

Salad Bar and Daily Soup
自助沙律吧 及 是日餐湯



Your Choice of Main Course:
自選一款主菜：

Hainanese Chicken with Curcuma Longa and Shallot Oil Rice \$158
秘製海南雞配蔥油薑黃飯

Creamy Tomato Tortellini with Bacon and Mushroom \$118
鮮茄煙肉蘑菇意大利雲吞

Vietnamese Noodle Soup with Vietnamese Sausage \$138
越式扎肉牛骨湯金邊粉

 Mexican Cheese and Chicken Quesadilla \$178
焗墨西哥雞肉芝士餡餅

Japanese Grilled Eel Rice Bowl \$178
日式鰻魚飯

Australian Lamb Chop with Gravy \$198
澳洲羊鞍扒配燒汁

Australian Grass Fed Rib Eye 250g with Gravy \$238
澳洲草飼鮮肉眼扒250g配燒汁

Dessert Bar
精選甜品
Coffee or Tea
咖啡或茶

+\$20 Additional Items 加配
Thai Jasmine Rice / Spaghetti with Olive Oil
泰國香苗 / 欖油意粉
+\$20 Upgrade 轉配
Cappuccino / Latte / Chocolate / Orange Juice / Coke
意式泡沫咖啡 / 鮮奶咖啡 / 朱古力 / 橙汁 / 汽水

 Spicy
微辣滋味

The images are for reference only | 10% service charge applies
Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
圖片僅供參考 | 另收加一服務費
為閣下健康著想，如對任何食物有過敏反應，請與服務員聯絡



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Hainanese Chicken with Curcuma Longa and Shallot Oil Rice \$158
秘製海南雞配蔥油薑黃飯

Creamy Mushroom Risotto with Parma Ham and Mushroom \$118
野菌巴馬火腿意大利飯

Tom Yum Noodle Soup with Prawn and Seafood \$138
大蝦海鮮冬陰功湯麵

Hida Wagyu Lava Cheddar Cheese Burger with French Fries \$178
日本飛驒和牛熔岩芝士漢堡配薯條

Pan-fried Snapper Fillet with Mustard Cream Sauce \$178
香煎鯛魚柳配芥末忌廉汁

Australian Ostrich Steak with Garlic Gravy \$198
澳洲駝鳥扒配香蒜燒汁

Australian Grass Fed Rib Eye 250g with Gravy \$238
澳洲草飼鮮肉眼扒250g配燒汁

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Coffee or Tea
咖啡或茶

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Thai Jasmine Rice / Spaghetti with Olive Oil
泰國香苗 / 欖油意粉
+\$20 Upgrade 轉配
Cappuccino / Latte / Chocolate / Orange Juice / Coke
意式泡沫咖啡 / 鮮奶咖啡 / 朱古力 / 橙汁 / 汽水

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秘製海南雞配蔥油薑黃飯

 Stir-fried Spaghetti with Australian Sliced Beef and Black Pepper \$118
黑椒牛柳片炒意大利麵

Red Wine Fettuccine with Pork Cartilage Bourguignon \$138
紅酒燴豬軟骨配寬條麵

 Mexican Cheese and Chicken Quesadilla \$178
焗墨西哥雞肉芝士餡餅

Roasted U.S. Kurobuta Pork Chop with Red Wine Sauce \$178
燒美國極黑豬柳配紅酒汁

Pan-fried Barramundi Fillet with White Wine Chive Cream Sauce \$198
香煎盲鱈魚柳配香蔥白酒忌廉汁

Australian Grass Fed Rib Eye 250g with Gravy \$238
澳洲草飼鮮肉眼扒250g配燒汁

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泰國香苗 / 欖油意粉
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Cappuccino / Latte / Chocolate / Orange Juice / Coke
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秘製海南雞配蔥油薑黃飯

Creamy Risotto with Australian Blue Mussels \$118
澳洲鮮南青口意大利飯

Udon Noodle Soup with Shrimp Tempura \$138
日式炸蝦天婦羅湯烏冬

 Thai Green Curry Rice with Prawn and Seafood \$178
泰式椰汁青咖喱大蝦海鮮飯

Roasted Ox Tongue with Japanese Teriyaki Sauce \$178
和風醬汁燒鹹牛脷

Pan-fried Norway Fresh Salmon Steak with Herbs Cream Sauce \$198
香煎挪威鮮三文魚扒配香草忌廉汁

Australian Grass Fed Rib Eye 250g with Gravy \$238
澳洲草飼鮮肉眼扒250g配燒汁

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秘製海南雞配蔥油薑黃飯

White Wine Creamy Pesto Linguine with Clams \$118
蜆肉青醬忌廉扁意大利麵

Udon Noodle Soup with Gillette Pork Chop \$138
日式厚切炸豬扒湯烏冬

Hida Wagyu Lava Cheddar Cheese Burger with French Fries \$178
日本飛驒和牛熔岩芝士漢堡配薯條

Roasted U.S. Kurobuta Pork Chop with Mushroom Gravy \$178
燒美國極黑豬柳配紅酒汁

Pan-fried Halibut Fillet with Lemon Butter Sauce \$198
香煎比目魚柳配香檸牛油汁

Australian Grass Fed Rib Eye 250g with Gravy \$238
澳洲草飼鮮肉眼扒250g配燒汁

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