Monther's Day

SEMI BUFFET LUNCH MENU 半自助午餐

Including Fresh Seafoods, Foie Gras Toast, Freshly Sliced Ham, Cold Cut & Cheese, Salad Bar & Special Desserts 套餐包括多款海鮮選擇、鵝肝多士、即切風乾火腿、 意式火腿芝士拼盤、沙律吧及節日甜品

Choose I Main Course | 任選一款主菜

Spaghetti Aglio Olio (S) (V) 香蒜辣椒欖油意粉(辣)(素)

Spaghetti Aglio Olio with Prawn (3pcs) (S) 大蝦香蒜橄欖油意粉(辣)

Burrata Cheese Spaghetti with Pesto and Cherry Tomato 青醬車厘茄布拉塔芝士意粉

> Scallop and Crab Meat Risotto (3pcs) 蟹肉帶子意大利飯

Pizza with Black Truffle, Wild Mushroom and 63°C Egg 黑 松 露 野 菌 溫 泉 蛋 薄 餅

Slow Cooked French Chicken Breast with White Pepper Cream Gravy 慢煮法國雞胸配白胡椒汁

Charcoal Grilled Pork Loin with Bone with Shallot Gravy 炭 燒 豬 鞍 配 乾 蔥 汁

Pan Fried Seabass with Noily Prat Wine Cream Sauce 香煎海鱸魚配乾香艾酒汁(吳加 Supplement +\$40)

Charcoal Grilled Beef Oyster Blade with Red Wine Gravy 炭 燒 牛 肩 胛 肉 配 紅 酒 汁 (另加 Supplement +\$60)





成人 Adult \$388 / 位 person 6-12 歲 小 童 Kids Between 6 to 12 \$288 / 位 person

+HK\$38 to Enjoy a Cup of Coffee or Tea | 以 HK\$38 追 加 咖 啡 或 茶 一 杯

兩小時任飲(指定飲品) | 2-Hour Free Flow (Selected Drinks)

Soft Drink & Juice 汽水及果汁 Red & White Wine, Beer Soft Drink & Juice 紅白酒、啤酒、 汽水及果汁

+HK288

Prosecco, Red & White Wine, Beer Soft Drink & Juice 氣泡酒、紅白酒、啤酒、 汽水及果汁 Veuve Clicquot Brut NV Champagne, Red & White Wine, Beer, Soft Drink & Juice Veuve Clicquot Brut NV 香檳、 紅白酒、啤酒、汽水及果汁汽水及果汁

+HK388

+HK588

+HK158

*(V) Vegetarian 素食 | (S) Spicy 辣