W HONG KONG

FESTIVE
SEMI-DINNER BUFFET 7:00-10:00 PM
DJ PARTY 10:00-01:00 AM

SEAFOOD ON ICE AND APPETIZER
Cooked Prawns, Boston Lobster, Snow Crab Legs, Mussels, Lemon Wedge, Cocktail Sauce (AL)
大蝦、波士頓龍蝦、雪蟹腳、青口 配 檸檬角、雞尾酒醬

MAIN (choose ONE 選一款)
BEEF TENDERLOIN (N/AL)
Bailey Brussels Sprouts, Chestnut Mash Potato, Red Wine Jus
烤牛柳 | 煙肉抱子甘藍、薯蓉、紅酒汁

BAKED MOUNTAIN TROUT (SU)
Bouillabaisse, Scallop, Crab
爐烤山鱒魚 | 海鮮濃醬、帶子、蟹肉

TRUFFLE MACCHERONCINI PASTA (V)
Mushroom Ragout, Mascarpone, Chives
松露意大利短管粉 | 蘑菇燉醬、馬斯卡邦芝士、細香蔥

SWEETS

HK$1,388 per person
with free-flow of selected Champagne, house red/white wine, house spirits and juices

AL-Alcohol 含酒精　V-Vegetarian 素食　N-Nuts 含果仁　SU-Sustainable 可持續發展

Drink responsibly. All prices are in Hong Kong dollars and subject to 10% service charge.
Please let us know if you have any special dietary requirements, food allergies or food intolerances.

WOOBAR