

## Semi Dinner Buffet 半自助晚餐

6:30pm - 9:30pm 晚上6時30分至9時30分



Appetiser, Salad, Soup of the Day, Fresh Oyster, Seafood on Ice, Assorted Sashimi & Sushi, Assorted Hot Snacks, Dessert, Ice-cream, Chilled Orange Juice, Freshly Brewed Coffee or Tea

頭盤、沙律、是日餐湯、生蠔、冰鎮海鮮、雜錦魚生壽司、各款熱食、甜品、雪糕、橙汁、即磨咖啡或茶

## Monday – Friday 星期一至五

Adult 成人: \$358 / person 位 Child 小童: \$198 / person 位



Saturday – Sunday, Public Holiday 星期六、日及公眾假期 Adult 成人: \$388 / person 位 Child 小章: \$218 / person 位

## Additional Main Course 另加主菜

Korean Roasted Local Pork Spare Ribs, Chili, Citron Honey

韓式柚子蜜燒金沙骨

\$158



Shanghai Braised Meatball, Pork Knuckles & Ginger Stew, Vegetable Rice 紅燒獅子頭 豬腳萬 菜飯

**|**于頭,豬腳畫,采即

\$158



Hainanese Chicken Lemon Grass Rice

海南雞, 香茅飯

\$158

Indian Curry Your choice of: Chicken or Beef Steamed Basmati Rice, Paratha

> 印式咖喱 可選: 雞肉或牛肉 印度長米飯, 印度煎餅

> > \$138 🎉

Grilled Prime Beef Sirloin French Fries, Cognac Mushroom Sauce

> 燒西冷扒 薯條, 干邑蘑菇汁 \$188

Ravioli Crab & Ricotta Cheese Spinach, Lemon, Sage, Parmesan Cheese

芝士蟹肉意大利雲吞 菠菜, 檸檬, 鼠尾草, 巴馬臣芝士

\$108

Roasted New Zealand Lamb Chop Potato Mousseline, Mint Yogurt 燒紐西蘭羊扒 忌廉薯蓉, 薄荷乳酪

\$178 **H** 

φίσο

Asparagus Risotto Creme fraiche, Parmesan Cheese

蘆筍意大利飯 法式酸忌廉, 巴馬臣芝士

\$108 🛭

Steamed Norwegian Salmon in Grape Leave Poppy Seed Butter Sauce 葡萄葉蒸三文魚

罌粟子牛油汁 \$168



## Beverage Offers 飲品優惠 -

Sauvignon Blanc, Blowfish, South Australia \$38 / glass 杯 Cabernet Merlot, Blowfish, South Australia \$48 / glass 杯

Wine Package 紅白酒暢飲套餐 \$88 / guest 位 House Red & White Wine, Soft Drinks 特選紅白酒, 汽水

Bubbles Package 汽酒暢飲套餐 \$108 / guest 位 House Sparkling Wine, Red & White Wine, Soft Drinks 特選汽酒, 紅白酒, 汽水





