

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

BEVERAGE

WINE

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

WHITE

2022	CHABLIS DOMAINE OUDIN, FRANCE	190	900
2018	CHARDONNAY, STARMONT, CALIFORNIA, U.S.A.	150	720
2022	SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND	170	580

RED

2020	FAIVELEY BOURGOGNE ROUGE BURGUNDY, FRANCE	220	1080
2016	GRAN RESERVA, LAN, RIOJA, SPAIN	170	800
2023	CABERNET SAUVIGNON, CANYON ROAD, USA	120	580

WATER

ACQUA PANNA (750ML)	78
SAN-PELLEGRINO (750ML)	78

SOFT DRINKS

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。

SEAFOOD SEMI-DINNER BUFFET
海鮮半自助晚餐

每位 \$988 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 LEGS, MUSSELS,
OYSTER, CLAMS, CRAYFISH
鮑魚、蟹腳、青口、生蠔、蜆、小龍蝦

ASIAN SALAD AND COLD DISHES

亞洲風味沙律及凍盤

DAILY SOUP 是日精選湯

(DAILY ROTATION 每日輪換)

SEA CONCH, MOREL & CHICKEN [C][SS]

羊肚菌響螺燉雞

OR 或

TOM YUM GONG [C][SS]

冬蔭功

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

BEEF OP RIBS & ROASTED PORK RACK

OP牛肋骨及烤豬鞍

PEKING DUCK WITH PANCAKE AND CONDIMENTS [M]

北京填鴨配蒸薄餅及配料

MIDDLE COURSES 第二道菜

(TO BE SHARED ON THE TABLE 分享菜式)

ORECCHIETTE WITH SEAFOOD AND CREAMY CONCASSE [C]

蕃茄海鮮貓耳朵意粉

WOK-FRIED JUMBO PRAWN WITH GOLDEN

SALTY EGG YOLK [SS][C]

黃金蛋黃珍寶大蝦

THAI MINCED CHICKEN & KRAPOW, LETTUCE WRAP[D][N]

泰式羅勒葉炒雞肉碎生菜包

GRILLED MISO EGGPLANT WITH SESAME, CHIVES [D][V]

烤味噌茄子配芝麻及蔥

[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。

SEAFOOD SEMI-DINNER BUFFET
海鮮半自助晚餐

MAIN COURSE 主菜
(PLEASE CHOOSE ONE 任選一項)

LOBSTER THERMIDOR [M][C][SS]
Half Boston Lobster Gratin, Parsley, Creamy Bisque, Kale

法式焗龍蝦 [M][C]
波士頓龍蝦(半隻)、西芹、忌廉濃湯、羽衣甘藍

SICHUAN STEAMED GAROUPA [SS]
With Pickled Vegetables Soup & Bean Sprouts

四川蒸石斑魚
配酸菜湯及豆芽

RICOTTA & SPINACH MEZZALUNE [V][SS]
Wild Mushroom Ragout, Leek & Truffle

芝士菠菜意大利雲吞 [V]
野生蘑菇、大蔥及松露

BEEF TOWNEDOS [M]
Seared Foie Gras, Horseradish, Mashed Potatoes, Spinach, Beef Jus

菲力牛排 [M]
煎鵝肝、辣根馬鈴薯、菠菜、牛肉汁
[Supplement 另加 \$128]

SWEET 甜品

ASSORTED CAKES & PETIT PATISSERIE
各式蛋糕及糕點

ICE CREAM STATION
精選雪糕

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2-HOUR FREE FLOW PACKAGE

兩小時無限暢飲套餐

PROSECCO 氣泡酒

SELECTED PROSECCO

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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