

29 Jul - 2 Aug
7月29至8月2日

SET DINNER

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 Hanger Steak with Merlot Sauce, Roasted Purple Sweet Potatoes and Seasonal Vegetables 烤牛腹扒配紅酒汁, 燒紫薯及時蔬	\$268
Grilled Lamb Chop with Thyme Glaze, Roasted Purple Sweet Potatoes and Seasonal Vegetables 烤羊扒配香草燒汁, 燒紫薯及時蔬	\$228
Japanese Unadon with Pickles 日式鰻魚飯配酸菜	\$198
Baked Veggie Lasagna 焗素菜千層麵	\$168

Dessert Buffet 自助甜品

Coffee or Tea 咖啡或茶

Subject to 10% service charge | 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 | 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



5 - 9 Aug
8月5至9日

SET DINNER

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

Roasted Grass Fed Beef Tenderloin Crumbed with Fresh Herbs, Roasted Garlic and Marsala Glaze 燒香草牛柳配燒蒜及馬莎拉酒燒汁	\$268
Roasted U.S. Bone-in Pork Chop with Seasonal Vegetables 烤美國帶骨豬扒配時蔬	\$228
Curry King Prawn with Rice and Roti 咖喱大蝦配白飯及油酥餅	\$198
Penne with Ricotta Cheese and Basil Sauce 意大利芝士香草竹通粉	\$168

Dessert Buffet 自助甜品

Coffee or Tea 咖啡或茶



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12 - 16 Aug
8月12至16日

SET DINNER

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 Australia Rib-eye Steak with Red Wine Jus, French Fried Potatoes and Seasonal Vegetables 烤澳洲牛肉眼配紅酒汁, 炸薯條及時令蔬菜	\$268
Grilled Scallop with Strozzapreti Napoleon 烤鮮帶子鮮茄手捲意粉	\$228
Roasted Half Spring Chicken with Honey Glaze and Seasonal Vegetables 燒春雞配蜜糖燒汁及時令蔬菜	\$198
Wild Mushroom and Pepperoni Pizza 意大利辣肉腸野菌薄餅	\$168

Dessert Buffet 自助甜品

Coffee or Tea 咖啡或茶



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19 - 23 Aug
8月19至23日

SET DINNER

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

Classic Osso Bucco with Mashed Potatoes 紅酒燴牛膝配薯蓉	\$268
Baked Norway Salmon Fillet in Puff Pastry with Seasonal Vegetables 酥皮焗三文魚柳配時蔬	\$228
Roasted Corn Fed Pork Ribs with Crispy Fried Potatoes and Seasonal Vegetables 燒穀飼豬肋骨配炸薯及時蔬	\$198
Spaghetti alla Puttanesca 鯷魚酸豆橄欖意粉	\$168

Dessert Buffet 自助甜品

Coffee or Tea 咖啡或茶



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26 - 30 Aug
8月26至30日

SET DINNER

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 Kumamoto Beef Tenderloin with Jus, Crispy Potato Wedges and Seasonal Vegetables 烤熊本和牛配炸薯角及時蔬	\$268
Crispy Skin Barramundi on Sautéed Greens 香煎鱧魚柳配時蔬	\$228
Grilled Chicken Roulade with Fresh Shrimp Mousse, Crispy Potato Wedges and Seasonal Vegetables 鮮蝦慕絲釀雞卷配炸薯角及時蔬	\$198
Salami Picante and Mozzarella Cheese Pizza 意大利肉腸及水牛芝士薄餅	\$168

Dessert Buffet 自助甜品

Coffee or Tea 咖啡或茶



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