

EXPERIENCE THE ART OF THE PLATES.
TO LIVE A TRUE MOMENT AT THE TABLE,
BEGINS WITH A DREAM AND CONTINUES
ON TO SIMPLICITY.

GARDEN LOUNGE BEVERAGE LIST

WINE

		GLASS	BOTTLE
NV	RUINART 'R DE RUINART', CHAMPAGNE, FRANCE	220	1,190
NV	CREMANT, BLANC DE BLANCS, BARTON & GUESTIER, FRANCE	130	630

WHITE

2021	CHABLIS, NICOLAS POTEL, BURGUNDY, FRANCE	210	990
2022	CHARDONNAY 'THE WALL', BARWANG, NEW SOUTH WALES, AUSTRALIA	100	450
2022	SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND	170	800

RED

2021	COTES DU RHONE 'SAINT-ESPRIT', DELAS, RHONE VALLEY, FRANCE	130	630
2021	SHIRAZ 'THE WALL', BARWANG, NEW SOUTH WALES, AUSTRALIA	100	450
2020	CABERNET SAUVIGNON 'ALTOS DEL PLATA', TERRAZAS DE LOS ANDES, MENDOZA, ARGENTINA	140	650

WATER

ANTIPODES STILL / SPARKLING (500L)	70
ANTIPODES STILL / SPARKLING (1L)	95
NORDAQ STILL / SPARKLING (UNLIMITED REFILL)	28 /PER PERSON

SOFTDRINKS

COKE, DIET COKE, SPRITE, GINGER ALE, GINGER BEER	65
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JUICES

ORANGE, CARROT, MANGO, GRAPEFRUIT, APPLE	75
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Please let us know if you have any food allergies or special dietary requirements.

Prices are in HKD and subject to 10% service charge.

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 - BUFFET DINNER MENU

海鮮半自助晚餐菜單

每位 \$798 per person

5 至 11 歲兒童每位 \$458 per child aged 5 to 11 years old

APPETISERS 前菜

SEAFOOD ON ICE

Abalone, Crab Legs, Shellfish, Prawns, Oysters, Sea Whelk

時令冰鎮海鮮

鮑魚、蟹腳、貝殼類海產、蝦、生蠔、海螺

SALAD & ANTIPASTI

雜錦田園沙律和前菜

CHEESE, COLD CUTS SELECTION & BREAD

精選芝士和冷盤、麵包

CARVING STATION 精選燒烤

THE DAILY ROAST

是日精選烤肉

SOUP OF THE DAY 是日餐湯

LOBSTER BISQUE WITH TARRAGON

龍蝦濃湯配龍蒿草

OR 或

SEAFOOD CHOWDER

周打海鮮湯

HOT DISH SECTION 熱食區

CHINESE BBQ SELECTION

中式燒烤美食

SEAFOOD FRIED RICE / CHEF'S PASTA

海鮮炒飯 / 廚師精選意大利麵

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SEAFOOD SEMI - BUFFET DINNER MENU

海鮮半自助晚餐菜單

WOK-FRIED /ROASTED VEGETABLES

炒 / 烤蔬菜

SEAFOOD CURRY

海鮮咖喱

WOK-FRIED /GRILLED JUMBO PRAWNS

炒 / 烤大蝦

SELECT ONE MAIN COURSE 可選擇一份主菜

GRILLED STRIPLOIN STEAK

Truffle Mash Potatoes, French Beans, Black Truffle and Beef jus

烤西冷牛扒

松露薯蓉、法邊豆、黑松露和牛肉汁

STEAMED SEABASS WITH GINGER & BLACK BEANS SAUCE

Black Beans Sauce, Seasonal Greens, Black Fungus

薑蔥豆豉蒸鱸魚

豆豉醬、時令蔬菜、木耳

SICHUAN WOK-FRIED PRAWNS & SCALLOPS

Ginger and Spring Onion, Seasonal Green, Soy Sauce

四川炒蝦和帶子

薑和蔥、時令蔬菜、豉油

RICOTTA & SPINACH RAVIOLI (V)

Tomato Fondue, Ricotta Salata, Basil, Herb Oil

菠菜意大利雲吞 (V)

蕃茄汁、意大利乳清乾酪、羅勒、香草油

BAKED BOSTON LOBSTER

Garlic Spinach, Mushroom, Mornaise Sauce

[Supplement 另加\$128]

烤波士頓龍蝦

蒜蓉菠菜、蘑菇及法式芝士白汁

SWEET 甜品

ASSORTED CAKES & PETIT PATISSERIE

雜錦蛋糕和糕點

ARTISANAL GELATO COUNTER

意式手工雪糕

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FREE FLOW PACKAGE
18:30-22:00

STANDARD SELECTION

\$288 per person with free-flow of selected beverages

SPARKLING

NV B&G SPARKLING BLANC DE BLANCS, FRANCE

WINE

RED

WHITE

OTHERS

SELECTIONS OF BEERS, SOFT DRINKS AND JUICES

PREMIUM SELECTION

\$488 per person with free-flow of selected beverages

CHAMPAGNE

R DE RUINART BRUT, CHAMPAGNE, FRANCE

WINE

RED

WHITE

OTHERS

SELECTIONS OF BEERS, SOFT DRINKS AND JUICES

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