

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	RUINART 'R DE RU INART', CHAMPAGNE, FRANCE	220	1190
NV	PROSECCO, BOTTER “VIA DELLE CAMELIE, ITALY	130	630
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
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JUICES

ORANGE, CARROT, MANGO, GRAPEFRUIT, APPLE	75
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Prices are in HKD and subject to 10% service charge.
所有價目以港幣計算及另加一服務費。

SEAFOOD SEMI-DINNER BUFFET 海鮮半自助晚餐

每位 \$958 per person
兒童(5至11歲)每位 \$518 per child (aged 5 to 11)

APPETISERS 前菜

SEAFOOD ON ICE

時令冰鎮海鮮

ABALONE, SNOW CRAB LEG, MUSSELS,
OYSTER, CLAMS, SCALLOP
鮑魚、蟹腳、青口、生蠔、蜆、帶子

ASIAN SALAD AND COLD DISHES

亞洲風味沙律及凍盤

DAILY SOUP 是日精選湯

CARVING STATION 精選燒烤

DAILY INTERNATIONAL ROAST & PEKING DUCK [M]
每日精選燒烤及北京填鴨

MIDDLE COURSES 第二道菜

(TO BE SHARED ON THE TABLE 分享菜式)

SOY SAUCE CRUSTED TUNA TATAKI [D][SS]
醬油火炙吞拿魚

WHITE PEPPER POPCORN CHICKEN [D]
台式鹽酥雞

STEAMED SCALLOP WITH GARLIC AND VERMICELLI [C][SS]
蒜蓉粉絲蒸帶子

SAUTÉ CLAM WITH THAI CHILLI PASTE [D][C][SS]
泰式辣椒醬炒蜆

[M] Signature [V] Vegetarian [G] Gluten Free

[D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans

Please let us know if you have any food allergies or special dietary requirements.

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[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。

SEAFOOD SEMI-DINNER BUFFET
海鮮半自助晚餐

MAIN COURSE 主菜
(PLEASE CHOOSE ONE 任選一項)

GRILLED ANGUS BEEF FILLET [M]
Truffle Mashed Potato, Garlic Broccolini, Sauce Perigord

烤安格斯牛柳 [M]
黑松露薯蓉、西蘭花苗、佩里戈爾醬

STEAMED HONG KONG STYLE SEABASS [D] [SS]
Soy Sauce, Ginger, Spring Onion, Seasonal Vegetables

清蒸港式鱸魚 [D] [SS]
醬油、薑、蔥、時令蔬菜

ORZO RICE PASTA [V]
Asparagus, Watercress, Lemon & Ricotta

米型意粉 [V]
蘆筍、西洋菜、檸檬及乳清芝士

GRILLED CANADIAN LOBSTER [C][SS]
Whole Boston Lobster, Garlic and Herb Butter, Champagne Sauce

烤原隻加拿大龍蝦 [C]
蒜蓉及香草牛油、香檳汁
[Supplement 另加 \$128]

SWEET 甜品 [V]

ASSORTED CAKES & PETIT PATISSERIE
各式蛋糕及糕點

ICE CREAM STATION
精選雪糕

INCLUDES SELECTED JUICE AND REGULAR COFFEE/TEA
包括精選果汁、咖啡或茶

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