

FATHER'S DAY SEMI-BUFFET LUNCH FROM \$398 (ADULT 成人) | \$298 (CHILD 小童) | \$338 (SENIOR 長者)

CHEF TABLE (ALL-YOU-CAN-EAT)

SEAFOOD ON ICE 冰鎮海鮮

FRESH PRAWN 鮮蝦

MUSSEL

青口

CLAM 白蜆

SOUP & BREAD 湯 & 麵包

CHINESE SOUP 中式老火湯

MUSHROOM SOUP

蘑菇湯

ASSORTED BREAD ROLLS

什錦麵包

SASHIMI STATION 雜錦刺身

SALMON

TSUBUGAL

三文魚

馬刀貝

SWEET SHRIMP 甜蝦

SNAPPER

鯛魚

OCTOPUS 八爪魚

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

MAIN 主菜 - Choose one per person 每位選一款

PUMPKIN MOREL RISOTTO WITH ASPARAGUS AND PINE NUTS 南瓜羊肚菌意大利飯配蘆筍及松子 💝

DUCK LEG CONFIT WITH MARMALADE SAUCE 法式油封鴨腿配柑橘醬

HAINANESE CHICKEN WITH FRAGRANT RICE 海南雞配油飯

BAKED LEMON GARLIC GROUPER FILLET WITH TOMATO SALSA 檸檬蒜蓉焗石斑魚柳配蕃茄莎莎醬

SEAFOOD SPAGHETTI IN LOBSTER SAUCE 海鮮龍蝦汁意粉

GRILLED PORK TOMAHAWK 香烤斧頭豬扒

GRILLED US ANGUS BEEF SIRLOIN 烤美國安格斯西冷牛扒。

STIR-FRIED LOBSTER TAIL IN BLACK BEAN SAUCE WITH CRISPY NOODLES +\$100 豉汁炒龍蝦尾配脆麵 🖒

WAGYU BEEF & DUCK LIVER BURGER 和牛鴨肝漢堡 ~

CHIU CHOW STYLE RISOTTO WITH JUMBO OYSTER 潮式珍寶蠔燉飯 🔷

PAN-FRIED WAGYU PICANHA STEAK 香煎和牛臀腰肉 🗻

DESSERT BUFFET 自助甜品









