

# LUNCH 午餐

29<sup>th</sup> December – 31<sup>st</sup> December  
2<sup>nd</sup> January – 3<sup>rd</sup> January

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 / Noodle Bar 湯麵  
Dessert 甜品 / Ice-cream 雪糕  
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

Pork Cutlet, Roasted Pumpkin, Lemon Honey Butter Sauce  
吉列豬排、烤焗南瓜配檸檬蜂蜜牛油汁

## ADDITIONAL MAIN COURSE 另加主菜

Please choose one 請選擇一款

### Grilled US Angus Beef Sirloin Steak

燒美國安格斯西冷牛扒

Seasonal Vegetable & Potato

Herb Butter

時令薯菜、香草牛油

**HK\$188**

### Baked Halibut Florentine

菠菜焗比目魚柳

**HK\$138**

### Turkey Picatta, Tomato Sauce

火雞比吉打、番茄汁

**HK\$138**

### 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



Chef's Recommendation 主廚推介



Contains Pork 含有豬肉



Vegetarian 素食



Spicy 香辣

# LUNCH 午餐

## 5<sup>th</sup> January – 10<sup>th</sup> January

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 / Noodle Bar 湯麵  
Dessert 甜品 / Ice-cream 雪糕  
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

Mini Braised Seafood Pot  
(Abalone, Fish Maw & Sea Cucumber)  
迷你海味一品煲 (鮑魚, 花膠及海參)

### ADDITIONAL MAIN COURSE 另加主菜

Please choose one 請選擇一款

Grilled US Angus Beef Sirloin Steak  
燒美國安格斯西冷牛扒  
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

## 12<sup>th</sup> January – 17<sup>th</sup> January

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 / Noodle Bar 湯麵  
Dessert 甜品 / Ice-cream 雪糕  
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

Mini Braised Seafood Pot  
(Abalone, Fish Maw & Sea Cucumber)  
迷你海味一品煲 (鮑魚, 花膠及海參)

### 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**

If you have any special dietary requirement or food-related allergies, please inform your server upon placing your order  
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# LUNCH 午餐

## 19<sup>th</sup> January – 24<sup>th</sup> January

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 / Noodle Bar 湯麵  
Dessert 甜品 / Ice-cream 雪糕  
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


Mini Braised Seafood Pot  
(Abalone, Fish Maw & Sea Cucumber)  
迷你海味一品煲 (鮑魚, 花膠及海參)

### 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**

If you have any special dietary requirement or food-related allergies, please inform your server upon placing your order  
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# LUNCH 午餐

## 26<sup>th</sup> January – 31<sup>st</sup> January

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 / Noodle Bar 湯麵  
Dessert 甜品 / Ice-cream 雪糕  
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


Mini Braised Seafood Pot  
(Abalone, Fish Maw & Sea Cucumber)  
迷你海味一品煲 (鮑魚, 花膠及海參)

### ADDITIONAL MAIN COURSE 另加主菜

Please choose one 請選擇一款

Grilled US Angus Beef Sirloin Steak  
燒美國安格斯西冷牛扒  
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

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