

# SEMI-BUFFET LUNCH

Senior aged 65 or above can enjoy \$60 off on main dishes 65歲或以上之長者可享主菜減\$60優惠

## APPETISER & HEALTHY CORNER



### LIGHT BUFFET 輕盈自助餐 \$188

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

Creamy Kale and Spinach Spaghetti  
with Cottage Cheese

羽衣甘藍菠菜茅屋芝士忌廉意大利粉 🍴

\$228

Crispy Turmeric Coconut Half Chicken

香脆薑黃椰子雞 (半隻) 👍

\$258

Korean Fried Chicken Kimchi Burger  
with French Fries

韓式炸雞泡菜漢堡配薯條 🍴

\$258

Herb Crusted Baked Halibut  
with Dill Hollandaise Sauce

焗香草脆皮比目魚配刁草荷蘭醬

\$258

Grilled Octopus and Chorizo Risotto

西班牙辣肉腸烤八爪魚意大利燴飯 🍴

\$258

Grilled Chestnut-fed Pork Collar  
with Corn Salsa

烤栗飼豬柳配粟米莎莎 👍

\$268

Grilled Australian Beef Ribeye Steak

烤澳洲肉眼牛扒 👍

\$308

Baked Lobster in Cheesy E-fu Noodles

芝士焗龍蝦伊麵 👍

\$368

Coffee | Tea Included 附咖啡 | 茶



## ADD-ON

Oven-roasted Baby Vegetable

燒焗雜菜

\$48

Roasted Forest Mushroom

香烤野菌

\$38

Sautéed Baby Spinach

炒菠菜苗

\$38

French Fries (Cajun/Truffle)

薯條 (卡真/松露醬) 🍴

\$38

Daily Cake from Nina Patisserie

Nina Patisserie 是日精選蛋糕

\$45

Mussels in Chinese Rose Liqueur

玫瑰露煮青口

\$68

## HÄAGEN-DAZS ICE CREAM 任食雪糕

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



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### MAIN

Saffron Risotto  
with Courgette and Sun-dried Tomato  
小胡瓜乾番茄番紅花意大利燴飯 🍴

\$228

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

\$258

German Bratwurst Sausage  
and Cheese Casserole  
芝士燴德國豬肉腸

\$258

Japanese Dashi-poached Salmon  
with Soba Noodles  
日式高湯浸三文魚配蕎麥麵

\$258

Crabmeat Spaghetti  
in Sea Urchin Mentaiko Sauce  
明太子海膽醬蟹肉意大利粉

\$258

Grilled Buffalo Pork Tomahawk  
烤水牛城斧頭豬扒 🍴

\$288

Grilled Australian Beef Striploin Steak  
烤澳洲西冷牛扒 🍴

\$308

Stir-fried Lobster in Black Bean Sauce  
with Crispy Noodles  
豉汁炒龍蝦配脆麵 🍴

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Wild Mushroom Risotto  
with Parmesan Cheese and Truffle Oil  
野菌松露油巴馬臣芝士意大利燴飯 🍄

\$228

Roasted Drunken Half Chicken  
烤酒香黃油雞 (半隻)

\$258

Classic Wagyu Burger with French Fries  
經典和牛漢堡配薯條

\$258

Porcini Stock-poached Monkfish on Barley  
with Fennel and Carrot  
茴香甘筍薏米牛肝菌高湯煮鮫鱈魚

\$258

Seafood Arrabbiata Spaghetti  
香辣茄汁海鮮意大利粉 🍷 🍴

\$258

Roasted Pork Ribs  
with Smoked Green Pepper Sauce  
煙燻青椒汁烤排骨 🍷

\$268

Grilled 1855 Black Angus Beef Flank Steak  
烤美國1855黑安格斯牛胸腹扒 🍷

\$308

Grilled Half Lobster with Lemon Herb Butter  
and Spaghetti with Lobster Sauce  
烤半隻龍蝦配檸檬香草牛油及龍蝦汁意粉 🍷

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