



PIERSIDE  
Bar & Restaurant

# Mushroom & Seafood Semi-buffet Dinner Feast

## 珍菌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

Pan-fried Chicken with Sand Ginger and Morel Mushroom,

Served with Steamed Rice

鮮沙薑羊肚菌煎雞配白飯

or 或

Grilled Assorted Seafood and Mushroom Skewer

with Garlic, Chilli and Lemon Sauce

燒雜錦海鮮野菌串配蒜香辣椒檸檬汁

or 或

Minced Shrimp Stuffed Baked Portobello Mushroom with Pesto Green Oil

香焗蝦膠釀大啡菇配意大利香草油

or 或

Grilled Lamb Chop with Black Truffle Gravy Sauce

燒羊扒配黑松露燒汁

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

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

• Subject to 10% service charge based on the original price 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

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# Mushroom & Seafood Semi-buffet Dinner Feast

## 珍菌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

Steamed Chicken with Himematsutake Mushroom and  
Chinese Herbs in Bamboo Basket,  
Served with Steamed Rice  
籠仔姬松茸藥膳蒸雞配白飯

or 或

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

or 或

Double Cheese Beef Burger with Wild Mushroom, Served with French Fries  
野菌雙層芝士牛肉漢堡及薯條

or 或

Grilled Lamb Chop with Black Truffle Gravy Sauce  
燒羊扒配黑松露燒汁

or 或

Baked Halibut Fillet with Portobello Mushroom and Herb Cream Sauce  
香焗比目魚配大啡菇及香草忌廉汁

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

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

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# Mushroom & Seafood Semi-buffet Dinner Feast

## 珍菌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

Braised Goose Webs and Wild Mushrooms

with Thick Noodles in Abalone Sauce

鮑汁野菌鵝掌撈粗麵

or 或

Wild Mushroom and Mexican Chicken Risotto

野菌及墨西哥雞肉意大利飯

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

Grilled Lamb Chop with Black Truffle Gravy Sauce

燒羊扒配黑松露燒汁

or 或

Pan-fried Sole Fillet with Wild Mushroom Purée and Tomato Salsa

香煎龍脷柳配野菌蓉及番茄莎莎

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

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Dinner Beverage Special Offers 晚膳餐飲精選優惠

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# Mushroom & Seafood Semi-buffet Dinner Feast

## 珍菌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

Poached Fish with Spicy Oil in Sichuan Style

四川水煮魚

or 或

Japanese Mentaiko Seafood Pasta with Mushroom Cream Sauce

明太子海鮮意粉配蘑菇忌廉汁

or 或

Slow-cooked Chicken Roll with Forest Mushroom Sauce

慢煮雞卷配香濃野菌汁

or 或

Grilled Lamb Chop with Black Truffle Gravy Sauce

燒羊扒配黑松露燒汁

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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### Dinner Beverage Special Offers 晚膳餐飲精選優惠

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