

Eat@ease



佐  
賀

Saga Wagyu x Italian Delicacies  
Semi-buffet Dinner

和牛

戀

上

意

半自助晚餐

MON - SUN  
星期一至日  
6PM - 9:30PM

## Menu A

A CHOICE OF MAIN COURSE 自選一款主菜

Saga A4 Wagyu Eye Steak 250g with Roasted Garlic and Himalayan Rock Salt

佐賀A4黑毛和牛肉眼扒250g伴燒蒜 (Additional\$100)  
配喜馬拉亞山岩鹽 (額外加\$100)

OR 或

Baked Garlic Butter Lobster with Lobster Sauce Handmade Fettucine (Additional\$50)

蒜蓉牛油焗龍蝦配龍蝦汁手工闊麵 (額外加\$50)

OR 或

Pan-fried Pork Tomahawk and Roasted Butter Corn with Gravy (Additional\$50)

香煎豬斧頭扒伴燒牛油粟米配燒汁 (額外加\$50)

OR 或

Saikyo Miso Yaki Halibut and Prawns (Additional\$30)

比目魚西京燒伴大蝦 (額外加\$30)

OR 或

Kagoshima Wagyu Burger with Hot Spring Egg Cold Soba

鹿兒島和牛漢堡及溫泉蛋蕎麥冷麵

OR 或

Crab Roe and Crab Meat with Salmon Rice in Iron Pot

蟹籽蟹肉三文魚鐵鍋拌飯

10% service charge applies  
另收加一服務費

Please inform your server of any food related allergies as your well-being and comfort are our great concern  
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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## Menu B

A CHOICE OF MAIN COURSE 自選一款主菜

Saga A4 Wagyu Eye Steak 250g with Roasted Garlic and Himalayan Rock Salt

佐賀A4黑毛和牛肉眼扒250g伴燒蒜 (Additional\$100)  
配喜馬拉亞山岩鹽 (額外加\$100)

OR 或

Baked Garlic Butter Lobster with Lobster Sauce Handmade Fettucine (Additional\$50)

蒜蓉牛油焗龍蝦配龍蝦汁手工闊麵 (額外加\$50)

OR 或

Pan-fried Pork Tomahawk and Roasted Butter Corn with Gravy (Additional\$50)

香煎豬斧頭扒伴燒牛油粟米配燒汁 (額外加\$50)

OR 或

Pan-fried Whole Squid and Prawns with Garlic Butter Dressing (Additional\$30)

香煎原隻火箭魷魚伴大蝦配香蒜牛油汁 (額外加\$30)

OR 或

Gillette Tiger Prawn and Gillette Oyster with Hot Spring Egg Cold Soba

吉列虎蝦拼吉列蠔及溫泉蛋蕎麥冷麵

OR 或

Meatball with Black Truffle Cheddar Cheese Cream Risotto

黑松露車打芝士忌廉肉丸意大利飯

10% service charge applies  
另收加一服務費

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## Menu C

A CHOICE OF MAIN COURSE 自選一款主菜

Saga A4 Wagyu Eye Steak 250g with Roasted Garlic and Himalayan Rock Salt

佐賀A4黑毛和牛肉眼扒250g伴燒蒜 (Additional\$100)  
配喜馬拉亞山岩鹽 (額外加\$100)

OR 或

Baked Garlic Butter Lobster with Lobster Sauce Handmade Fettucine (Additional\$50)

蒜蓉牛油焗龍蝦配龍蝦汁手工闊麵 (額外加\$50)

OR 或

Pan-fried Pork Tomahawk and Roasted Butter Corn with Gravy (Additional\$50)

香煎豬斧頭扒伴燒牛油粟米配燒汁 (額外加\$50)

OR 或

Saikyo Miso Yaki Halibut and Prawns (Additional\$30)

比目魚西京燒伴大蝦 (額外加\$30)

OR 或

Roasted Spring Chicken with Sicilian Tomato Sauce

燒春雞配西西里茄蓉汁

OR 或

Kabayaki Eel Rice in Iron Pot

蒲燒鰻魚鐵鍋拌飯

10% service charge applies  
另收加一服務費

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## Menu D

A CHOICE OF MAIN COURSE 自選一款主菜

Saga A4 Wagyu Eye Steak 250g with Roasted Garlic and Himalayan Rock Salt

佐賀A4黑毛和牛肉眼扒250g伴燒蒜 (Additional\$100)  
配喜馬拉亞山岩鹽 (額外加\$100)

OR 或

Baked Garlic Butter Lobster with Lobster Sauce Handmade Fettucine (Additional\$50)

蒜蓉牛油焗龍蝦配龍蝦汁手工闊麵 (額外加\$50)

OR 或

Pan-fried Pork Tomahawk and Roasted Butter Corn with Gravy (Additional\$50)

香煎豬斧頭扒伴燒牛油粟米配燒汁 (額外加\$50)

OR 或

Pan-fried Tasmania Salmon Steak and Prawns with Herb Cream Sauce (Additional\$30)

香煎塔斯曼尼亞三文魚扒伴大蝦配香草忌廉汁 (額外加\$30)

OR 或

Wellington Lamb Sirloin with Mint Tomato Sauce

威靈頓焗羊西冷配薄荷茄蓉汁

OR 或

Deep-Fried Soft-Shell Crab with Hot Spring Egg Curry Soup Udon in Iron Pot

脆炸軟殼蟹及溫泉蛋咖哩湯鐵鍋烏冬

10% service charge applies  
另收加一服務費

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