

# **FESTIVE SEMI-BUFFET LUNCH MENU** 節慶半自助午膳菜譜

24-25/12/2023

COLD SEAFOOD ON ICE 冰鎮海鮮

APPETISERS AND SALAD BAR 自助頭盤及沙律吧 DAILY SOUP AND HOT DISHES 是日餐湯及熱盤 MAIN COURSE (CHOOSE ONE) 主菜 (任選以下一款)

#### Black Truffle Risotto

with Sautéed Wild Mushrooms and Aged Parmesan Cheese 黑松露意大利飯

配炒野菌及頂級巴馬臣芝士

or 或

## Pan-fried Snapper

with French Bean, Seasonal Vegetables, Parsley Coulis 香煎魰魚

配法邊豆、時令蔬菜、番茜忌廉汁

or 或

### Sous-vide Turkey

with Pancetta Brussels Sprouts. Glutinous Rice with Preserved Sausage. Caramelized Chestnut, Giblets Sauce

慢煮火雞

配煙肉小椰菜、臘味糯米飯、焦糖栗子、雞雜汁

or 或

## **Roasted Premium Beef Striploin**

with Seasonal Vegetables, Black Pepper Sauce 香烤頂級西冷牛扒 配時令蔬菜、黑椒汁

DESSERT BUFFET 自助甜品

Freshly Brewed Coffee or Tea 即磨咖啡或茗茶

成人 Adult:每位HK\$428 per person 小童 Child:每位HK\$328 per person

♥ Vegetarian 素菜

<sup>•</sup> 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

<sup>•</sup> 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



# **FESTIVE SEMI-BUFFET LUNCH MENU** 節慶半自助午膳菜譜

26.30/12/2023.1/1/2024

COLD SEAFOOD ON ICE 冰鎮海鮮

APPETISERS AND SALAD BAR 自助頭盤及沙律吧 DAILY SOUP AND HOT DISHES 是日餐湯及熱盤 MAIN COURSE (CHOOSE ONE) 主菜 (任選以下一款)

#### Black Truffle Risotto

with Sautéed Wild Mushrooms and Aged Parmesan Cheese 黑松露意大利飯

配炒野菌及頂級巴馬臣芝士

or 或

## Pan-fried Snapper

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配法邊豆、時令蔬菜、番茜忌廉汁

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## **Roasted Premium Beef Striploin**

with Seasonal Vegetables, Black Pepper Sauce 香烤頂級西冷牛扒 配時令蔬菜、黑椒汁

DESSERT BUFFET 自助甜品

Freshly Brewed Coffee or Tea 即磨咖啡或茗茶

成人 Adult:每位HK\$408 per person 小童 Child:每位HK\$308 per person

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# **FESTIVE SEMI-BUFFET LUNCH MENU** 節慶半自助午膳菜譜

31/12/2023

COLD SEAFOOD ON ICE 冰鎮海鮮

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配法邊豆、時令蔬菜、番茜忌廉汁

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DESSERT BUFFET 自助甜品

Freshly Brewed Coffee or Tea 即磨咖啡或茗茶

成人 Adult:每位HK\$428 per person 小童 Child:每位HK\$328 per person

Vegetarian 素菜

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