The Platter

# *Christmas Semi-Buffet Lunch*

*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

Grilled U.S. Angus Beef Rib Eye Steak
with Mashed Purple Sweet Potatoes
*red wine sauce*
**烤美國安格斯肉眼牛扒伴紫薯蓉配紅酒汁** *$278*

Grilled Grain-fed Rack of Lamb with Mashed Purple Sweet Potatoes
*rosemary gravy*
**香草烤穀飼羊鞍伴紫薯蓉配露絲瑪莉燒汁** *$268*

Grilled Scallop and Salmon Fillet
with Spinach Ricotta Cheese Tortellini
**烤帶子三文魚配菠菜芝士介子雲吞** *$248*

Pan-fried Garoupe Fillet with Salmon Roe
with Crab Roe Cream Sauce
**香煎石斑柳配三文魚籽蟹黃忌廉汁** *$228*

Slow-cooked Turkey Breast with Smoked Ham
*honey glaze*
**慢煮火雞胸伴煙火腿配蜜糖燒汁** *$198*

*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。