



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

九月餐單 Menu for September (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

Menu A

Choice of Main Course 自選主菜

1. Pork Cordon Bleu with Cabbage Salad and Japanese Sesame Sauce
脆炸豬扒釀芝士火腿伴椰菜沙律配日式芝麻汁
2. Grilled Swordfish with Coriander and Lemon
香煎劍魚柳伴芫荽及檸檬
3. Grilled Half French Spring Chicken with Brown Rice and Onion Sauce
烤法國春雞半隻伴糙米飯配洋蔥汁
4. Thai Red Curry with Duck served with Steamed Rice
泰式紅咖喱燒鴨伴絲苗白飯
5. 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**
6. 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**
7. Seared US Angus Sirloin Steak (450g) with Roasted New Potatoes & Porcini Sauce
香煎美國安格斯西冷牛扒伴燒新薯配牛肝菌汁
(Good for two 兩位份量)
Supplement of **HK\$198** 需另加 **港幣 \$198**

Menu B

Choice of Main Course 自選主菜

1. Deep-fried Lamb Chop with Potato Leek Cake and Mint Jelly
脆炸羊扒伴大蒜薯餅配薄荷醬
2. Grilled Salmon Fillet with Grilled Vegetables, Capers and Tomato Salsa
香煎三文魚柳伴烤菜及水瓜柳配番茄莎莎
3. Vegetarian Lasagna
素菜千層麵
4. Stir-fried Asparagus and Prawns with Fried Rice
露筍炒蝦球伴炒飯
5. Grilled Australian Beef Tenderloin (210g) with Grilled Cherry Tomato, French Fries & Black Truffle Sauce
烤澳洲牛柳伴烤車厘茄及炸薯條配黑松露汁
Supplement of **HK\$138** 需另加 **港幣 \$138**
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 Roasted 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 King Prawns with Mashed Potato, Garlic & Chilli
烤大蝦伴薯蓉配蒜蓉辣椒橄欖油
2. Cheese Tortellini with Black Truffle and Cream Sauce
意大利雲吞伴黑松露配忌廉汁
3. Thai Green Curry with Chicken served with Steamed Rice
泰式綠咖喱雞伴絲苗白飯
4. Deep-fried Seafood Platter with Lemon Butter Sauce (Shrimp, Scallop, Mussel, Squid)
炸海鮮拼盤配檸檬牛油汁
(蝦、扇貝、青口、魷魚)
5. Grilled Beef Filet Mignon (210g) with Grilled Cherry Tomato on Vine, Mashed Sweet Potatoes and Chive Cream Sauce
烤免翁牛柳伴烤車厘茄及甜薯蓉配香蔥忌廉汁
Supplement of **HK\$138** 需另加 **港幣 \$138**
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 Roasted 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. Roasted Lamb Chop with French Beans and Garlic Sauce
烤羊扒伴法邊豆配蒜蓉汁
2. Pan-fried Red Snapper with Grilled Cauliflower, Peas & Quinoa Salsa
香煎紅鯛魚伴烤椰菜花及青豆配藜麥莎莎
3. Veal Schnitzel with Warm Potato Salad
維也納牛仔肉伴暖薯仔沙律
4. Sautéed Prawns in Black Bean Sauce with Steamed Rice
豉汁炒蝦球伴絲苗白飯
5. 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**
6. Grilled US Angus Beef Rib Eye Steak (240g) with Roasted 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**
7. Grilled US Angus Sirloin (450g) with Sautéed Button Mushroom and Gravy Sauce
烤美國安格斯西冷牛扒伴炒白菌配燒汁
(Good for two 兩位份量)
Supplement of **HK\$198** 需另加 **港幣 \$198**

(Main Course 5-7) with a complimentary glass of designated house wine, house beer, soft drinks or orange juice

主菜 5 至 7 贈送指定餐酒、啤酒、汽水或橙汁一杯

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



Deep-sea Seafood Semi-buffet Dinner 深海海鮮半自助晚餐

Monday to Sunday 星期一至日

6:30pm – 10:00pm

Main Course Selections for Adult 成人自選主菜

Braised Australian Beef Cheek
with Anchovy Mashed Potatoes
燴澳洲牛頰肉伴銀魚柳薯蓉

Pan-fried Fresh Sea Bass Fillet
with Peas and Lemon
香煎新鮮鱸魚柳伴青豆及檸檬

Braised New Zealand Lamb Shank
with Mashed Potato and Rosemary
燴紐西蘭羊膝伴薯蓉及迷迭香

Grilled King Prawns
with Oregano and Lime
香煎大蝦伴香草及青檸

Whole Fresh Boston Lobster (Grilled or Baked in Cheese Sauce)

烤或芝士汁焗原隻新鮮波士頓龍蝦

Supplement of **HK\$138** with a complimentary glass of designated house wine, house beer,
soft drink or fruit juice

需另加港幣 \$138 並贈送指定餐酒、啤酒、汽水或果汁一杯

Grilled Australian M6 Wagyu Beef Rib Eye Steak

烤澳洲 M6 和牛肉眼扒 (240g 克)

Supplement of **HK\$168** with a complimentary glass of designated house wine, house beer,
soft drink or fruit juice

需另加港幣 \$168 並贈送指定餐酒、啤酒、汽水或果汁一杯

Grilled US Black Angus Porterhouse Steak

烤美國黑安格斯 T 骨牛扒 (400g 克)

Supplement of **HK\$178** with a complimentary glass of designated house wine, house beer,
soft drink or fruit juice

需另加港幣 \$178 並贈送指定餐酒、啤酒、汽水或果汁一杯

Grilled Australian M8 Wagyu Beef Striploin Steak

烤澳洲 M8 和牛西冷扒 (220g 克)

Supplement of **HK\$348** with a complimentary glass of designated house wine, house beer,
soft drink or fruit juice

需另加港幣 \$348 並贈送指定餐酒、啤酒、汽水或果汁一杯

Main Course Selections for Children 小童自選主菜

Pan-fried Salmon with Chips and Dill Herb Sauce
煎三文魚伴薯條配香草汁

Pan-fried Minute Steak with Chips and Veal Jus
煎薄切牛扒伴薯條配牛仔肉汁

Pan-fried Chicken Steak with Chips and Gravy
煎雞扒伴薯條配燒汁

Hawaiian Pizza
夏威夷薄餅

Pasta Bolognese or Carbonara
肉醬或芝士忌廉煙肉蘑菇意大利粉

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