

SEMI BUFFET DINNER 半自助晚餐

Seafood and Salad Buffet
自助海鮮及沙律吧

Daily Soup
是日餐湯

Choose One of the below Main Course 選擇一款以下主菜

- | | |
|---|-------|
| Grilled N.Z. Ribeye Steak in Shallot Gravy
◆ with Sweet Potato Fries and Seasonal Vegetables
烤紐西蘭肉眼牛扒配乾蔥肉汁伴炸甜薯條及時蔬 | \$278 |
| Pan-seared Barramundi Fillet in Hollandaise Sauce
◆ with Mashed Potatoes and Asparagus
香煎深海盲鱒魚柳配荷蘭牛油汁伴薯蓉及蘆筍 | \$248 |
| Roasted Grain Fed Duck Breast with Herbs in Wild Berries Gravy
◆ with Mashed Potatoes and Seasonal Vegetables
烤穀飼香草鴨胸配野莓燒肉汁伴薯蓉及時蔬 | \$228 |
| Fettuccine with Blue Mussels and Thyme
◆ in Chardonnay Cream Sauce
藍青口香草意大利闊麵配白酒忌廉汁 | \$198 |

Dessert Buffet
自助甜品

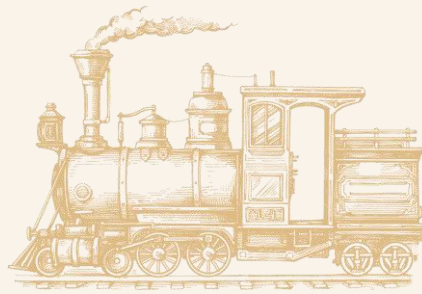
Coffee or Tea
咖啡或茶

Subject to 10% service charge. Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

另收加一服務費。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。

1 – 5 March
3月1 – 5日

25% Off
75折優惠



SEMI BUFFET DINNER 半自助晚餐

Seafood and Salad Buffet
自助海鮮及沙律吧

Daily Soup
是日餐湯

Choose One of the below Main Course 選擇一款以下主菜

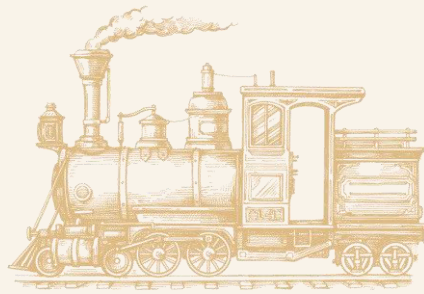
- | | |
|---|-------|
| Grilled U.S. Grass Fed Chuck Flap Steak in Red Wine Sauce
◆ with French Fries and Seasonal Vegetables
烤美國草飼小牛排配紅酒汁伴炸薯條及時蔬 | \$278 |
| Pan-seared Norway Salmon Fillet in Creamy Dill Sauce
◆ with Mashed Potatoes and Asparagus
香煎挪威三文魚柳配刁草忌廉汁伴薯蓉及蘆筍 | \$248 |
| Grilled Japanese Scallops and Mini Asparagus Risotto
◆ 燒日本帶子及小蘆筍意大利飯 | \$228 |
| Roasted Pork Spare Ribs in American Barbecue Sauce
◆ with French Fries and Seasonal Vegetables
焗豬肋骨配美式燒烤汁伴炸薯條及時蔬 | \$198 |

Dessert Buffet
自助甜品

Coffee or Tea
咖啡或茶

Subject to 10% service charge. Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

另收加一服務費。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。



SEMI BUFFET DINNER 半自助晚餐

Seafood and Salad Buffet
自助海鮮及沙律吧

Daily Soup
是日餐湯

Choose One of the below Main Course 選擇一款以下主菜

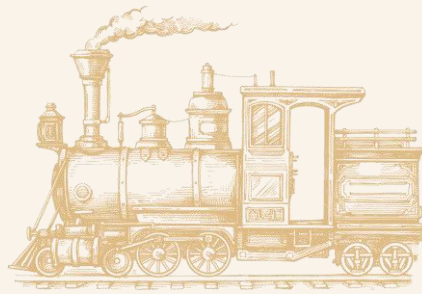
- | | |
|---|-------|
| Grilled U.S. Ribeye Steak in Red Wine Sauce
◆ with French Fries and Seasonal Vegetables
烤美國肉眼牛扒配紅酒汁伴炸薯條及時蔬 | \$278 |
| Grilled Lamb Striploin in Rosemary Sauce
◆ with French Fries and Seasonal Vegetables
烤羊西冷扒配迷迭香汁伴炸薯條及時蔬 | \$268 |
| Roasted Seabass Fillet in Lemon Butter Sauce
◆ with Mashed Purple Potatoes and Asparagus
燒海鱸魚柳配檸檬牛油汁伴紫薯蓉及蘆筍 | \$228 |
| Smoked Salmon and Wild Mushroom Spaghetti
◆ in Pesto Cream Sauce
煙三文魚野菌意粉配意式羅勒松子忌廉汁 | \$198 |

