

### PIERSIDE Bar & Restaurant

# Seafood Semi-Buffet Dinner Feast

## 海鮮半自助晚餐盛宴(A)

SEAFOOD ON ICE, APPETISERS AND SALAD BAR 自助海鮮、頭盤及沙律吧

DAILY SOUP 是日餐湯 MAIN COURSE 主菜

Sautéed Prawns with Black Bean Sauce and Pan-fried Rice Vermicelli 豉汁大蝦拌煎米粉底

or 或

Grilled Assorted Seafood Skewer with Garlic, Chilli and Lemon Sauce 燒雜錦海鮮串配蒜香辣椒檸檬汁

or 或

Pan-fried Ocean Prawns with Chardonnay and Herb Cream Sauce 香煎大海蝦配香草白酒汁

or 或

Roasted Provencal Rack of Lamb with Mushroom Gravy 香烤寶雲酥羊架配蘑菇燒汁

or 或

Pan-fried Salmon and Scallop Roll with Creamy Crab Roe Sauce 香煎三文魚帶子卷配香滑蟹子忌廉汁

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

每位成人港幣 HK\$428 per adult 每位小童港幣 HK\$328 per child

- 1.50% off house wine by the glass 特選餐酒(每杯)半價
- 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
- ullet Subject to 10% service charge based on the original price 另收取以原價計算之加一服務費
  - ullet 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
  - Photo is for reference only 圖片只供參考



# PIERSIDE

## Seafood Semi-Buffet Dinner Feast

## 海鮮半自助晚餐盛宴(B)

SEAFOOD ON ICE, APPETISERS AND SALAD BAR 自助海鮮、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 蜜餞欖角骨

or 或

Braised Seafood with Boiled Potatoes (Shrimp, Fish Fillet, Scallop, Squid and Shelled Mussel) 燴海鮮配烚薯 (海蝦、魚柳、帶子、魷魚及青口)

or 或

Beef Burger with Crispy Soft-shell Crab, Thousand Island Dressing and French Fries 牛肉漢堡配酥炸軟殼蟹、千島汁及薯條

or 或

Roasted Provencal Rack of Lamb with Mushroom Gravy 香烤寶雲酥羊架配蘑菇燒汁

or 或

Teriyaki Halibut with Roasted Potatoes and Garden Greens 照燒比目魚配香烤薯仔及田園蔬菜

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

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# Seafood Semi-Buffet Dinner Feast

## 海鮮半自助晚餐盛宴(C)

SEAFOOD ON ICE, APPETISERS AND SALAD BAR 自助海鮮、頭盤及沙律吧

DAILY SOUP 是日餐湯 MAIN COURSE 主菜

Stewed Chicken Noodles 嫩雞湯煨麵

or 或

Baked Crab Meat and Wild Mushrooms with Mornay Sauce 香焗蟹肉及野菌配法式芝士白汁

or 或

Salmon Shrimp Burger with Cheddar Cheese and French Fries 三文魚海蝦車打芝士漢堡配薯條

or 或

Roasted Provencal Rack of Lamb with Mushroom Gravy 香烤寶雲酥羊架配蘑菇燒汁

or 或

Baked Halibut Fillet with Herb Tomato Crust 香焗比目魚配香草番茄麵包糠薄脆

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

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# Seafood Semi-Buffet Dinner Feast

## 海鮮半自助晚餐盛宴(D)

SEAFOOD ON ICE, APPETISERS AND SALAD BAR 自助海鮮、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

Sautéed Shrimp, Crab Meat and Mushroom Risotto 海蝦蟹肉蘑菇意大利飯

or 或

Pan-fried Tiger Prawns with Roasted Potatoes and Herb Cream Sauce 香煎虎蝦配香烤薯仔及香草忌廉汁

or 或

Roasted Provencal Rack of Lamb with Mushroom Gravy 香烤寶雲酥羊架配蘑菇燒汁

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

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

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