

# 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



Healthy  
&  
Eco-friendly

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) 👍

Provençal 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) 👍

Crispy Pork Knuckle and Bratwurst Sausage with French Fries (for 2)  
香脆炸豬手伴德國香腸配炸薯條 (2位用)

Duck Leg Confit with Citrus Sauce and Cauliflower Couscous  
橘子汁油封鴨腩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 🍴

MORE DISHES TO BE SERVED AT LIVE COOKING STATION. 大廚即場烹飪呈獻更多美食。



## ADD-ON

Sautéed Spinach 炒菠菜 **\$38**  
Sautéed Mixed Mushroom 炒雜菌 **\$38**  
Sautéed Vegetable with Pesto 香草醬炒雜菜 **\$38**

French Fries with Truffle Sauce 薯條配松露醬 **\$38**  
Mussels in Chinese Rose Liqueur 玫瑰露煮青口 **\$68**

## 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