



The Platter

Semi-buffet Dinner

半自助晚餐

Daily Soup 是日餐湯

Seafood & Salad Buffet 自助海鮮及沙律吧

CHOOSE ONE OF THE BELOW MAIN COURSE

選擇一款以下主菜

- Fresh Whole Boston Lobster Thermidor \$368
原隻新鮮波士頓龍蝦米多
- Grilled Australian Grass Fed Ribeye Steak with Red Wine Sauce \$298
烤澳洲草飼肉眼扒配紅酒汁
- Grilled Grass Fed Lamb Chop with Rosemary Reduction \$288
烤草飼羊架配迷迭香濃汁
- Pan Fried Pork Tomahawk with House-made Apple Sauce \$278
香煎豬斧頭扒配蘋果蓉汁
- Grilled Scallops Fettuccine with Black Truffle Cream Sauce \$268
香煎帶子意大利闊條麵配黑松露忌廉汁
- Braised Angus Beef Short Ribs Red Wine Sauce with Jasmine Rice \$248
法式紅酒燴安格斯牛肋骨肉配香苗白飯

Dessert Buffet 自助甜品

Coffee or Tea 咖啡或茶

+\$20 Häagen-Dazs Ice Cream 雪糕

Subject to 10% service charge based on original price.
另收加一服務費，以原價計算。

Add on items based on original price and cannot be used in conjunction with other promotional offers.
加配食品價格以原價計算及不可與其他優惠同時使用。

Please inform your server of any food related allergies as your well-being and comfort are our greatest 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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- Grilled Grass Fed Lamb Chop with Rosemary Reduction \$288
烤草飼羊架配迷迭香濃汁
- Pan Fried Norway Salmon Fillet and Scallops with Yuzu Cream Sauce \$278
香煎挪威三文魚及帶子配柚子忌廉汁
- Slow Cooked Canadian Pork Rack & Portobello Mushroom with Masala Reduction \$268
慢煮加拿大豬鞍及烤大磨菇配馬沙拉汁
- Angel Hair Pasta with Fresh Abalone and Crab Meat Tomato Herbs Sauce \$248
香煎鮑魚蟹肉天使麵配香草蕃茄汁

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- Grilled Grass Fed Lamb Chop with Rosemary Reduction \$288
烤草飼羊架配迷迭香濃汁
- Pan Seared Barramundi Fillet with Saffron Cream Sauce \$278
香煎深海盲鱒魚柳配紅花忌廉汁
- Fettuccine with Tiger Prawn and Spinach Creamy Dill Sauce \$268
香煎大虎蝦菠菜意大利寬條麵配刁草忌廉汁
- Thai Red Duck Curry with Steamed Rice and Papadum \$248
泰式紅咖喱鴨配白飯及印度薄脆

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- Grilled Grass Fed Lamb Chop with Rosemary Reduction \$288
烤草飼羊架配迷迭香濃汁
- Pan-fried Garoupa Fillet in Orange Cream Sauce \$278
香煎石斑柳配香橙忌廉汁
- Saffron Seafood Risotto (*king prawn, blue mussels and scallops*) \$268
海鮮意大利飯 (大虎蝦、藍青口、帶子)
- Tempura Shrimp & Vegetable Tendon (*shrimp, eggplant, sweet potato, shiitake mushroom*) \$248
炸蝦天婦羅丼 (大蝦、茄子、蕃薯、香菇)

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