



SERVING DATE & TIME 1 July - 15 Sep 2024 6:30PM - 9:30PM

SUMMER BLISS: THE TASTE OF THAI

盛夏泰滋味

SEMI-BUFFET DINNER

FROM \$458 (ADULT 成人) | \$358 (CHILD 小童) | \$398 (SENIOR 長者)

CHEF TABLE (ALL-YOU-CAN-EAT)

SEAFOOD ON ICE 冰鎮海鮮

SNOW CRAB LEGS JADE WHELK 雪花蟹腳 翡翠螺 **COOKED SEA SHRIMP** MUSSEL 青口

SASHIMI STATION 雜錦刺身

SALMON **OCTOPUS** 八爪魚 三文魚 SWEET SHRIMP TSUBUGAL 甜蝦 馬刀貝 TUNA SNAPPER 吞拿魚 鯛魚

SOUP & BREAD 湯 & 麵包

CHINESE SOUP 中式老火湯 THAI SOUP

APPETISER&SALAD 頭盤及沙律

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

NEW! SERVED WITH THAI FUSION SALAD

···◆ MAIN 主菜 - Choose one per person 每位選一款 ◆····

BEEF TOMAHAWK WITH NAM JIM JAEW SAUCE (FOR 4) 牛斧頭扒配泰式沾醬 (4位用)

ROASTED LEMONGRASS LAMB RACK (FOR 2) 香烤泰式香茅羊架 (2位用)

THAI STYLE VOLCANIC PORK KNUCKLE WITH CRISPY PORK SKIN AND THAI PORK LARB SALAD (FOR 2) 泰式火山豬手配脆皮豬皮和泰式豬肉沙律(2位用)

BAKED THAI CURRY HALIBUT (FOR 2) 烤泰式咖哩比目魚(2位用)

THAI STYLE ROASTED CHICKEN 泰式烤雞《

STEAMED HALIBUT WITH THAI SEAFOOD SAUCE 泰式海鮮醬蒸比目魚

MASSAMAN CURRY LAMB SHANK WITH THAI JASMINE RICE 瑪莎文咖哩羊膝配泰國香米飯 🥒

GRILLED US ANGUS BEEF RIBEYE +\$60 WITH NAM JIM JAEW SAUCE 烤美國安格斯牛肉眼扒配泰式沾醬

GRILLED US ANGUS BEEF SIRLOIN (+\$30) WITH NAM JIM JAEW SAUCE 烤美國安格斯牛西冷扒配泰式沾醬

SEAFOOD SPAGHETTI IN CREAMY TOM YUM SAUCE 冬蔭功海鮮意大利麵 🍠 👍

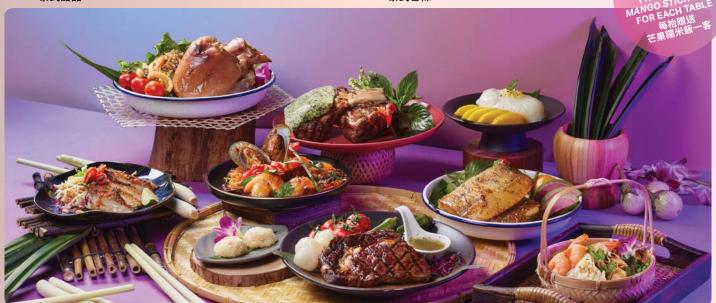
LOBSTER TAIL IN THAI YELLOW CURRY SAUCE (+\$100) WITH THAI JASMINE RICE 泰式黃咖喱龍蝦尾配泰國香米飯 🥒

THAI GREEN CURRY RISOTTO WITH MIXED VEGETABLES 泰式青咖哩雜菜燴飯 🤏 🤳

-··· 🏵 DESSERT BUFFET 自助甜品 🗫 🕆

THAI DESSERT 表式甜品

THAI STYLE POPSICLES





Corkage fee \$200 per bottle | Cake-cutting fee \$150 per cake