



Signature Semi Buffet Dinner Menu

Enjoy your selection from our cold counters then choose your main course
from the selection below

請從我們的自助餐桌選取沙律 . 冷盤及甜品 全部熱盤新鮮製作 . 主菜選擇如下;

M A I N S

Char-grilled Prime Rib Eye Steak (280g)
chunky chips . grilled broccolini . peppercorn or bearnaise sauces
烤頂級肉眼牛排 . 粗薯條 . 烤西蘭花苗 . 胡椒汁或賓尼士汁

Tenderloin of Australian Wagyu Beef
buttered spinach . gratin dauphinois . sauce Diane
澳洲和牛牛柳 . 牛油菠菜 . 焗忌廉薯 . 蘑菇忌廉汁

Roasted Rump of Australian Lamb
green onion mash . petit pois a la Francais . mint and caper jus
烤澳洲羊霖肉 . 青蔥薯蓉 . 煙青豆 . 薄荷酸子烤肉汁

Grilled Whole Boston Lobster Thermidor  (+\$70)
Gruyere cheese and mustard glaze . grilled lemon
seaweed fries and fennel salad
焗芝士波士頓龍蝦 . 柑橘茴香沙律 . 海藻鹽薯條

Hand Dived Hokkaido Scallops 
served in the shell with vermicelli . green onion . sweet soy . crispy garlic & sesame oil
蒸北海道帶子 . 粉絲 . 青蔥 . 豉油 . 炸蒜 . 麻油

Pan Fried Fillet of Seabass 
grilled baby artichokes . green asparagus . octopus and red pepper ragu
香煎海鱸魚柳 . 朝鮮薊 . 青露筍 . 八爪魚波椒汁

\$788 per person



SUSTAINABLE SEAFOOD 可持續海產

PRICE ARE QUOTED IN HKD AND SUBJECT TO 10% SERVICE CHARGE