

21 Oct to 31 Oct 06:30PM - 09:30PM

## SEMI-BUFFET DINNER

Mon - Sun & PH 星期一至日及公眾假期: FROM \$458 ADULT 成人 | \$358 CHILD 小童 | \$398 SENIOR 長者

Child price applies to children aged 3 to 12 小童價適用於3至12歲之兒童 Senior price applies to individuals aged 65 years old or above 長者價適用於65歲或以上之人士

#### APPETISER & HEALTHY CORNER

**A@UAGREEN** 



Our Vegetables in the Salad Bar are Healthy & Eco-friendly, thanks to Hydroponic Farming 沙律吧的蔬菜採用澳洲水耕技術種植,食得健康又環保

### MAIN - Choose one per person

Grilled USDA Choice Beef Tomahawk Steak (for 4) 烤美國斧頭牛扒(4位用)

Provencal US Beef Short Ribs (for 2) 法式寶雲酥烤焗美國牛仔骨(2位用)₺

Grilled 1855 Black Angus Beef Flank Steak +\$30 pp 每位 烤美國1855黑安格斯牛胸腹扒

Grilled Australian Beef Ribeye Steak +\$60 pp 每位 烤澳洲肉眼牛扒

Grilled Australian Tajima Wagyu Striploin +\$150 pp 每位 烤澳洲但馬和牛西冷牛扒

Grilled Australian Tajima Wagyu Striploin with Half Lobster +\$200 pp 每位 烤澳洲但馬和牛西冷牛扒伴龍蝦 (半隻) Duck Leg Confit with Citrus Sauce and Cauliflower Couscous 橘子汁油封鴨髀配中東小米椰菜花飯

Korean Lamb Shank with Spicy Rice Cake 韓式燴羊膝配辣炒年糕 💋 🖒

Chinese Steamed Halibut 中式蒸比目魚

Creamy Kale and Spinach Spaghetti with Cottage Cheese 羽衣甘藍菠菜茅屋芝士忌廉意大利粉 🌍

Grilled Octopus and Chorizo Risotto 西班牙辣肉腸烤八爪魚意大利燴飯 🍼

#### Death's Head 骷髏共舞

Roasted Pork Ribs and Nurnberger Sausage with Smoked Green Pepper Sauce (for 2) 香烤豬肋骨伴紐倫堡香腸伴煙燻青椒汁

#### Ocean's Devil 暗黑魔魚

Baked Buffalo Devilled Monkfish 焗香辣水牛城鮟鱇魚 🤌

# HALOWEN Specials

Buy-1-Get-1-Free on Spooktacular Sips 萬聖節特飲買一送

Witch's Brew (Mocktail 無酒精) \$68 Green Goblin (Cocktail 雞尾酒) \$108

MORE SPOOKY DISHES TO BE SERVED AT LIVE COOKING STATION. 大廚即場烹調呈獻更多趣怪造型的萬聖節美食



#### **ADD-ON**

Sautéed Spinach 炒菠菜 \$38 French Fries with Truffle Sauce 薯條配松露醬 \$38 Sautéed Mixed Mushroom 炒雜菌 \$38 Mussels in Chinese Rose Liqueur 玫瑰露煮青口 \$68 Sautéed Vegetable with Pesto 香草醬炒雜菜 \$38

#### **DESSERT BUFFET**

Corkage fee \$200 per bottle | Cake-cutting fee \$150 per cake 開瓶費每瓶\$200 | 切餅費每個\$150





