

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

CHAMPAGNE & SPARKLING WINE

		GLASS	BOTTLE
NV	VEUVE CLICQUOT YELLOW LABEL BRUT	180	928
NV	RUINART 'R DE RU INART', CHAMPAGNE, FRANCE		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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SEAFOOD SEMI-DINNER BUFFET  
海鮮半自助晚餐

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, NZ 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 (3 SELECTIONS 3種款式)

OP RIBS BEEF & ROASTED LAMB RACK

OP牛肋骨及烤羊架

PEKING DUCK WITH PANCAKE AND CONDIMENTS [M]

北京填鴨及配料

MIDDLE COURSES 第二道菜

(TO BE SHARED ON THE TABLE 分享菜式)

SRIRACHA GRILLED CHICKEN SKEWERS

是拉差辣椒醬烤雞串

DEEP-FRIED SOFT SHELL CRAB WITH CURRY SAUCE [C]

炸軟殼蟹配咖喱汁

SAUTÉ CLAM WITH SAKE & MIRIN [C][D]

日式清酒煮蜆

GRILLED FRESHWATER PRAWN WITH GARLIC BUTTER [C][SS]

蒜蓉牛油烤大頭蝦

[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.

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。

SEAFOOD SEMI-DINNER BUFFET  
海鮮半自助晚餐

MAIN COURSE 主菜  
(PLEASE CHOOSE ONE 任選一項)

GRILLED ANGUS RIB EYE [M]  
Truffle Mashed Potatoes, Broccoli, Grain Mustard Sauce

烤安格斯肉眼牛排 [M]  
黑松露薯蓉、西蘭花苗、芥末牛肉汁

STEAMED FARMED SEABASS [D] [SS]  
Basil Leaves, Chilli, Lime Juice

清蒸鱸魚 [D] [SS]  
羅勒葉、辣椒、青檸汁

YUNNAN MUSHROOM ORZO RICE PASTA [V]  
Mascarpone & Truffle

雲南野菌米型麵 [V]  
意大利軟芝士及松露

GRILLED CANADIAN LOBSTER [C]  
Whole Boston Lobster, Lemon and Herb Butter

烤原隻加拿大龍蝦 [C]  
檸檬及香草牛油  
[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

INCLUDE SELECTED JUICE 包括精選果汁

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## 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

包括精選紅白酒、啤酒、果汁、氣水、咖啡及茶

每位 \$498 per person

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