

SEMI-BUFFET DINNER

FROM \$588 ADULT 成人 | \$488 CHILD 小童 | \$528 SENIOR 長者
Child prices apply to children aged 3 to 12 小童價適用於3至12歲之兒童
Senior prices apply to individuals aged 65 years old or above 長者價適用於65歲或以上之人士

WELCOME DRINK

A complimentary glass of NV Richland Sparkling Cuvée 55 per adult
每位成人可免費獲贈NV Richland Sparkling Cuvée 55汽酒一杯

APPERISER BUFFET & HEALTHY CORNER

Seafood on Ice 冰鎮海鮮 | Assorted Sashimi 雜錦刺身 | Soup 中西餐湯
Salad Bar featuring Hydroponically grown vegetables 澳洲水耕蔬菜沙律吧

MAIN - Choose one per person

Veal or Beef Tenderloin and Duck Liver with Port Wine Sauce
燒牛仔柳或牛柳及鴨肝配砵酒汁

Grilled Spanish Chestnut Pork Collar with Creamy Roasted Red Pepper Sauce
西班牙栗飼豬柳配忌廉紅椒汁

Grilled Octopus and Scallops with Potato Foam
烤八爪魚及帶子配新薯泡沫

Pan-fried Halibut with Green Pea Puree and Beetroot Jelly
香煎比目魚柳配綠豆蓉及紅菜頭啫喱

+HK\$150 for Lobster Thermidor (Half) 法式芝士忌廉焗龍蝦 (半隻)

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



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

ADD-ON

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