

Oyster & Seafood Semi Dinner Buffet

生蠔海鮮半自助晚餐

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 小童: \$218 / person 位

Additional Main Course 另加主菜

Steamed Local Pomfret,
Black Bean Paste,
Steamed Rice

豉汁蒸本地鰻魚, 白飯

\$168



Wok-fried Local Batfish Fillet,
XO Sauce, Steamed Rice

XO醬炒本地燕魚球, 白飯

\$168



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



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

Asparagus Risotto
Creme Fraiche,
Parmesan Cheese

蘆筍意大利飯
法式酸忌廉, 巴馬臣芝士

\$108



Grilled Prime Beef Sirloin
French Fries, Cognac Mushroom Sauce

燒西冷扒
薯條, 干邑蘑菇汁

\$188

Roasted New Zealand
Lamb Chop
Potato Mousseline, Mint Yogurt

燒紐西蘭羊扒
忌廉薯蓉, 薄荷乳酪

\$178



Steamed Norwegian Salmon
in Grape Leave
Poppy Seed Butter Sauce

葡萄葉蒸三文魚
罌粟子牛油汁

\$168



Salmon comes from an ASC certified responsible farm. www.asc-aquaculture.org

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



Get a free Somersby or Carlsberg Draught for every 2 orders of main course
每點 2 份主菜即可獲得一杯蘋果酒或嘉士伯生啤



Vegetarian 素食



Spicy 辣



Using Halal product 伊斯蘭教之食品