



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

六月餐單 Menu for June (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. 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

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



Mediterranean Feast Semi-buffet Dinner 地中海盛會半自助晚餐

Monday to Sunday 星期一至日

6:30pm – 10:00pm

Main Course Selections for Adult 成人自選主菜

Grilled Australian Beef Tenderloin and Seared Duck Liver

with Truffle Veal Jus

烤澳洲牛柳及鴨肝配黑菌牛仔汁

Pan-fried Spanish Cod Fish Fillet

with Capers, Olives and Lemon Sauce

香煎西班牙鱈魚柳

伴水瓜柳配橄欖檸檬汁

Grilled Moroccan Lamb Chop with Herb

with Hummus, Ratatouilles and Lamb Gravy

烤摩洛哥香草羊扒

伴鷹咀豆蓉配羊燒汁

Pan-fried Italian King Prawns

with Cherry Tomatoes and Cilantro Butter

香煎意大利大蝦

伴車厘茄配芫荽牛油汁

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