

Korean Fried Chicken

韓式炸雞

Thai Stir-fried Clams with Thai Basil and Chillies

泰式羅勒辣椒炒蜆

Braised Chinese Cabbage with Dried Scallops and Mixed Mushrooms

瑤柱扒大白菜

Grilled Pork Belly with Roast Duck

烤五花肉配烤鴨

Fried Calamari with Tartar Sauce

炸魷魚配他他醬

Pasta with Shrimp, Tomato Sauce, and Cheese

芝士大蝦番茄意粉

Indian Fish Curry with Baked Naan

印度魚咖哩配烤餅

Steamed Garoupa

清蒸石斑魚

Thai-style Fried Minced Pork with Thai Basil

泰式羅勒炒肉碎

Chinese-style Mantis Shrimp with Salt and Pepper

椒鹽瀨尿蝦

Steamed Rice

白飯

French Fries with Black Truffle Sauce

薯條配黑松露醬

Grilled Seasonal Vegetables

烤時令雜菜

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Dessert 甜品

Häagen-Dazs Ice Cream with Toppings Häagen-Dazs™迷你雪糕杯及配料

Blueberry Cheesecake 藍莓芝士蛋糕

Chestnut Cream Cake 栗子忌廉蛋糕

Rum Raisin Chocolate Devil Cake 蘭姆葡萄朱古力魔鬼蛋糕

Honey Lemon Butter Cake 蜂蜜檸檬牛油蛋糕

Jasmine Tea Mango Mousse Cake 茉莉芒果慕斯蛋糕

Caramel Mixed Nuts Tartlet 法式焦糖堅果撻

Green Tea Sesame Tofu Cake 綠茶芝麻豆腐蛋糕

Fruit Jelly Cup 水果啫喱杯

White Chocolate Raspberry Mousse Cup 白朱古力紅桑子慕斯杯

Panna Cotta Cup 意式奶凍

Orange Bread Pudding with Custard 香橙麵包布甸

Homemade Cookies 曲奇餅

Seasonal Fruits 時令水果

Candy 糖果

Taho Station 菲律賓豆花

Warm Silken Tofu, Tapioca Pearls, Syrup

嫩豆腐、西米、糖漿

Banana Split Station 香蕉船

Ice Cream (Chocolate, Strawberry, Vanilla)

雪糕 (朱古力、士多啤梨、雲呢拿)

Whipped Cream, Chocolate Sauce, Strawberry Sauce, Mini Marshmallows,
Canned Cherries, Cornflakes, Peanuts, Sprinkles, Banana, Wafer Rolls, Flaked Almonds
忌廉、朱古力醬、士多啤梨醬、迷你棉花糖、車厘子、粟米片、花生碎、
朱古力彩針、香蕉、威化餅卷、杏仁片