



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

Fresh Oysters, Seafood on Ice, Assorted Sashimi & Sushi, Appetiser, Salad,
Soup of the Day, Assorted Hot Snacks, Dessert, Ice Cream,
Seasonal Drink, Freshly Brewed Coffee or Tea



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



Sunday - Thursday 星期日至四

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

Additional Main Course 另加主菜

Grilled Prime Beef Sirloin
French Fries, Bearnaise Sauce

燒西冷扒
薯條、法式蛋黃牛油醬

\$188

Roasted Lamb Chop
Potato Mousseline, Rosemary Gravy

燒羊扒
忌廉薯蓉、迷迭香燒汁

\$188

Wok-fried Hokkaido Scallops,
Prawns, XO Sauce
Steamed Rice

XO醬炒北海道帶子蝦仁
白飯

\$188



Pan-fried Halibut
Asparagus, Citrus Fruit Salsa

香煎鰈魚
蘆筍、柑橘莎莎醬

\$168

Grilled Salmon Fillet
Confit Portabello, Beurre Blanc

烤三文魚
油封大啡菇、白酒奶油醬

\$168



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

Indian Curry
Chicken Masala / Lamb Bhuna /
Beef Masala

印度咖喱

雞肉瑪莎拉／羊肉布拿／牛肉瑪莎拉

\$168

Hainanese Chicken
Lemon Grass Rice

海南雞、香茅飯

\$168

Vegetarian Pizza
San Marzano Tomatoes, Mozzarella,
Baby Spinach, Mushrooms, Olives

素菜薄餅

蕃茄、水牛芝士、菠菜苗、蘑菇、橄欖

\$138

Beverage Offers 飲品優惠

N.I.P Jasmine Tea Gin & Tonic N.I.P 無名氏茉莉茶琴酒湯力 \$48 / glass 杯
Sauvignon Blanc, Blowfish, South Australia \$48 / glass 杯
Cabernet Merlot, Blowfish, South Australia \$58 / 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



All prices are subject to 10% service charge
以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preferences
如有任何食物敏感或膳食偏好, 請知會餐廳職員



Vegetarian 素食



Spicy 辣