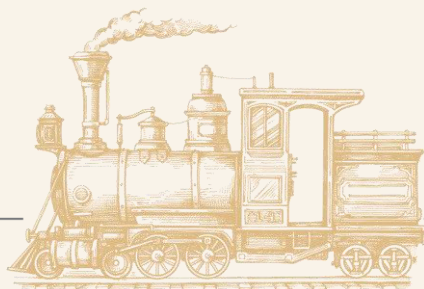


Set A



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 Fresh Whole Boston Lobster Thermidor \$408
焗原隻新鮮波士頓龍蝦米多
- Grilled US Angus Beef Ribeye Steak with Black Truffle Glaze \$308
烤美國安格斯牛肉眼扒配黑松露燒汁
- Grilled Grass Fed Lamb Chop with Rosemary Reduction \$298
烤草飼羊架配迷迭香濃汁
- Pan-fried Salmon Fillet with Trout Caviar in Ginger Garlic Sauce \$288
香煎三文魚柳伴三文魚籽配香蒜薑汁
- Black Truffle Seafood Risotto (King Prawn, Blue Mussel & Scallop) \$278
黑松露海鮮意大利飯
- Slow-cooked Chicken Roulade stuffed with Black Truffle Shrimp Paste \$258
慢煮黑松露蝦肉雞卷

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

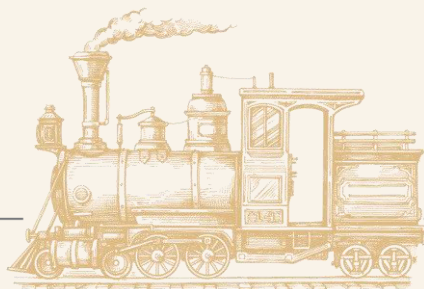
Subject to 10% service charge based on original price.

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。
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。

Set B



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 Fresh Whole Boston Lobster Thermidor \$408
焗原隻新鮮波士頓龍蝦米多
- Grilled US Angus Beef Ribeye Steak with Black Truffle Glaze \$308
烤美國安格斯牛肉眼扒配黑松露燒汁
- Grilled Grass Fed Lamb Chop with Rosemary Reduction \$298
烤草飼羊架配迷迭香濃汁
- Herbs Crusted Halibut Fillet with Black Truffle and Sea Urchin Truffle Cream Sauce \$288
香草比目魚柳伴黑松露配海膽松露忌廉汁
- Slow Cooked Canada Pork Rack with Portobello in Masala Reduction \$278
慢煮加拿大豬鞍烤大磨菇配馬沙拉汁
- Angel Hair Pasta with Fresh Abalone and Crab Meat in Fresh Tomato Sauce \$258
蟹肉天使麵配香煎鮑魚及鮮蕃茄汁

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

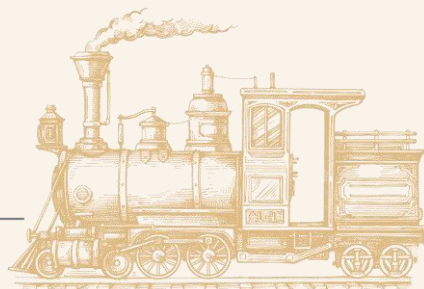
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Set C



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 Fresh Whole Boston Lobster Thermidor \$408
焗原隻新鮮波士頓龍蝦米多
- Grilled US Angus Beef Ribeye Steak with Black Truffle Glaze \$308
烤美國安格斯牛肉眼扒配黑松露燒汁
- Grilled Grass Fed Lamb Chop with Rosemary Reduction \$298
烤草飼羊架配迷迭香濃汁
- Pan-fried Garoupa Fillet in Orange Cream Sauce \$288
香煎石斑柳配香橙忌廉汁
- Black Truffle Seafood Risotto \$278
(King Prawn, Blue Mussel and Scallop)
黑松露海鮮意大利飯
- Oven-roasted Barbecue Baby Pork Ribs with Grilled Pineapple \$258
香烤美式豬肋骨配扒菠蘿

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

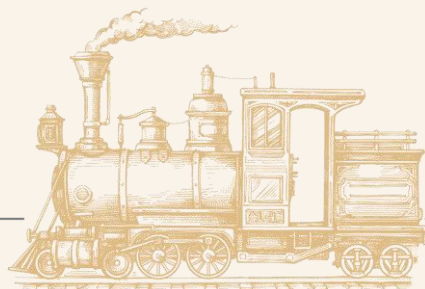
Subject to 10% service charge based on original price.

Add on items based on original price and cannot be used in conjunction with other promotional offers
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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。
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。

Set D



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 Fresh Whole Boston Lobster Thermidor \$408
焗原隻新鮮波士頓龍蝦米多
- Grilled US Angus Beef Ribeye Steak with Black Truffle Glaze \$308
烤美國安格斯牛肉眼扒配黑松露燒汁
- Grilled Grass Fed Lamb Chop with Rosemary Reduction \$298
烤草飼羊架配迷迭香濃汁
- Pan Seared Barramundi Fillet with Saffron Cream Sauce \$288
香煎深海盲曹魚配紅花忌廉汁
- Shrimp and Spinach Fettuccine with Black Truffle and Creamy Dill Sauce \$278
大虎蝦菠菜意大利寬條麵伴黑松露配刁草忌廉汁
- Oven-roasted Barbecue Baby Pork Ribs with Grilled Pineapple \$258
香烤美式豬肋骨配扒菠蘿

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。

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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。