EXPERIENCE THE ART OF THE PLATES.

TO LIVE A TRUE MOMENT AT THE TABLE,

BEGINS WITH A DREAM AND CONTINUES

ON TO SIMPLICITY.

BEVERAGE

WINE			GLASS BOTTLE	
CHAMPAGNE & SPARKLING WINE				
NV	VEUVE CLICQUOT YELLOW LABEL BRUT	180	928	
NV	RU INART 'R DE RU INART', CHAMPAGNE, FRANCE		1190	
NV	PROSECCO, BOTTER "VIA DELLE CAMELIE, ITALY	130	630	
WHITE				
2022	CHABLIS DOMAINE OUDIN, FRANCE	190	900	
2018	CHARDONNAY, STARMONT, CALIFORNIA, U.S.A.	150	720	
2022	SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUH, NEW ZEALAND	170	580	
RED				
2020	FAIVELEY BOURGOGNE ROUGE BURGUNDY, FRANCE	220	1080	
2016	GRAN RESERVA, LAN, RIOJA, SPAIN	170	800	
2023	CABERNET SAUVIGNON, CANYON ROAD, USA	120	580	
WATER				
ACQUA PANNA (750ML)			78	
SAN-PELLEGRINO (750ML)			78	
SOFT DRINKS				
COKE, DIET COKE, SPRITE, GINGER ALE, GINGER BEER			65	
JUICES				

75

ORANGE, CARROT, MANGO, GRAPEFRUIT, APPLE

EASTER SEAFOOD SEMI-DINNER BUFFET 復活節海鮮半自助晩餐

每位 \$798 per person 兒童(5至11歲)每位 \$458 per child (aged 5 to 11)

APPETISERS 前菜

SEAFOOD ON ICE 時令冰鎮海鮮

ABALONE, SNOW CRAB LEG, LOBSTER, MUSSELS, OYSTER, CLAMS, CRAYFISH [C][SS] • 飯魚、蟹腳、龍蝦、青口、牛蠔、蜆、小龍蝦

ASIAN SALAD'S AND EASTER COLD DISHES 亞洲風味沙律及凍盤

SOUP OF THE DAY 是日精選湯

CREAMY CARROT SOUP [SS] [V] 紅蘿蔔忌廉湯

CARVING STATION 精選燒烤 (3 SELECTIONS 3種款式)

OP BEEF RIBS & EASTER DIJON GLAZED HAM 常骨牛肋肉及復活節芥末烤火腿

SALMON WELLINGTON [M][SS] 三文魚威靈頓

MIDDLE COURSES 第二道菜
(TO BE SHARED ON THE TABLE 分享菜式)

ORECCHIETTE "SEAFOOD "CARBONARA 卡邦尼海鮮貓耳朵意粉

WOK-FRIED JUMBO PRAWN WITH GOLDEN SALTY EGG YOLK [C] 黃金蛋黃珍寶大蝦

THAI MINCED CHICKEN & KRAPOW, LETTUCE WRAP[D][N] 泰式炒雞肉碎、羅勒葉、生菜包

GRILL MISO EGGPLANT WITH SESAME & CHIVES [D] 烤味噌茄子配芝麻及蔥

[M] Signature [V] Vegetarian [G] Gluten Free
[D] Dairy Free [SS] Sustainable [N] Contains Nut [C] Crustaceans
Please let us know if you have any food allergies or special dietary requirements
Prices are in HKD and subject to 10% service charge
[M] 探險 [V] 表合 [G] 不含薪質 [D] 無到即只 [SS] 可持續合材 [N] 含有取里 [C] 用熱類

[M]招牌 [V] 素食 [G] 不含麩質 [D] 無乳製品 [SS] 可持續食材 [N] 含有堅果 [C] 甲殼類 如您對任何食物有過敏反應或需要其他膳食的安排,請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。

EASTER SEAFOOD SEMI-DINNER BUFFET 復活節海鮮半自助晩餐

MAIN COURSE 主菜 (PLEASE CHOOSE ONE 任撰一項)

LOBSTER THERMIDOR [M][C]

Half Gratin Boston Lobster, Parsley, Creamy Bisque, Kale

法式焗龍蝦 [M][C] 波士頓龍蝦(半隻)、番茜、龍蝦汁、羽衣甘藍

PAN SEARED SALMON [D][SS]

Bleu Blanc Sauce, Grill Zucchini, Dill, Salmon Egg & Caviar

香煎三文魚

法式白忌廉汁、烤意式青瓜、刁草、三文魚籽及魚子醬

SPINACH & RICOTTA MEZZALUNE [V]

Carrot Puree, Baby Carrot, Spinach & Truffle

菠菜意大利雲吞 [V] 紅蘿蔔蓉、迷你甘筍、菠菜及黑松露

BEEF TOURNEDOS [M]

Seared Foie Gras, Horseradish Mashed Potatoes, Spinach, Beef Jus

菲力牛排 [M]

煎鵝肝、辣根馬鈴薯、菠菜、牛肉汁

[Supplement 另加 \$128]

SWEET 甜品

ASSORTED CAKES & PETIT PATISSERIE 各式蛋糕及糕點

ICE CREAM STATION 精選雪糕

[M] Signature [V] Vegetarian [G] Gluten Free
[D] Dairy Free [SS] Sustainable [N] Contains Nut [C] Crustaceans
Please let us know if you have any food allergies or special dietary requirements
Prices are in HKD and subject to 10% service charge

[M]招牌[V]素食[G]不含麩質[D]無乳製品[SS]可持續食材[N]含有堅果[C]甲殼類如您對任何食物有過敏反應或需要其他膳食的安排,請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。

2-HOUR FREE FLOW PACKAGE

兩小時無限暢飲套餐

PROSECCO 氣泡酒

SELECTED PROSECCO

SELECTION OF HOUSE RED & WHITE WINES, BEERS, SOFT DRINKS, JUICES AND COFFEE OR TEA

包括精選紅白酒、啤酒、果汁、氣水、咖啡及茶

每位\$298 per person

CHAMPAGNE 香檳

VEUVE CLICQUOT YELLOW LABEL BRUT

SELECTION OF HOUSE RED & WHITE WINES, BEERS, SOFT DRINKS, JUICES AND COFFEE OR TEA

包括精撰紅白酒、啤酒、果汁、氣水、咖啡及茶

每位 \$498 per person