

17-19 Feb

LUNAR NEW YEAR MENU

Semi Buffet 半自助餐

Appetiser 頭盤 / Salad 沙律菜 / Soup of the Day 是日餐湯

Chilled Seafood on Ice 冰鎮海鮮

Assorted Sushi 雜錦壽司 / Assorted Dim Sum 中式點心

Assorted Hot Entrée 各款熱食

Dessert 甜品 / Ice-cream 雪糕

Freshly Brewed Coffee or Tea 即磨咖啡或茶

HK\$398 per person 每位港幣398元

COMPLIMENTARY MIDDLE COURSE 獎賞美食

Mini Braised Seafood Pot

(Abalone, Shiitake Mushroom & Sea Cucumber)

迷你海味一品煲 (鮑魚, 香菇及海參)

ADDITIONAL MAIN COURSE 另加主菜

Please choose one 請選擇一款

Western Main Course 西式主菜

Pan-fried Salmon Steak
(130g)

香煎三文魚扒

Seasonal Vegetable & Potato

Saffron Cream Sauce

時令薯菜、番紅花忌廉醬

HK\$150

Grilled Australian
Beef Tenderloin (140g)

燒澳洲牛柳

Seasonal Vegetable & Potato

Red Wine Shallot Sauce

時令薯菜、乾蔥紅酒醬

HK\$150

Roasted Australian
Rack of Lamb (180g)

烤焗澳洲羊鞍

Seasonal Vegetable & Potato

Balsamic Reduction

時令薯菜、黑醋醬

HK\$200

Asian Main Course 亞洲主菜

 Roasted Tandoori Chicken

印式烤雞

Naan Bread

印度烤餅

HK\$100

 Grilled Vietnamese Lemongrass Pork Neck

Steamed Rice

燒越南香茅豬頸肉、絲苗白飯

HK\$100

Korean Style Braised Beef Short Rib

Sweet Soy Sauce

Steamed Rice

韓式醬煮牛肋骨、絲苗白飯

HK\$150

Steamed Sabah Giant Garoupa Fillet

Steamed Rice

清蒸沙巴龍躉、絲苗白飯

Preserved Vegetable & Bonito Flakes

木魚花梅菜

HK\$150

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