

LUNCH 午餐

30th March – 2nd April

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

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 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

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

8th April – 11th April

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

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

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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LUNCH 午餐

13th April – 18th April

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

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 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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LUNCH 午餐

20th April – 25th April

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

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 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

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LUNCH 午餐

27th April – 2nd May

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

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 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

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

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