

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 Fillet with Pickled Vegetables in Supreme Soup
金湯酸菜魚

or 或

Creamy Mentaiko Spaghetti with Assorted Seafood
什錦海鮮明太子意大利粉

or 或

Deep-fried Pork Cutlet Burger with Japanese Curry and French Fries
日式咖哩吉列豬扒漢堡配薯條

or 或

Provençal Rack of Lamb with Mustard Gravy or Black Pepper Sauce
寶雲酥焗羊架配芥末燒汁 或 黑椒汁

or 或

Miso Halibut with Risotto Cake and Mayo
比目魚西京燒配意大利飯餅及沙律醬

or 或

Japanese Bento (Additional \$60)

Sirloin Beef Steak with Teriyaki Sauce, Garden Green Salad with Sesame Dressing,
Japanese Dumplings and Steamed Rice

日式便當 (另加港幣\$60)

照燒西冷牛扒、田園沙律配胡麻汁、日式煎餃子及白飯

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\$278	HK\$308
With Main Course 包括主菜	Adult 成人 HK\$338 Child 小童 HK\$268	Adult 成人 HK\$378 Child 小童 HK\$298

Dinner Beverage Special Offers 晚膳餐飲精選優惠

1. 50% off house wine by the glass 特選餐酒(每杯)半價

2. Enjoy 2-hour free flow of selected white wine, red wine, chilled juice and soft drinks at HK\$98 per person
2小時無限暢飲特選紅白葡萄酒、果汁及汽水只需每位港幣\$98

- Above prices are subject to 10% service charge based on original prices 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 (B)

APPETISERS AND SALAD BAR 自助頭盤及沙律吧

DAILY SOUP 是日餐湯

MAIN COURSE 主菜

Stir-fried Spare Rib with Preserved Black Olives & Honey Sauce and Steamed Rice
蜜餞豉角骨配白飯

or 或

Baked Pork Chop Rice with Cheese and Japanese Curry
日式咖喱芝士焗豬扒飯

or 或

Deep-fried Chicken Burger with Wasabi Mayonnaise and French Fries
炸雞漢堡配日式芥末醬及薯條

or 或

Provençal Rack of Lamb with Mustard Gravy or Black Pepper Sauce
寶雲酥焗羊架配芥末燒汁 或 黑椒汁

or 或

Pan-seared Salmon Fillet Wrapped with Nori and Wasabi Served with Roast Potato
香煎日式芥末海苔三文魚卷配燒薯

or 或

Grilled Beef Steak with Garden Vegetables and Gravy or Green Peppercorn Sauce (Additional HK\$60)
燒牛扒配田園蔬菜及燒汁 或 青胡椒汁 (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
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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

Hainanese Chicken Rice

海南雞飯

or 或

Creamy Mentaiko Spaghetti with Assorted Seafood

什錦海鮮明太子意大利粉

or 或

Deep-fried Pork Cutlet Burger with Japanese Curry and French Fries

日式咖哩吉列豬扒漢堡配薯條

or 或

Provençal Rack of Lamb with Mustard Gravy or Black Pepper Sauce

寶雲酥焗羊架配芥末燒汁 或 黑椒汁

or 或

Pan-seared Salmon Fillet Wrapped with Nori and Wasabi Served with Roast Potato

香煎日式芥末海苔三文魚卷配燒薯

or 或

Japanese Bento (Additional \$60)

Sirloin Beef Steak with Teriyaki Sauce, Garden Green Salad with Sesame Dressing,
Japanese Dumplings and Steamed Rice

日式便當 (另加港幣\$60)

照燒西冷牛扒、田園沙律配胡麻汁、日式煎餃子及白飯

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