

1-7/1

Menu C

French Vietnamese 法越  
Sensation 傾情

SEMI-BUFFET DINNER 半自助晚餐

A CHOICE OF MAIN COURSE

自選一款主菜

Sous Vide Suckling Pig with Gravy Sauce

法式烤乳豬配燒汁 \$328

OR 或

Pan-fried U.S. Pork Tomahawk with Red Wine Gravy Sauce

香煎美國極黑保濕豬斧頭扒配紅酒燒汁 \$298

OR 或

Roasted French Pheasant with Red Wine and Herbs Sauce

燒法國野雞配香草紅酒汁 \$278

OR 或

Vietnamese Pho with Sliced Angus Beef

越式牛骨湯安格斯肥牛河粉 \$248

OR 或

Pesto Risotto with Crab Meat and Mushroom

青醬蟹肉蘑菇意大利飯 \$248

CHEF SPECIAL RECOMMENDATION

主廚特別推介

Pan-fried Saga A4 Wagyu Eye Steak 250g with Roasted Garlic and Himalayan Rock Salt

香煎佐賀A4黑毛和牛肉眼扒250g伴燒蒜

配喜馬拉亞山岩鹽 \$468

8-12/1

## Menu D

# French Vietnamese 法越傾情

Sensation

## SEMI-BUFFET DINNER 半自助晚餐

### A CHOICE OF MAIN COURSE

#### 自選一款主菜

Vietnamese Roast Beef with Garlic Maggi Seasoning

越式烤牛肉配蒜片鮮露汁 \$328

OR 或

Pan-fried U.S. Pork Tomahawk with Red Wine Gravy Sauce

香煎美國極黑保濕豬斧頭扒配紅酒燒汁 \$298

OR 或

Slow-cooked Lamb Sirloin with French Porcini Mushroom Sauce

慢煮羊西冷配法國牛肝菌汁 \$278

OR 或

Vietnamese Pho with Sugarcane Shrimp and Shrimp Cake

越式牛骨湯金邊粉配蔗蝦及蝦餅 \$248

OR 或

Seafood Spaghetti Marinara

鮮茄海鮮意大利麵 \$248

### CHEF SPECIAL RECOMMENDATION

#### 主廚特別推介

Pan-fried Saga A4 Wagyu Eye Steak 250g with Roasted Garlic and Himalayan Rock Salt

香煎佐賀A4黑毛和牛肉眼扒250g伴燒蒜  
配喜馬拉亞山岩鹽 \$468

15-19/1

Menu E

French Vietnamese 法越傾情  
Sensation 越情

SEMI-BUFFET DINNER 半自助晚餐

A CHOICE OF MAIN COURSE  
自選一款主菜

Roasted Vietnam Giant River Prawn with French Garlic Butter Sauce  
法式蒜蓉牛油焗珍寶越南大頭蝦 \$328

OR 或

Pan-fried U.S. Pork Tomahawk with Red Wine Gravy Sauce  
香煎美國極黑保濕豬斧頭扒配紅酒燒汁 \$298

OR 或

Fried Alaska Cod Fish and Cheddar Cheese  
法式炸阿拉斯加鱈魚柳伴車打芝士 \$278

OR 或

Roasted Pork Ribs with Vietnamese Sweet and Sour Sauce  
法式烤豬仔骨配越式甜酸汁 \$248

OR 或

Red Wine Braised Beef with Fettuccine  
法式紅酒燴牛肉寬條麵 \$248

CHEF SPECIAL RECOMMENDATION  
主廚特別推介

Pan-fried Saga A4 Wagyu Eye Steak 250g with Roasted Garlic  
and Himalayan Rock Salt  
香煎佐賀A4黑毛和牛肉眼扒250g伴燒蒜  
配喜馬拉亞山岩鹽 \$468

22-26/1

Menu A

French Vietnamese 法越傾情  
Sensation 越情

SEMI-BUFFET DINNER 半自助晚餐

A CHOICE OF MAIN COURSE  
自選一款主菜

Pan-seared Grouper with French Saffron Cream Sauce  
煎封海斑柳配法式番紅花汁 \$328

OR 或

Pan-fried U.S. Pork Tomahawk with Red Wine Gravy Sauce  
香煎美國極黑保濕豬斧頭扒配紅酒燒汁 \$298

OR 或

French Duck Confit  
法式油封野鴨腿 \$278

OR 或

Vietnamese Pho with Crispy Soft-shell Crab  
越式牛骨湯河粉配酥炸軟殼蟹 \$248

OR 或

Risotto with Scallop in Black Truffle Cream Sauce  
黑松露醬帶子意大利飯 \$248

CHEF SPECIAL RECOMMENDATION  
主廚特別推介

Pan-fried Saga A4 Wagyu Eye Steak 250g with Roasted Garlic  
and Himalayan Rock Salt  
香煎佐賀A4黑毛和牛肉眼扒250g伴燒蒜  
配喜馬拉亞山岩鹽 \$468

29/1-2/2

Menu B

French Vietnamese 法越傾情  
Sensation 越情

SEMI-BUFFET DINNER 半自助晚餐

A CHOICE OF MAIN COURSE  
自選一款主菜

Roasted Vietnam Giant River Prawn  
越式香露珍寶越南大頭蝦 \$328

OR 或

Pan-fried U.S. Pork Tomahawk with Red Wine Gravy Sauce  
香煎美國極黑保濕豬斧頭扒配紅酒燒汁 \$298

OR 或

Roasted Chicken Roll Stuffed with French Foie Gras Paste  
法式烤鵝肝醬雞肉卷 \$278

OR 或

Vietnamese Beef Curry with French Bread or Rice  
越式咖喱牛肉配法包或米飯 \$248

OR 或

Creamy Mushroom Spaghetti with Shrimp  
鮮蝦白菌忌廉汁意大利麵 \$248

CHEF SPECIAL RECOMMENDATION  
主廚特別推介

Pan-fried Saga A4 Wagyu Eye Steak 250g with Roasted Garlic  
and Himalayan Rock Salt  
香煎佐賀A4黑毛和牛肉眼扒250g伴燒蒜  
配喜馬拉亞山岩鹽 \$468