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
with Maple Syrup Sweet Potatoes
shallot glaze
澳洲和牛肉眼扒伴燒楓甜薯及乾蔥汁 *$408*

Pan-fried Cod Fillet on Saffron Risotto Cake
with 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*

Grilled Jumbo Argentine Red Shrimp
with Black Truffle Risotto
烤珍寶阿根廷紅蝦伴黑松露意大利飯 *$318*

Herb Crusted Australian Rack of Lamb
with Mable Syrup Sweet Potatoes
herb gravy
香草烤澳洲羊鞍伴燒楓甜薯配香草燒汁 *$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。