

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

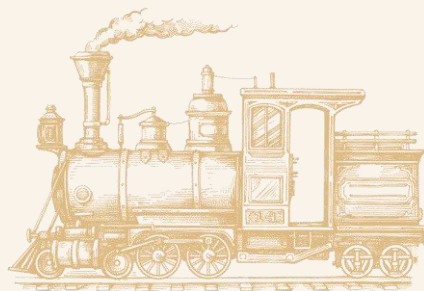
- ◆ Grilled U.S. Grain Fed Ribeye Steak in Red Wine Sauce \$268
烤美國穀飼肉眼牛扒配紅酒汁
- ◆ Linguini with Baked Boston Lobster (Half) and Cheese in Pesto Cream Sauce \$228
焗芝士波士頓龍蝦(半份), 伴意式羅勒松子忌廉汁扁意大利麵
- ◆ Pan-fried Norway Salmon Fillet with Asparagus in Truffle Cream Sauce \$208
香煎挪威三文魚柳伴蘆筍及黑松露忌廉汁
- ◆ Roasted Spring Chicken with Garlic and Rosemary served with Spicy Potato Wedges and Seasonal Vegetables \$188
意大利迷迭香香蒜燒春雞伴香辣薯角及時蔬

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。



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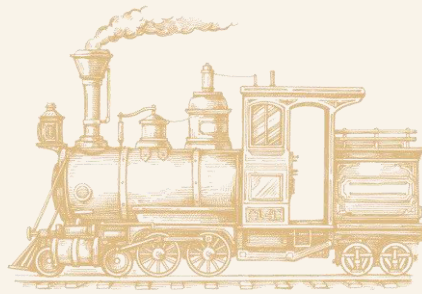
- ◆ Grilled N.Z. Ribeye Steak in Mustard Gravy \$268
烤紐西蘭肉眼牛扒配紅酒汁
- ◆ Pan Seared Barramundi Fillet with Asparagus \$228
in Pumpkin Cream Sauce
香煎深海盲鱸魚伴蘆筍配南瓜忌廉汁
- ◆ Roasted Pork Spare Ribs with Spicy Potato Wedges \$208
served with American Barbecue Sauce
秘制燒烤豬肋骨伴香辣薯角配美式燒烤汁
- ◆ Baked Portobello Mushroom stuffed with Wild Mushroom \$188
and Cheese Risotto
焗釀澳洲大蘑菇配野菌芝士意大利飯

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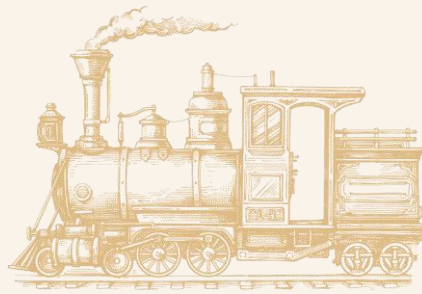
- ◆ Grilled U.S. Grain Fed Ribeye Steak in Gravy \$268
烤美國穀飼肉眼牛扒配燒肉汁
- ◆ Grilled Duroc Pork Rack with Truffle Mashed Potatoes and Apple Sauce \$228
香烤芥末黑毛豬鞍, 伴松露薯蓉及蘋果醬
- ◆ Pan-fried Seabass Fillet with Herbs Butter Poached Potatoes in Spicy Tomato Sauce \$208
香煎海鱸魚配辣蕃茄汁伴香草牛油烩薯
- ◆ Creamy Pumpkin Risotto with Scallops and Crispy Parma Ham \$188
南瓜忌廉意大利飯配帶子及香脆巴馬火腿

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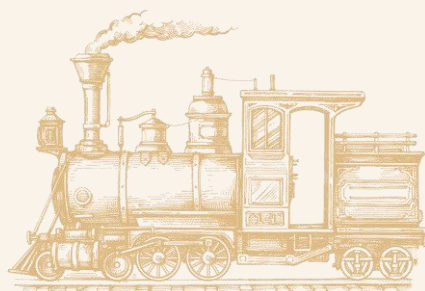
- ◆ Grilled N.Z. Ribeye Steak with Red Wine Sauce \$268
烤紐西蘭肉眼牛扒配紅酒汁
- ◆ Roasted German Pork Knuckle Marinated in Wheat Beer \$228
served with Sauerkraut
燒小麥啤酒醃德國豬膝伴酸椰菜
- ◆ Pan-fried Halibut Fillet in Lemon Butter Sauce with \$208
Seasonal Vegetables
香煎比目魚配檸檬牛油汁及時蔬
- ◆ Linguini with Beef Meatballs in Herbs Tomato Sauce \$188
香草蕃茄牛肉丸扁意粉

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