

FEAST TO SHARE

BUSINESS SEMI BUFFET

415

Monday to Friday, except public holidays

Please enjoy buffet selection plus one main course from the menu below

請從我們自助餐桌選取沙律、冷盤及甜品

全部熱盤新鮮製作。主菜選擇如下

SOUS VIDE US PRIME RIBEYE STEAK (+\$80)

sautéed smoked paprika potatoes . buttered French beans

honey-glazed baby carrots . green peppercorn sauce

低溫慢煮美國頂級肉眼牛扒 . 煙燻紅椒薯仔 . 牛油法國四季豆 . 蜜糖小甘筍 . 青胡椒汁

CLASSIC CARBONARA

fresh-made spaghetti . guanciale . pancetta . grated pecorino

經典意式卡邦尼意粉 . 手工新鮮意粉 . 意式風乾豬面頰肉 . 煙肉 . 羅馬羊奶芝士

MISO GLAZED HALIBUT

crusted Yukon potatoes with lemon & olive oil . shanghai baby bok choy . baby ginger

味噌燒比目魚 . 脆烤金薯配檸檬橄欖油 . 上海小棠菜 . 薑芽

PAN-ROASTED FREE-RANGE CHICKEN

truffle pomme mousseline . wilted kale . honey-glazed baby carrots . natural jus

香煎放養走地雞 . 黑松露薯蓉 . 羽衣甘藍 . 蜜汁小甘筍 . 燒肉汁

LAMB LEG BIRYANI

mustard raita . caramelized onion . coriander . ginger

慢煮羊腿香料飯 . 芥末乳酪醬 . 焦糖洋蔥 . 芫荽 . 薑