

# Seafood Dinner Semi Buffet

## 海鮮半自助晚餐



SALAD AND COLD CUTS BUFFET  
沙律及凍肉自助餐

CHEF'S DAILY SOUP SELECTION  
廚師推介餐湯

MAIN COURSE  
主菜

Cabbage Stuffed with Lamb Loin

Served with Roasted Potato

椰菜羊柳卷配羊肉汁

伴烤薯角

or

Roasted Seasonal Vegetables with Lemon and Honey Sauce

烤野菜配蜜糖檸檬汁

or

Slow Cooked Pork Neck

Served with Minty Eggplant

慢煮豬頸肉

伴炒茄子

or

Pan-fried Seabass with Lemon Butter Sauce (+\$30)

Served with Braised Endive and Orange Tatin

香煎鱸魚柳配檸檬牛油醬 (+\$30)

伴燴苦艾菜及香橙撻

or

Grilled Beef Tenderloin with Black Truffle Sauce (+\$80)

Served with Wild Mushroom Ragout, Creamy Spinach and Potato Wedges

燒牛柳配黑松露菌汁 (+\$80)

伴炒野菌, 忌廉菠菜及烤薯角

CHEESE AND DESSERT BUFFET  
芝士及甜品自助餐

Adult 成人 \$298 | Child 兒童 \$228

Add \$68 for a glass of house red/white wine

加\$68配一杯紅/白酒

Available from Mon-Thu 6:30pm-10:00pm 星期一至四晚上6時半到10時供應

Subject to 10% service charge 設加一服務費