Dessert Buffet
自助甜品

Coffee or Tea
咖啡或茶

Subject to 10% service charge. Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

另收加一服務費。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。



SEMI BUFFET DINNER 半自助晚餐

Seafood and Salad Buffet
自助海鮮及沙律吧

Daily Soup
是日餐湯

Choose One of the below Main Course 選擇一款以下主菜

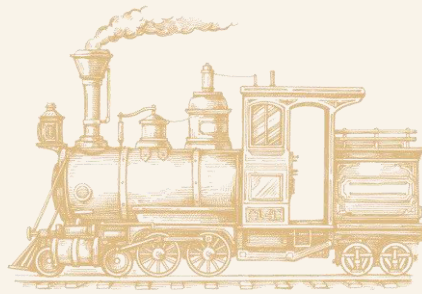
- | | |
|---|-------|
| ◆ Grilled U.S. Grass Fed Chuck Flap Steak in Black Truffle Gravy
with Sweet Potato Fries and Seasonal Vegetables
烤美國草飼小牛排配黑松露肉汁伴炸甜薯條及時蔬 | \$278 |
| ◆ Linguini with Baked Boston Lobster with Cheese (Half portion)
in Tomato Cream Sauce
芝士焗波士頓龍蝦(半份) 伴意式蕃茄忌廉汁扁意大利麵 | \$248 |
| ◆ Pan-Fried Tuna Fillet in Lemon Caper Butter Sauce
with Mashed Potatoes and Asparagus
香煎吞拿魚柳配檸檬牛油酸豆汁伴薯蓉及蘆筍 | \$228 |
| ◆ Roasted Spring Chicken with Rosemary Butter in Gravy
with Spicy Potato Wedges and Seasonal Vegetables
迷迭香牛油燒春雞配燒肉汁伴香辣薯角及時蔬 | \$198 |

Dessert Buffet
自助甜品

Coffee or Tea
咖啡或茶

Subject to 10% service charge. Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

另收加一服務費。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。



SEMI BUFFET DINNER 半自助晚餐

Seafood and Salad Buffet
自助海鮮及沙律吧

Daily Soup
是日餐湯

Choose One of the below Main Course 選擇一款以下主菜

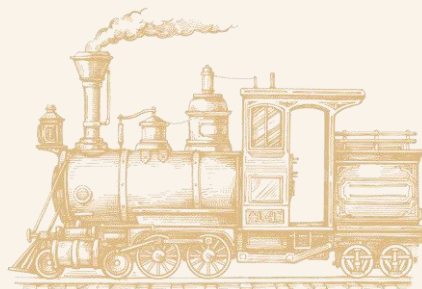
- | | |
|---|-------|
| Grilled N.Z. Ribeye Steak in Shallot Gravy
◆ with Sweet Potato Fries and Seasonal Vegetables
烤紐西蘭肉眼牛扒配乾蔥肉汁伴炸甜薯條及時蔬 | \$278 |
| Pan-seared Barramundi Fillet in Hollandaise Sauce
◆ with Mashed Potatoes and Asparagus
香煎深海盲鱈魚柳配荷蘭牛油汁伴薯蓉及蘆筍 | \$248 |
| Roasted Grain Fed Duck Breast with Herbs in Wild Berries Gravy
◆ with Mashed Potatoes and Seasonal Vegetables
烤穀飼香草鴨胸配野莓燒肉汁伴薯蓉及時蔬 | \$228 |
| Fettuccine with Blue Mussels and Thyme
◆ in Chardonnay Cream Sauce
藍青口香草意大利闊麵配白酒忌廉汁 | \$198 |

Dessert Buffet
自助甜品

Coffee or Tea
咖啡或茶

Subject to 10% service charge. Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

另收加一服務費。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。



SEMI BUFFET DINNER 半自助晚餐

Seafood and Salad Buffet
自助海鮮及沙律吧

Daily Soup
是日餐湯

Choose One of the below Main Course 選擇一款以下主菜

- | | |
|---|-------|
| Grilled U.S. Grass Fed Chuck Flap Steak in Red Wine Sauce
◆ with French Fries and Seasonal Vegetables
烤美國草飼小牛排配紅酒汁伴炸薯條及時蔬 | \$278 |
| Pan-seared Norway Salmon Fillet in Creamy Dill Sauce
◆ with Mashed Potatoes and Asparagus
香煎挪威三文魚柳配刁草忌廉汁伴薯蓉及蘆筍 | \$248 |
| Grilled Japanese Scallops and Mini Asparagus Risotto
◆ 燒日本帶子及小蘆筍意大利飯 | \$228 |
| Roasted Pork Spare Ribs in American Barbecue Sauce
◆ with French Fries and Seasonal Vegetables
焗豬肋骨配美式燒烤汁伴炸薯條及時蔬 | \$198 |

Dessert Buffet
自助甜品

Coffee or Tea
咖啡或茶

Subject to 10% service charge. Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

另收加一服務費。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。