The Platter

Christmas Semi-Buffet 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

Australian Wagyu Beef Rib Eye Steak
Roast New Potatoes & Sautéed Spinach
red wine sauce
澳洲和牛肉眼扒伴燒新薯及菠菜配紅酒汁 $408

Pan-Fried Cod Fillet on Saffron Risotto Cake
Tomatoes, Truffle-Glazed Onion Confit
red wine reduction
香煎銀鱈魚伴紅花意大利飯配蕃茄及松露洋蔥配紅酒汁 $348

Boston Lobster & Alaska Crabmeat Pappardelle with Lobster
with Lobster brandy cream sauce
波士頓龍蝦及阿拉斯加蟹肉配龍蝦白蘭地忌廉汁闊條麵 $318

Herb Crusted Australian Rack of Lamb with Ratatouille
香草烤澳洲羊鞍伴意式燴雜菜配露絲瑪莉燒汁 $308

Slow-cooked Turkey Breast with Smoked Ham
honey glaze
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。