

SEMI-BUFFET DINNER 半自助晚餐 (A)

APPETISERS AND SALAD BAR 自助頭盤及沙律吧

DAILY SOUP 是日餐湯

MAIN COURSE 主菜

Traditional Beef Lasagna 經典意大利牛肉千層麵

or 或

Sichuan Poached Fish in Spicy Oil 四川水煮魚

or 或

Hong Kong-style Baked Pork Chop Rice 港式焗豬扒飯

or 或

Seared Squid with Teriyaki, Japanese Pearl Rice

Pickles and Miso Soup

和風照燒魷魚飯配前菜及味噌湯

or 或

Grilled Beef Steak with Garden Vegetables (Additional HK\$60)

燒牛扒配田園蔬菜 (另加港幣\$60)

DESSERT BUFFET 自助甜品

Freshly Brewed Coffee or Tea

即磨咖啡或茗茶

	Mon-Fri 星期一至五	Sat, Sun & Public Holidays 星期六、日及公眾假期
Without Main Course 不包括主菜	HK\$238	HK\$268
With Main Course 包括主菜	Adult 成人 HK\$298 Child 小童 HK\$238	Adult 成人 HK\$338 Child 小童 HK\$268

Dinner Beverage Special Offers 晚膳餐飲精選優惠

1. 50% off house wine by the glass (applicable daily) 特選餐酒(每杯)半價
2. Enjoy 2-hour free flow of selected sparkling wine, white wine, red wine, chilled juice and soft drinks at HK\$138 per person
2小時無限暢飲特選有氣餐酒、紅白葡萄酒、果汁及汽水只需每位港幣\$138

SEMI-BUFFET DINNER 半自助晚餐 (B)

APPETISERS AND SALAD BAR 自助頭盤及沙律吧

DAILY SOUP 是日餐湯

MAIN COURSE 主菜

Spaghetti with Shredded Pork, Black Pepper, Garlic Soya Sauce
頭抽黑椒肉絲炒意粉

or 或

Hainanese Chicken Rice 海南雞飯

or 或

Red Wine Slow-Cooked Beef Cheek, Butter Noodles
紅酒燴牛面頰、牛油麵

or 或

Pan-seared Pacific Halibut Fillet, Lemon and Parsley Sauce
香煎太平洋比目魚柳、檸檬蕃茜汁

or 或

Grilled Beef Steak with Garden Vegetables (Additional HK\$60)
燒牛扒配田園蔬菜 (另加港幣\$60)

DESSERT BUFFET 自助甜品

Freshly Brewed Coffee or Tea

即磨咖啡或茗茶

	Mon-Fri 星期一至五	Sat, Sun & Public Holidays 星期六、日及公眾假期
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- Above prices are subject to 10% service charge based on the original price 以上價目另收取以原價計算之加一服務費
- The child price is applicable to children aged between 3 and 11 小童價錢適用於3歲至11歲
- 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，如閣下對任何食物有過敏反應，請與服務員聯絡

SEMI-BUFFET DINNER 半自助晚餐 (C)

APPETISERS AND SALAD BAR 自助頭盤及沙律吧

DAILY SOUP 是日餐湯

MAIN COURSE 主菜

Laksa Soup Noodle

亞參叻沙

or 或

Lemongrass Chicken Rice

香茅雞扒飯

or 或

Pork Chop Cutlet with Curry Sauce in Japanese Style, Omelet Rice

日式咖喱吉烈豬柳配蛋包珍珠飯

or 或

Pan-roasted Pacific Seabass Fillet, Black Pepper Coulis

香煎鱸魚柳配洋葱黑椒濃汁

or 或

Grilled Beef Steak with Garden Vegetables (Additional HK\$60)

燒牛扒配田園蔬菜 (另加港幣\$60)

DESSERT BUFFET 自助甜品

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SEMI-BUFFET DINNER 半自助晚餐 (D)

APPETISERS AND SALAD BAR 自助頭盤及沙律吧

DAILY SOUP 是日餐湯

MAIN COURSE 主菜

Stir-fried Flat Noodle with Beef
乾炒牛河

or 或

Chicken Steak with Curry Sauce in Japanese Style, Pearl Rice
日式咖喱雞配珍珠飯

or 或

Char-grilled Lamb Chop, Rosemary Jus
燒羊架配迷迭香汁

or 或

Tomato Sauce Baked Cheesy Sole Fillet Rice
茄汁芝士焗龍脷柳飯

or 或

Grilled Beef Steak with Garden Vegetables (Additional HK\$60)
燒牛扒配田園蔬菜 (另加港幣\$60)

DESSERT BUFFET 自助甜品

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