

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

•	Pan-fried Boston Lobster with Champagne Cream Sauce & Melted Cheese 烤波士頓龍蝦配香檳忌廉汁及芝士	\$408
•	Sea Salt Grilled U.S. Angus Ribeye Steak with Black Truffle Sauce 海鹽烤美國安格斯肉眼配黑松露汁	\$308
•	Grilled Grass Fed Lamb Chop with Rosemary Reduction 烤草飼羊架配迷迭香濃汁	\$298
•	Black Garlic and Honey Glazed U.S. pork Ribs 黑蒜蜜糖烤美國燒排骨	\$288
•	Pan-fried halibut Fillet with Spicy Tomato Sauce 香煎比目魚配配辣蕃茄汁	\$278
•	Linguine with Scallops and Wild Mushrooms in Black Truffle Cream Sauce 野菌帶子黑松露忌廉汁扁意大利粉	\$258

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 \cdot 以原價計算 \circ

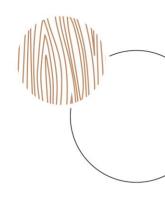












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•	Grilled Grass Fed Lamb Chop with Rosemary Reduction 烤草飼羊架配迷迭香濃汁	\$298
•	Oven-roasted Barbecue Baby Pork Ribs with Grilled Pineapple 香烤美式豬肋骨配扒菠蘿	\$288
•	Baked Grouper with Lemon, Garlic and Herbs, White wine Cream Sauce 香草牛油焗石斑魚柳伴白酒忌廉汁	\$278
•	Shrimp and Spinach Fettuccine with Creamy Dill Sauce 鮮蝦菠菜刁草忌廉汁意大利寬條麵	\$258

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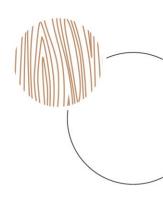








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•	Sea Salt Grilled U.S. Angus Ribeye Steak with Red Wine Sauce 海鹽烤美國安格斯肉眼配红酒汁	\$308
•	Grilled Grass Fed Lamb Chop with Rosemary Reduction 烤草飼羊架配迷迭香濃汁	\$298
•	Baked French Oyster with Bacon Black Truffle & Grilled King Prawn 煙肉松露焗生蠔配虎蝦	\$288
•	Pan-fried Salmon with Mango Salsa Sauce 香煎三文魚柳配芒果沙沙	\$278
•	Saffron Risotto of Seafood <i>(black mussels and scallops)</i> 海鮮意大利飯 <i>(藍青口、帶子)</i>	\$258

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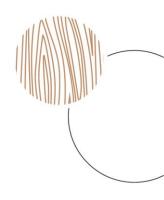








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•	Grilled Grass Fed Lamb Chop with Rosemary Reduction 烤草飼羊架配迷迭香濃汁	\$298
•	Baked French Oyster with Bacon Black Truffle and Grilled King Prawn 煙肉松露焗生蠔配虎蝦	\$288
•	Pan-fried Seabass Fillet with Lemon Cream Sauce 香煎海鱸魚配檸檬忌廉汁	\$278
•	Baked Portobello Mushroom stuffed with Wild Mushroom Cheese Risotto 焗釀澳洲大蘑菇配野菌芝士意大利飯	\$258

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