

25-28/3

## Menu E

# 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

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