

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

Poached Fish in Sichuan Style
四川水煮魚

or 或

Stir-Fried Spare Rib with Preserved Black Olives & Honey Sauce
蜜餞豉角骨

or 或

Char-grilled Lamb Chop with Rosemary Jus or Black Pepper Sauce
燒羊扒配迷迭香汁 或 黑椒汁

or 或

Seared Squid with Teriyaki Sauce, 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 and Gravy or Black Pepper Sauce (Additional HK\$60)
燒牛扒配田園蔬菜及燒汁 或 黑椒汁 (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\$258	HK\$288
With Main Course 包括主菜	Adult 成人 HK\$318 Child 小童 HK\$248	Adult 成人 HK\$358 Child 小童 HK\$278

Dinner Beverage Special Offers 晚膳餐飲精選優惠

- 50% off house wine by the glass (applicable daily) 特選餐酒(每杯)半價
- 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

Hainanese Chicken Rice
海南雞飯

or 或

Pork Piccata with Tomato Coulis
香煎意式薄豬柳配鮮茄醬

or 或

Char-grilled Lamb Chop with Rosemary Jus or Black Pepper Sauce
燒羊扒配迷迭香汁 或 黑椒汁

or 或

Pan-seared Pacific Halibut Fillet with Capers Cream Sauce
香煎太平洋比目魚柳配水瓜柳忌廉汁

or 或

Grilled Beef Steak with Garden Vegetables and Gravy or Black Pepper Sauce (Additional HK\$60)
燒牛扒配田園蔬菜及燒汁 或 黑椒汁 (另加港幣\$60)

DESSERT BUFFET 自助甜品

Freshly Brewed Coffee or Tea
即磨咖啡或茗茶

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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

Thai Fried Rice with Shrimp and Fried Egg
泰式蝦仁炒絲苗配煎蛋

or 或

Stir-fried Spaghetti with Beef and Black Pepper
黑椒牛柳絲炒意粉

or 或

Char-grilled Lamb Chop with Rosemary Jus or Black Pepper Sauce
燒羊扒配迷迭香汁 或 黑椒汁

or 或

Pan-seared Pacific Halibut Fillet with Spicy Tomato Sauce
香煎太平洋比目魚柳配辣蕃茄汁

or 或

Grilled Beef Steak with Garden Vegetables and Gravy or Black Pepper Sauce (Additional HK\$60)
燒牛扒配田園蔬菜及燒汁 或 黑椒汁 (另加港幣\$60)

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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

Poached Fish Fillet with Pickled Vegetables in Supreme Soup
金湯酸菜魚

or 或

Deep Fried Chicken Steak with Thai Sweet and Sour Sauce
香草炸雞扒配泰式甜酸醬

or 或

Char-grilled Lamb Chop with Rosemary Jus or Black Pepper Sauce
燒羊扒配迷迭香汁 或 黑椒汁

or 或

Risotto with Crab Meat and Baby Spinach
澳洲菠菜苗及蟹胸肉燉飯

or 或

Grilled Beef Steak with Garden Vegetables and Gravy or Black Pepper Sauce (Additional HK\$60)
燒牛扒配田園蔬菜及燒汁 或 黑椒汁 (另加港幣\$60)

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