

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

•	Pan-fried Boston Lobster with Champagne Cream Sauce and 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
•	Grilled Black Garlic and Honey Glazed U.S. Pork Ribs 黑蒜蜜糖烤美國燒排骨	\$288
•	Pan-fried Halibut Fillet in 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

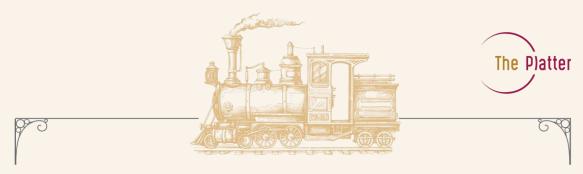
ADD ON ITEM 添加選項 +\$20 Häagen-Dazs Ice-cream 雪糕

Subject to 10% service charge based on original price.

Add on items based on original price and cannot be used in conjunction with other promotional offers 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,以原價計算。

加配食品價格以原價計算及不可與任何其他優惠同時使用。



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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 鮮蝦菠菜意大利寬條麵配刁草忌廉汁	\$258

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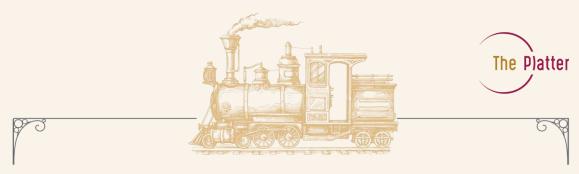
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•	Sea Salt Grilled U.S Angus Ribeye Steak with Red Wine Sauce 海鹽烤美國安格斯肉眼配红酒汁	\$308
•	Grilled Grass Fed Lamb Chop with Rosemary Reduction 烤草飼羊架配迷迭香濃汁	\$298
•	Baked French Oyster with Bacon Black Truffle & Grilled King Prawn 煙肉松露焗生蠔配虎蝦	\$288
•	Pan-fried 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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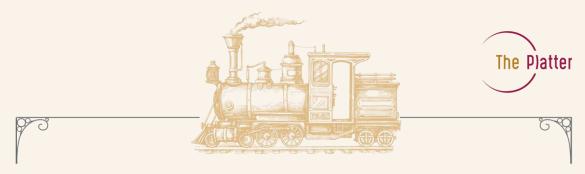
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•	Baked French Oyster with Bacon Black Truffle and Grilled King Prawn 煙肉松露焗生蠔配虎蝦	\$288
•	Pan-fried Seabass Fillet in Lemon Cream Sauce 香煎海鱸魚配檸檬忌廉汁	\$278
•	Baked Portobello Mushroom stuffed with Wild Mushroom Cheese Risotto 焗釀澳洲大蘑菇配野菌芝士意大利飯	\$258

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