## LUNCH 午餐 7<sup>th</sup> July – 12<sup>th</sup> July

Available from Monday to Saturday 星期一至星期六供應 12:00 noon - 02:30 pm

## SEMI BUFFET 半自助餐

Appetiser 頭盤 / Salad 沙律菜 / Soup of the Day 是日餐湯 Assorted Sushi 雜錦壽司 / Assorted Chinese Buns 中式包點 / Dessert 甜品 Freshly Brewed Coffee or Tea 即磨咖啡或茶

HK\$238 per person 每位港幣238元

### COMPLIMENTARY MIDDLE COURSE 獎賞美食

Braised Fresh Abalone, Vegetable Fried Rice 燜鮮鮑魚、雜菜炒飯

### ADDITIONAL MAIN COURSE 另加主菜

Please choose one 請選擇一款

Grilled Beef Sirloin Steak 燒西冷牛扒

Seasonal Vegetable & Potato

Herb Butter 時令薯菜、香草牛油

HK\$188

Pan-fried Halibut Fillet Meunièr

香煎比目魚柳

Seasonal Vegetable & Potato French Butter Sauce 時令薯菜、法式牛油汁

HK\$168

Vegetarian Pad Thai 泰式素菜炒金邊粉

#### HK\$78

If you have any special dietary requirement or food-related allergies, please inform your server upon placing your order 如有任何特別要求、食物過敏或食物不耐症,請於點菜時通知餐廳款待員









# LUNCH 午餐

## 14th July - 19th July

Available from Monday to Saturday 星期一至星期六供應 12:00 noon - 02:30 pm

## SEMI BUFFET 半自助餐

Appetiser 頭盤 / Salad 沙律菜 / Soup of the Day 是日餐湯 Assorted Sushi 雜錦壽司 / Assorted Chinese Buns 中式包點 / Dessert 甜品 Freshly Brewed Coffee or Tea 即磨咖啡或茶

HK\$238 per person 每位港幣238元

### COMPLIMENTARY MIDDLE COURSE 獎賞美食

Braised Fresh Abalone, Vegetable Fried Rice 燜鮮鮑魚、雜菜炒飯

### ADDITIONAL MAIN COURSE 另加主菜

Please choose one 請選擇一款

Grilled Beef Sirloin Steak

燒西冷牛扒

Seasonal Vegetable & Potato Black Pepper Sauce 時令薯菜、黑椒汁

HK\$188

Pan-fried Salmon Fillet 香煎三文魚柳 Seasonal Vegetable & Potato Lemon Butter Sauce 時令薯菜、檸檬牛油汁

HK\$138

Kimchi. Rice Cake 韓式蔬菜煎餅、泡菜、年糕

HK\$78

If you have any special dietary requirement or food-related allergies, please inform your server upon placing your order 如有任何特別要求、食物過敏或食物不耐症,請於點菜時通知餐廳款待員









## LUNCH 午餐 21st July - 26th July

Available from Monday to Saturday 星期一至星期六供應 12:00 noon - 02:30 pm

## SEMI BUFFET 半自助餐

Appetiser 頭盤 / Salad 沙律菜 / Soup of the Day 是日餐湯 Assorted Sushi 雜錦壽司 / Assorted Chinese Buns 中式包點 / Dessert 甜品 Freshly Brewed Coffee or Tea 即磨咖啡或茶

HK\$238 per person 每位港幣238元

### COMPLIMENTARY MIDDLE COURSE 獎賞美食

Braised Fresh Abalone, Vegetable Fried Rice 燜鮮鮑魚、雜菜炒飯

### ADDITIONAL MAIN COURSE 另加主菜

Please choose one 請選擇一款

Pan-fried Halibut Fillet Meunièr 香煎比目魚柳 Seasonal Vegetable & Potato Saffron Cream Sauce 時令薯菜、番紅花忌廉汁

HK\$188

Roasted Australian Lamb Chop 烤澳洲羊扒 Seasonal Vegetable & Potato Passion Fruit Balsamic Reduction 時令薯菜、熱情果黑醋汁

HK\$138

Vegetable Lasagna 雜菜千層麵

#### HK\$98

If you have any special dietary requirement or food-related allergies, please inform your server upon placing your order 如有任何特別要求、食物過敏或食物不耐症,請於點菜時通知餐廳款待員









## LUNCH 午餐

## 28th July - 2nd August

Available from Monday to Saturday 星期一至星期六供應 12:00 noon - 02:30 pm

## SEMI BUFFET 半自助餐

Appetiser 頭盤 / Salad 沙律菜 / Soup of the Day 是日餐湯 Assorted Sushi 雜錦壽司 / Assorted Chinese Buns 中式包點 / Dessert 甜品 Freshly Brewed Coffee or Tea 即磨咖啡或茶

HK\$238 per person 每位港幣238元

### COMPLIMENTARY MIDDLE COURSE 獎賞美食

Braised Fresh Abalone, Vegetable Fried Rice 燜鮮鮑魚、雜菜炒飯

### ADDITIONAL MAIN COURSE 另加主菜

Please choose one 請選擇一款

Grilled Australian Beef Tenderloin

燒澳洲牛柳

Seasonal Vegetable & Potato

**BBQ Sauce** 

時令薯菜、燒烤汁

HK\$188

Pan-fried Salmon Fillet

香煎三文魚柳

Seasonal Vegetable & Potato

BBQ Sauce, Apple & Banana Salsa 時令薯菜、燒烤汁、蘋果香蕉莎莎醬

HK\$168

**U** Gnocchi, Asparagus

意式薯糰、蘆筍

Homemade Pesto Cream Sauce 自家製羅勒忌廉汁

HK\$78

If you have any special dietary requirement or food-related allergies, please inform your server upon placing your order 如有任何特別要求、食物過敏或食物不耐症,請於點菜時通知餐廳款待員







