

EXPERIENCE THE ART OF THE PLATES.
TO LIVE A TRUE MOMENT AT THE TABLE,
BEGINS WITH A DREAM AND CONTINUES
ON TO SIMPLICITY.

GARDEN LOUNGE BEVERAGE LIST

WINE

		GLASS	BOTTLE
NV	RUINART 'R DE RUINART', CHAMPAGNE, FRANCE	220	1,190
NV	CREMANT, BLANC DE BLANCS, BARTON & GUESTIER, FRANCE	130	630

WHITE

2021	CHABLIS, NICOLAS POTEL, BURGUNDY, FRANCE	210	990
2022	CHARDONNAY 'THE WALL', BARWANG, NEW SOUTH WALES, AUSTRALIA	100	450
2022	SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND	170	800

RED

2021	COTES DU RHONE 'SAINT-ESPRIT', DELAS, RHONE VALLEY, FRANCE	130	630
2021	SHIRAZ 'THE WALL', BARWANG, NEW SOUTH WALES, AUSTRALIA	100	450
2020	CABERNET SAUVIGNON 'ALTOS DEL PLATA', TERRAZAS DE LOS ANDES, MENDOZA, ARGENTINA	140	650

WATER

ANTIPODES STILL / SPARKLING (500L)	70
ANTIPODES STILL / SPARKLING (1L)	95
NORDAQ STILL / SPARKLING (UNLIMITED REFILL)	28 /PER PERSON

SOFTDRINKS

COKE, DIET COKE, SPRITE, GINGER ALE, GINGER BEER	65
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JUICES

ORANGE, CARROT, MANGO, GRAPEFRUIT, APPLE	75
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Prices are in HKD and subject to 10% service charge.

所有價目以港幣計算及另加一服務費。

HAIRY CRAB SEMI-DINNER BUFFET
大閘蟹海鮮半自助晚餐

每位 \$888 per person
兒童(5至11歲)每位 \$458 per child (aged 5 to 11)

APPETISERS 前菜

SEAFOOD ON ICE

時令冰鎮海鮮

ABALONE, SNOW CRAB LEG, BROWN CRAB, OYSTER,
CLAM, CRAYFISH

鮑魚、蟹腳、麵包蟹、生蠔、蜆、小龍蝦

DAILY SEASONAL SALAD

時令沙律

CHEESE, COLD CUTS SELECTION & BREAD

精選芝士、冷盤及麵包

PASS-AROUND SOUP 是日精選湯

(DAILY ROTATION 每日輪換)

CRAB & SEAFOOD SOUP

蟹肉海鮮羹

OR 或

CRAB SEAFOOD CHOWDER

蟹肉海鮮周打湯

CARVING STATION 精選燒烤 (3 SELECTIONS 3種款式)

ROASTED BEEF RIBS OR LAMB RACK

烤牛肋排或羊架

CHINESE BBQ ROAST

中式燒味

MIDDLE COURSES 第二道菜

(TO BE SHARED ON THE TABLE 分享菜式)

CAVATELLI WITH SEAFOOD BISQUE

海鮮濃湯貝殼意粉

HARISSA GRILLED SHRIMP PROVENÇALE [C]

普羅旺斯辣椒醬烤大蝦 [C]

SICHUAN WOK-FRIED CHICKEN & SHISHITO

四川鑊炒尖椒雞

[M] Signature [V] Vegetarian [G] Gluten Free

[D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans

Please let us know if you have any food allergies or special dietary requirements.

Prices are in HKD and subject to 10% service charge.

[M]招牌 [V]素食 [G]不含麩質 [D]無乳製品 [SS]可持續食材 [N]含有堅果 [C]甲殼類

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。

HAIRY CRAB SEMI-DINNER BUFFET

大閘蟹海鮮半自助晚餐

MIDDLE COURSES 第二道菜

(TO BE SHARED ON THE TABLE 分享菜式)

STEAMED HAIRY CRAB (ONE PIECE PER PERSON)[C]

清蒸大閘蟹 (每人一隻)[C]

[Hairy Crab Supplement \$158 per piece]

[如需額外追加 每隻\$158]

MAIN COURSE 主菜

(PLEASE CHOOSE ONE 任選一項)

STEAMED SEABASS FILET WITH GINGER AND BLACK BEAN SAUCE [SS]

Seasonal Greens, Ear Wood Mushroom

薑蔥豆豉清蒸鱸魚扒 [SS]

時令蔬菜、木耳

RICOTTA & SPINACH RAVIOLI [V]

Wild Mushroom Ragout, Leek & Truffle

菠菜意大利雲吞 [V]

野生蘑菇、蔥及松露

LOBSTER THERMIDOR [M][C]

Half Grilled Boston Lobster Gratin, Mushroom and Spinach

法式焗龍蝦 [M][C]

波士頓龍蝦(半隻)、蘑菇、菠菜

GRILLED RIB EYE STEAK [M]

Horseradish Mashed Potatoes, French Beans, Beef Jus

烤肉眼牛排 [M]

辣根馬鈴薯、法邊豆、牛肉汁

[Supplement 另加 \$128]

SWEET 甜品

ASSORTED CAKES & PETIT PATISSERIE

各式蛋糕及糕點

ICE CREAM COUNTER

精選雪糕

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2-HOUR FREE FLOW PACKAGE

兩小時無限暢飲套餐

SPARKLING 氣泡酒

B&G SPARKLING BLANC DE BLANCS, FRANCE

SELECTION OF HOUSE RED & WHITE WINES, BEERS, SOFT
DRINKS, JUICES AND COFFEE OR TEA

包括精選紅白酒、啤酒、果汁、氣水、咖啡及茶

每位 \$298 per person

CHAMPAGNE 香檳

R DE RUINART BRUT, CHAMPAGNE, FRANCE

SELECTION OF HOUSE RED & WHITE WINES, BEERS, SOFT
DRINKS, JUICES AND COFFEE OR TEA

包括精選紅白酒、啤酒、果汁、氣水、咖啡及茶

每位 \$498 per person

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所有價目以港幣計算及另加一服務費。