

LUNCH 午餐

29th September – 30th September
2nd October – 4th October

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 Dim Sum 中式點心 / 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

Roasted Wagyu Beef Striploin with Mashed Potato
燒和牛西冷配馬鈴薯蓉

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 Meunière
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

All prices are in HKD and subject to 10% service charge 以上價目以港幣計算，另收加一服務費

LUNCH 午餐

6th October, 8th October – 11th October

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 Dim Sum 中式點心 / 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

Roasted Wagyu Beef Striploin with Mashed Potato
燒和牛西冷配馬鈴薯蓉

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

Korean Vegetable Pancakes

Kimchi, Rice Cake

韓式蔬菜煎餅、泡菜、年糕

HK\$78

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Chef's Recommendation 主廚推介



Contains Pork 含有豬肉



Vegetarian 素食



Spicy 香辣

LUNCH 午餐

13th October – 18th October

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 Dim Sum 中式點心 / 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

Wok-fried Prawn with Tomato Sauce
茄汁蝦球

ADDITIONAL MAIN COURSE 另加主菜

Please choose one 請選擇一款

Pan-fried Halibut Fillet Meunière
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

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Chef's Recommendation 主廚推介



Contains Pork 含有豬肉



Vegetarian 素食



Spicy 香辣

LUNCH 午餐

20th October – 25th October

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 Dim Sum 中式點心 / 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

Wok-fried Prawn with Tomato Sauce
茄汁蝦球

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

 Gnocchi, Asparagus
意式薯糰、蘆筍

Homemade Pesto Cream Sauce
自家製羅勒忌廉汁

HK\$78

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Chef's Recommendation 主廚推介



Contains Pork 含有豬肉



Vegetarian 素食



Spicy 香辣

LUNCH 午餐

27th October – 1st November

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 Dim Sum 中式點心 / 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

Wok-fried Prawn with Tomato Sauce
茄汁蝦球

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 Meunière
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

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