



Executive Semi-buffet Lunch 行政半自助午餐

Monday to Friday (except public holidays) 星期一至五 (公眾假期除外)

中午 12nn – 下午 2:30pm

七月餐單 Menu for July (Rotates Every Week 每星期更換)

All-you-can-eat from the buffet
自助形式中西冷熱美饌及特色甜品

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Menu A

Choice of Main Course 自選主菜

1. Seared US Angus Sirloin Steak with
Roast New Potatoes & Thyme Sauce
香煎美國安格斯西冷牛扒伴燒新薯配百里香汁

2. Roast US Pork Loin with Honey Mustard Sauce,
Grilled French Beans & Roast New Potatoes
燒美國豚肉扒配蜜糖芥末汁伴烤法邊豆及燒新薯

3. Pan-fried Norwegian Salmon Fillet with Mashed
Potato and Tomato Lime Salsa
香煎挪威三文魚柳伴薯蓉配番茄青檸莎莎

4. Slow-cooked Chicken Breast with Mashed Potato
and Mushroom Cream Gravy
慢煮雞胸伴新薯配蘑菇忌廉汁

5. Braised Lamb Masala with Madras Roti Bread
馬沙拉羊肉咖喱伴印度薄餅

6. Grilled or Steamed Whole Boston Lobster with
Mashed Potato & Grilled Asparagus
烤或蒸原隻波士頓龍蝦伴薯蓉及烤露筍
Supplement of **HK\$138** 需另加 **港幣 \$138**

7. Grilled US Angus Beef Rib Eye Steak (240g)
with Roast New Potatoes & Grilled French Beans
烤美國安格斯牛肉眼扒伴燒新薯及烤法邊豆
Supplement of **HK\$138** 需另加 **港幣 \$138**

Menu B

Choice of Main Course 自選主菜

1. Grilled Australian Beef Tenderloin with
Roast New Potatoes & Black Pepper Sauce
烤澳洲牛柳伴燒新薯配黑椒汁

2. Provençal Rack of Lamb with Mashed Potato
and Spicy Tomato Sauce
香草麵包糠焗羊扒伴薯蓉配香辣番茄醬

3. Teriyaki Halibut Fillet with Braised Daikon,
Scallion and Miso Cream Sauce
照燒比目魚伴燴大根配味噌忌廉汁

4. Roast US Duck Breast with Mashed Potato
and Red Wine Cherry Sauce
燒美國鴨胸伴薯蓉配紅酒櫻桃汁

5. Fried Prawns with E-fu Noodles and
Cheese Sauce
芝士蝦球伊麵

6. Grilled or Steamed Whole Boston Lobster with
Mashed Potato & Grilled Asparagus
烤或蒸原隻波士頓龍蝦伴薯蓉及烤露筍
Supplement of **HK\$138** 需另加 **港幣 \$138**

7. Grilled US Angus Beef Rib Eye Steak (240g)
with Roast New Potatoes & Grilled French Beans
烤美國安格斯牛肉眼扒伴燒新薯及烤法邊豆
Supplement of **HK\$138** 需另加 **港幣 \$138**

Menu C

Choice of Main Course 自選主菜

1. Grilled Veal Tenderloin with
Roast New Potatoes & Wild Mushroom Sauce
烤牛仔柳伴燒新薯配野菌汁

2. Grilled King Prawns with Mashed Potato
and Pineapple Salsa
烤大蝦伴薯蓉配菠蘿莎莎

3. Braised Chicken Masala with Madras Roti
Bread
馬沙拉雞咖喱伴印度薄餅

4. Wok-fried Garoupa Fillet with Broccoli
and Steamed Rice
西蘭花炒斑球伴絲苗白飯

5. Spaghetti Alle Vongole
香蒜辣椒蜆欖油炒意大利粉

6. Grilled or Steamed Whole Boston Lobster with
Mashed Potato & Grilled Asparagus
烤或蒸原隻波士頓龍蝦伴薯蓉及烤露筍
Supplement of **HK\$138** 需另加 **港幣 \$138**

7. Grilled US Angus Beef Rib Eye Steak (240g)
with Roast New Potatoes & Grilled French Beans
烤美國安格斯牛肉眼扒伴燒新薯及烤法邊豆
Supplement of **HK\$138** 需另加 **港幣 \$138**

Menu D

Choice of Main Course 自選主菜

1. Beef Tenderloin Stroganoff with Chives
and Linguine
俄式牛柳條伴香蔥扁意粉

2. Pan-fried Lamb Cutlets with Roast New
Potatoes and Herb Sauce
香煎羊扒伴燒新薯配香草汁

3. Baked Halibut Fillet with Herb, Spinach
and Chardonnay Cream Sauce
焗香草比目魚柳伴菠菜配白酒忌廉汁

4. Grilled US Pork Tenderloin with
Roast New Potatoes & Wild Mushroom Sauce
烤豬柳伴燒新薯配野菌汁

5. Wok-fried Boneless Chicken with Young
Ginger, Pineapple and Steamed Rice
紫蘿雞柳伴苗白飯

6. Grilled or Steamed Whole Boston Lobster with
Mashed Potato & Grilled Asparagus
烤或蒸原隻波士頓龍蝦伴薯蓉及烤露筍
Supplement of **HK\$138** 需另加 **港幣 \$138**

7. Grilled US Angus Beef Rib Eye Steak (240g)
with Roast New Potatoes & Grilled French Beans
烤美國安格斯牛肉眼扒伴燒新薯及烤法邊豆
Supplement of **HK\$138** 需另加 **港幣 \$138**

(Main Course 6-7) with a complimentary glass of designated house wine, house beer, soft drinks or orange juice
主菜 6 及 7 贈送指定餐酒、啤酒、汽水或橙汁一杯

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Freshly Brewed Coffee or Tea 即磨咖啡或茶

Adult 成人 \$248 (包括主菜 with Main Course)

輕盈午餐 Light Lunch (不包括主菜 without Main Course)

Adult 成人 \$208 Child 小童 \$148

Subject to 10% service charge based on original prices 另收取以原價計算之加一服務費