

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, 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

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

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

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, 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

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, 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

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

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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