

LUNCH 午餐

28th Sep – 30th Sep , 2nd Oct – 3rd Oct

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

Braised Abalone with Crab Meat and Vegetable Fried Rice
鮑魚蟹肉雜菜炒飯

ADDITIONAL MAIN COURSE 另加主菜

Please choose one 請選擇一款

Roasted Australian Lamb Chop (180g)

烤澳洲羊扒

Seasonal Vegetable & Potato

Passion Fruit Balsamic Reduction

時令薯菜、熱情果黑醋汁

HK\$188

Pan-fried Halibut (160g)

香煎比目魚柳

Seasonal Vegetable & Potato

Saffron Cream Sauce

時令薯菜、番紅花忌廉汁

HK\$138

 Pan-fried Vegetable, Potato Cutlet

Curry Cream Sauce

炒雜菜、吉列馬鈴薯、咖喱忌廉汁

HK\$88

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

5th Oct – 10th Oct

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

Braised Abalone with Crab Meat and Vegetable Fried Rice
鮑魚蟹肉雜菜炒飯

ADDITIONAL MAIN COURSE 另加主菜

Please choose one 請選擇一款

Grilled Australian Beef Tenderloin (160g)

燒澳洲牛柳

Seasonal Vegetable & Potato

BBQ Sauce

時令薯菜、燒烤汁

HK\$188

Roasted Half Spring Chicken (180g)

烤春雞半隻

Seasonal Vegetable & Potato

Honey Mustard Sauce

時令薯菜、蜜糖芥末汁

HK\$108

 Baked Stuffed Tomato, Stewed Mushroom
焗香草番茄、燴菇菌

Black Truffle Sauce

黑松露汁

HK\$88

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

12th Oct – 17th Oct

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

Braised Abalone with Crab Meat and Vegetable Fried Rice
鮑魚蟹肉雜菜炒飯

ADDITIONAL MAIN COURSE 另加主菜

Please choose one 請選擇一款

Grilled US Angus Beef Sirloin Steak (220g)

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

 Tandoori Chicken, Roti (160g)

印度天多利雞、印度包

HK\$108

 Spinach & Ricotta Ravioli

菠菜里科塔芝士雲吞

Tomato Sauce

番茄汁

HK\$88

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

20th Oct – 24th Oct

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

Braised Abalone with Crab Meat and Vegetable Fried Rice
鮑魚蟹肉雜菜炒飯

ADDITIONAL MAIN COURSE 另加主菜

Please choose one 請選擇一款

Grilled US Angus Beef Sirloin Steak (220g)

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 (150g)

香煎三文魚柳

Seasonal Vegetable & Potato

Lemon Butter Sauce

時令薯菜、檸檬牛油汁

HK\$138

 Grilled Omni Pork, Barley Risotto

燒新豬肉、意大利大麥燴飯

HK\$88

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

26th Oct – 31st Oct

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

Braised Abalone with Crab Meat and Vegetable Fried Rice
鮑魚蟹肉雜菜炒飯

ADDITIONAL MAIN COURSE 另加主菜

Please choose one 請選擇一款

Roasted Australian Lamb Chop (180g)

烤澳洲羊扒

Seasonal Vegetable & Potato

Passion Fruit Balsamic Reduction

時令薯菜、熱情果黑醋汁

HK\$188

Pan-fried Halibut (160g)

香煎比目魚柳

Seasonal Vegetable & Potato

Saffron Cream Sauce

時令薯菜、番紅花忌廉汁

HK\$138

 Pan-fried Vegetable, Potato Cutlet

Curry Cream Sauce

炒雜菜、吉列馬鈴薯、咖喱忌廉汁

HK\$88

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