SUMMER BLISS: THE TASTE OF THAI

盛夏泰滋味

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

■◆ 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 🏵 ---Assorted Vegetables Spaghetti Japanese Style Risotto with Grilled Mackerel in Pomodoro Sauce 日式意大利飯配和風燒鯖魚 \$258 雜菜番茄羅勒醬意粉 🦈 \$228 Braised Pork Belly with Vegetable Red Rice 燉五花肉配雜菜紅米飯 🖒 \$268 Pan-fried Salmon with Cherry Tomato Caponata 香煎三文魚配西西里島燉車厘茄 \$258 **Grilled US Angus Beef Ribeye** with Nam Jim Jaew Sauce Thai Roasted Half Chicken 烤美國安格斯肉眼牛扒配泰式沾醬 🖒 🧆 \$308 泰式烤黃油雞半隻 \$258 Lobster Tail in Thai Yellow Curry Sauce Fish and Chips with Thai Jasmine Rice 炸魚薯條 \$258 泰式黃咖喱龍蝦尾配泰國香米飯 🍼 🧆 \$368

Coffee | Tea Included 附咖啡 | 茶



→ ADD-ON

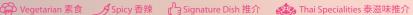
Oven-roasted Baby Vegetable 燒焗雜菜	\$48	French Fries (Cajun/Truffle) 薯條 (卡真/松露醬) 💋	\$38
Roasted Forest Mushroom 香烤野菌	\$38	Daily Cake from Nina Patisserie Nina Patisserie 是日精選蛋糕	\$45
Sautéed Baby Spinach 炒菠菜苗	\$38	Mussels in Chinese Rose Liqueur 玫瑰露煮青口	\$68











SERVING TIME 12:00NN - 02:30PM

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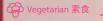
··· ◆ MAIN ◆··· ~ Seafood Spaghetti in Lobster Sauce **Pumpkin Morel Risotto** with Asparagus and Pine Nuts 海鮮龍蝦汁意粉 \$258 南瓜羊肚菌意大利飯配蘆筍及松子祭 \$228 Grilled Pork Tomahawk 香烤斧頭豬扒 🖒 \$288 Duck Leg Confit with Marmalade Sauce 法式油封鴨腿配柑橘醬 \$258 Grilled Australia T-Bone Steak with Nam Jim Jaew Sauce Hainanese Chicken with Fragrant Rice 烤澳洲T骨牛扒配泰式沾醬 🖒 🧆 \$338 海南雞配油飯 \$258 **Lobster Tail in Thai Yellow Curry Sauce** Baked Thai Curry Halibut with Thai Jasmine Rice 烤泰式咖喱比目魚 🖒 🧆 \$258 泰式黃咖喱龍蝦尾配泰國香米飯 🍼 🧆 \$368

Coffee | Tea Included 附咖啡 | 茶



Oven-roasted Baby Vegetable French Fries (Cajun/Truffle) 燒焗雜菜 \$48 薯條(卡真/松露醬) \$38 Roasted Forest Mushroom Daily Cake from Nina Patisserie 香烤野菌 \$38 Nina Patisserie 是日精選蛋糕 \$45 Sautéed Baby Spinach Mussels in Chinese Rose Liqueur \$38 \$68

→ ·· ◆ THAI STYLE POPSICLES 泰式雪條 ◆ · · ◄









Vegetarian 素食 Spicy 香辣 Signature Dish 推介 Thai Specialities 泰滋味推介

SERVING TIME 12:00NN - 02:30PM

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MAIN ...

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Vegetable Lasagna 素菜千層麵 🌳	\$228	Roasted Half Drunken Chicken 烤酒香黃油雞半隻	\$258			
Classic Wagyu Beef Burger with French Fries (Cajun/Truffle)		Texas Style Pork Belly with BBQ Sauce 德州風味烤五花肉配燒烤醬	\$268			
經典和牛漢堡配薯條 (卡真/松露醬)	\$258	Grilled US Angus Beef Sirloin with Nam Jim Jaew Sauce				
Japanese Miso Glazed Halibut 比目魚西京燒 👍	\$258	烤美國安格斯西冷牛扒配泰式沾醬 🖒 🐟	\$308			
Seafood Spaghetti in Creamy Tom Yum Sauce 冬蔭功海鮮意大利麵 🌛 🧆	\$258	Lobster Tail in Thai Yellow Curry Sauce with Thai Jasmine Rice 泰式黃咖喱龍蝦尾配泰國香米飯 💋 🧆	\$368			

Coffee | Tea Included 附咖啡 | 茶



- · ◆ ADD-ON ◆ · · -

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---- THAI STYLE POPSICLES 泰式雪條 ◈---







