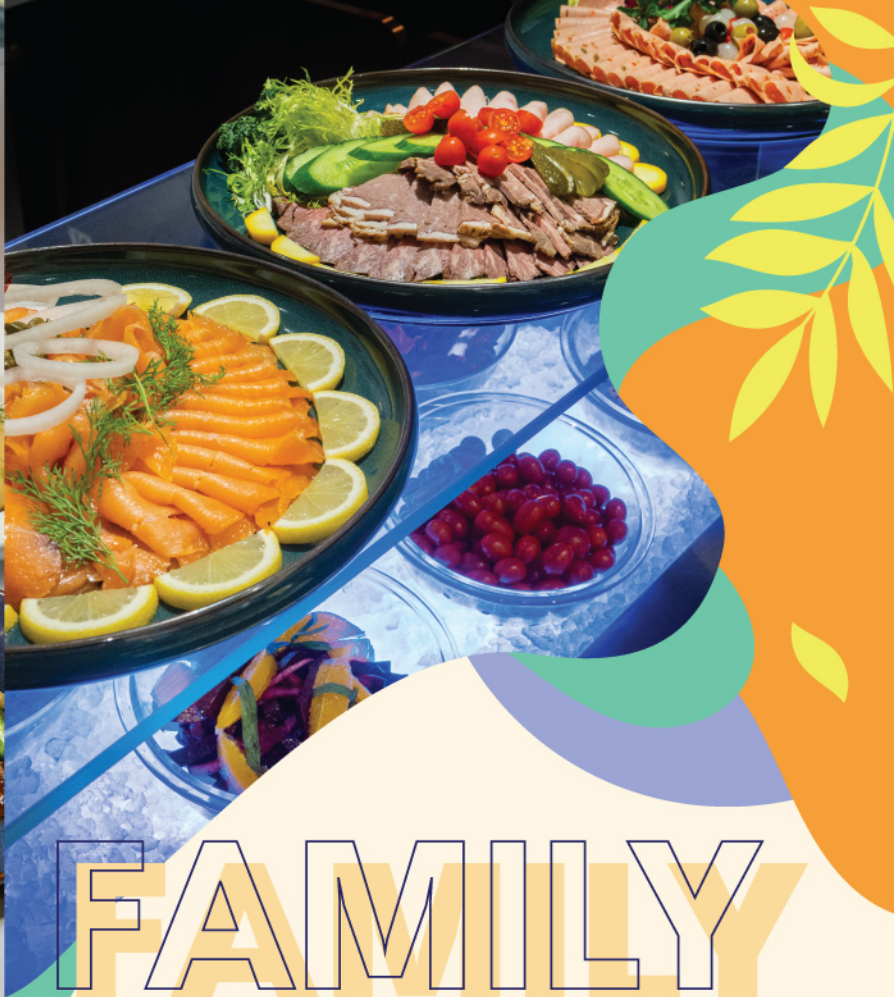


LE MENU



2位成人惠顧
Buy 2 Adult Covers
1位小童免費
Get 1 Child Cover FREE

*每日只限首15位小童免費
Limited to first 15 Children per day

FAMILY

SEMI BUFFET BRUNCH

家庭樂半自助早午餐

星期六、日及公眾假期 Saturday, Sunday and Public Holidays
時間 Time: 11:30 - 15:30

顧客可自由選擇**2小時**享用半自助早午餐
Enjoy **any 2-hours** Semi Buffet Brunch between 11:30am to 3:30pm
(人齊方可安排入座 Seating will be arranged when all parties are present)

成人
Adult **\$368**

小童
Child* **\$168**

包括**任食**自助沙律吧、意大利前菜、餐湯、自選一款主菜、精選甜品及**無限暢飲**汽水、凍果汁、咖啡或茶
Featuring **ALL-YOU-CAN-EAT** Salad Bar, Antipastos, Soup, choice of one Main Course, Dessert Corner and **FREE-FLOW** of Soft Drink, Chilled Juice, Coffee or Tea

*小童主菜為“日式兒童便當” Main course for Child is “Bento Box for Kids”

加 **\$98**

無限暢飲啤酒、紅白酒及氣泡酒
Free-flow of Beer, Red/White Wine and Sparkling Wine

兒童曲奇DIY工作坊
Cookie Decorating Workshop

*小童: 3 - 11 歲 • 價目另收加一服務費 • 圖片只供參考 • 根據香港法律, 不得在業務過程中, 向未成年人售賣或供應令人醺醉的酒類 *Child: 3 - 11 years old
• Prices are subject to 10% service charge • Under the law of Hong Kong, intoxicating liquor must not be sold or supplied to a minor in the course of business • Photos for reference only

主菜餐單

MAIN COURSE MENU

自選一款主菜 Choice of one Main Course

1. 海鮮馬鈴薯丸子配香草醬忌廉汁
Seafood Gnocchi in Pesto Cream Sauce
2. 芝士焗俄國牛柳絲飯
Baked Beef Stroganoff with Fried Rice
3. 煎鴨胸配黑車厘子汁
Pan-fried Duck Breast in Dark Cherry Sauce
4. 泰式青咖喱雞 (配白飯)
Thai Green Curry Chicken (served with Rice)
5. 燴牛尾配迷迭香砵酒汁
Braised Oxtail in Rosemary Port Wine Sauce
6. 非洲椰香辣春雞
African Spring Chicken
7. 蝦肉帶子黑松露醬意大利飯
Shrimp and Scallop Risotto in Black Truffle Sauce
8. 脆炸深海青衣柳配薯條
Deep-fried Ling Fillet with French Fries
9. 叉燒溫泉蛋雞白湯拉麵
BBQ Pork and Onsen Egg Ramen in Chicken Soup



*小童主菜為“日式兒童便當”
Main course for Child is “Bento Box for Kids”



10. 蒲燒鰻魚定食
Eel Teishoku Teishoku
11. 肉眼牛扒配粉紅胡椒汁
Grilled Rib Eye in Pink Peppercorn Sauce
12. 慢煮加拿大豬鞍配黑糖菠蘿汁
Sous Vide Canada Pork Rack in Brown Sugar Pineapple Sauce
13. 龍蝦意粉配野菌及三文魚籽
Lobster Spaghetti with Wild Mushroom and Salmon Roe
14. 燒羊架配香蒜迷迭香燒汁
Roasted Rack of Lamb in Garlic Rosemary Garvy
15. 煎三文魚配青檸香茅牛油汁
Pan-fried Salmon Fillet in Lime and Lemongrass Butter Sauce