

LUNCH 午餐

29th December – 31st December
2nd January – 3rd 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

5th January – 10th 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

12th January – 17th 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

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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

19th January – 24th 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

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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

26th January – 31st 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

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