



Christmas Semi-Buffer Dinner

Soup of the Day 是日餐湯 & *Antipasti Buffet* 自助頭盤

CHOOSE ONE OF THE BELOW MAIN COURSE 選擇一款以下主菜

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| ✦ | Grilled Fresh Whole Boston Lobster Thermidor (500g)
焗原隻新鮮波士頓龍蝦米多 | \$428 |
| ✦ | Grilled Wagyu Beef Rib Eye Steak with Potato Cake & Haricot Vert
<i>truffle masala sauce</i>
燒和牛肉眼扒伴薯仔餅及四季豆配松露馬沙拉汁 | \$398 |
| ✦ | Roasted Australian Lamb Rack
with Dried Tomato Polenta Cake & Grilled Artichokes
<i>rosemary port wine reduction</i>
焗澳洲羊鞍伴蕃茄乾粟米餅及烤洋薊配露絲瑪利砵酒汁 | \$368 |
| ✦ | Pan-Fried Rougie Foie Gras
Black Truffle Mushroom Cream Sauce Risotto with Sea Urchin
香煎鵝肝海膽黑松露蘑菇忌廉汁意大利飯 | \$328 |
| ✦ | Baked Herb Crusted Halibut with Asparagus & Truffle Mashed Potato
<i>smoked tomato sauce</i>
焗香草比目魚伴露筍松露薯蓉配煙蕃茄汁 | \$298 |
| ✦ | Slow-cooked Turkey Breast with Smoked Ham
<i>honey glaze</i>
慢煮火雞胸伴煙火腿配蜜糖燒汁 | \$288 |

Dessert Buffet 自助甜品 & *Coffee or Tea* 咖啡或茶

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

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。