

SEMI BUFFET DINNER

半自助晚餐

Featuring Salad Bar, Antipastos, Soup, Bread,
choice of one Main Course and Coffee or Tea
包括沙律吧、意大利前菜、餐湯、麵包、一款主菜及咖啡或茶

1. Grilled Beef Tenderloin*
煎牛柳
2. Korean Braised Sliced Beef
Pearl Rice with Onsen Egg
韓式牛肉溫泉蛋銅鍋珍珠飯
3. Roasted Boneless Lamb Loin
Provencal*
法式寶雲酥無骨羊扒
4. Pan-seared Salmon Fillet
with Orange Cream Sauce
三文魚柳配香橙忌廉汁



◆ ◆ \$268 ◆ ◆

5. Grilled Sirloin Steak*
煎西冷牛扒
6. Ravioli with Porcini, Spinach
and Cheese in Cream Sauce
牛肝菌菠菜意式雲吞
7. Pan-seared Barramundi Fillet
with Lobster Sauce
盲曹魚柳配龍蝦汁
8. Grilled Eel Rice Bowl
蒲燒鰻魚丼



◆ ◆ \$248 ◆ ◆

* Served with Black Pepper Sauce / Mustard Sauce / Gravy / Béarnaise Sauce
可選配 黑椒汁 / 芥末汁 / 燒汁 / 賓尼士汁

9. Grilled Ribeye Steak*

煎肉眼牛扒

10. Thai Boat Noodles 泰式船麵

11. Monte Cristo Chicken and Cheese Sandwich

基度山雞肉芝士三文治

12. Penang Char Kway Teow 馬來炒貴刁



\$228

13. Grilled Boneless Pork Loin*

煎無骨豬扒

14. Pepperoni, Bacon and Mushroom Pizza

意式辣肉腸煙肉磨菇薄餅

15. Spaghetti Carbonara

卡邦尼意粉



\$198

* Served with Black Pepper Sauce / Mustard Sauce / Gravy / Béarnaise Sauce

可選配 黑椒汁 / 芥末汁 / 燒汁 / 賓尼士汁

HEALTHY DINNER 輕盈晚餐 - \$138

(Without Main Course 不包括主菜)

..... SPECIAL OFFER FOR SEMI BUFFET DINNER 半自助晚餐加配/升級優惠

UPGRADE 升級



- Upgrade to a cup of Handcrafted Coffee or HK Style Milk Tea for just \$22
加\$22升級至手工咖啡或港式奶茶乙杯
Americano / Cappuccino /
Café Latte / Café Mocha / Espresso /
Flat White / Macchiato

ADD-ON 加配

- Add \$78 for free-flow of Soft Drink and Chilled Juice
加\$78可享無限暢飲汽水及凍果汁
- Add \$108 for free-flow of Soft Drink, Chilled Juice, Beer, Red/White Wine and Sparkling Wine
加\$108可享無限暢飲汽水、凍果汁、啤酒、紅白酒及氣泡酒



- Add \$22 for an extra drink
加\$22可享額外飲品一杯



- Add \$48 for Waffle and Ice Cream
加\$48配窩夫雪糕