

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
--	----

## JUICES

ORANGE, CARROT, MANGO, GRAPEFRUIT, APPLE	75
--	----

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 - BUFFET DINNER MENU

\$798 per person  
\$458 per child aged 5 to 11 years old

## APPETISERS

SEAFOOD ON ICE  
ABALONE, CRAB LEGS, SLIPPER LOBSTER, PRAWNS, OYSTERS, SEA WHELK

SALAD & ANTIPASTI  
CHEESE, COLD CUTS SELECTION & BREAD

## PASS AROUND SOUP

(DAILY ROTATION)  
CHINESE OR WESTERN STYLE

## CARVING STATION

ROASTED BEEF RIBS OR LAMB RACK  
SALMON  
BBQ ROAST MEATS

## MIDDLE COURSES

(TO BE SHARED ON THE TABLE)

RISONI WITH SCALLOP, SAFFRON, ASPARAGUS & LEMON [SS][C]

HARISSA GRILLED SHRIMPS PROVENÇALE [C][SS]

CRAB CURRY WITH FRIED DOUGH [C]

SICHUAN WOK-FRIED SQUID, LIME & SHISHITO PEPPER [SS]

[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.

# SEAFOOD SEMI - BUFFET DINNER MENU

## MAIN COURSE

(PLEASE CHOOSE ONE)

### GRILLED STRIPLOIN STEAK [M]

Truffle Mashed Potatoes, French Beans, Black Truffle and Beef Jus

### STEAM SEABASS FILET WITH GINGER AND BLACK BEAN SAUCE[ss]

Black Bean Sauce, Seasonal Greens, Ear Wood Mushroom

### RICOTTA & SPINACH RAVIOLI [V]

Tomato Fondue, Fried Eggplant, Butter, Sage

### LOBSTER THERMIDOR [M][C]

Garlic Spinach, Mushroom, Mornaise Sauce

[Supplement \$128]

## SWEET

ASSORTED CAKES & PETIT PATISSERIE

ICE CREAM COUNTER

[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.

# 海鮮半自助晚餐菜單

每位 \$798

5 至 11 歲兒童每位 \$458

## 前菜

時令冰鎮海鮮

鮑魚、蟹腳、琵琶蝦、蝦、生蠔、海螺

雜錦田園沙律及前菜

精選芝士、冷盤及麵包

## 是日精選湯

(每日輪換)

中式或西式精選

## 精選燒烤

燒牛肉或羊架

烤三文魚

港式燒味

## 第二道菜

(分享菜式)

帶子蘆筍米形意粉 [SS][C]

普羅旺斯辣椒醬烤大蝦 [C][SS]

蟹肉咖喱配炸饅頭 [C]

四川鑊炒鮮魷 [SS]

# 海鮮半自助晚餐菜單

## 主菜

(任選一項)

烤西冷牛扒 [M]

松露薯蓉、法邊豆、黑松露牛肉汁

薑蔥豆豉清蒸鱸魚扒 [SS]

豉汁、時令蔬菜、木耳

菠菜意大利雲吞 [V]

蕃茄、牛油、鼠尾草、茄子

法式焗龍蝦 [M][C]

蒜蓉菠菜、蘑菇、芝士白汁

[另加\$128]

## 甜品

各式蛋糕及糕點

精選雪糕

FREE FLOW PACKAGE  
18:30-22:00

STANDARD SELECTION  
\$288 per person with free-flow of selected beverages

SPARKLING

NV B&G SPARKLING BLANC DE BLANCS, FRANCE

WINE

RED

WHITE

OTHERS

SELECTIONS OF BEERS, SOFT DRINKS, JUICES, AND NORDAQ WATER

PREMIUM SELECTION  
\$488 per person with free-flow of selected beverages

CHAMPAGNE

R DE RUINART BRUT, CHAMPAGNE, FRANCE

WINE

RED

WHITE

OTHERS

SELECTIONS OF BEERS, SOFT DRINKS JUICES, AND NORDAQ WATER

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

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

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。