

15 -19 Apr 2024

# JAPANESE · KOREAN

## SAGA WAGYU 東瀛 · 韓風 · 佐賀和牛 SEMI-BUFFET DINNER 半自助晚餐

### A Choice of Main Course 自選一款主菜

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
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 ·····	\$328
Miso Glazed Halibut and Australian Scallop 比目魚西京燒伴澳洲帶子 ·····	\$298
Deep-fried King Prawn and Fries with Korean Kimchi Mayonnaise 香脆炸大蝦伴薯條配韓式泡菜蛋黃醬 ·····	\$288
Lobster Bisque Cream Sauce Risotto with Lobster 日式龍蝦意大利飯 ·····	\$268
Stirred Noodles in Abalone Sauce with Sliced Fish Maw and Shredded Chicken 鮑汁花膠絲雞絲撈麵 ·····	\$248
Carbonara with Crab Roe and Crab Meat 蟹籽蟹肉卡邦尼意大利麵 ·····	\$248



10% service charge applies  
另收加一服務費

Please inform your server of any food related allergies as your well-being and comfort are our great concern  
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



22 -26 Apr 2024

# JAPANESE · KOREAN

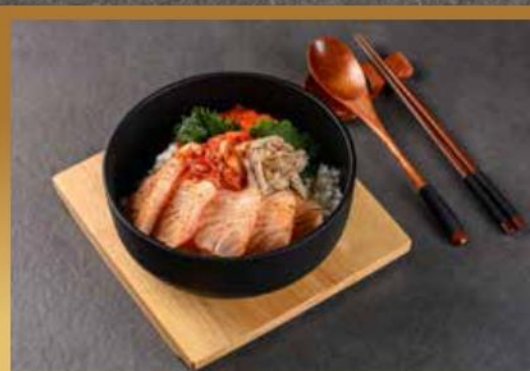
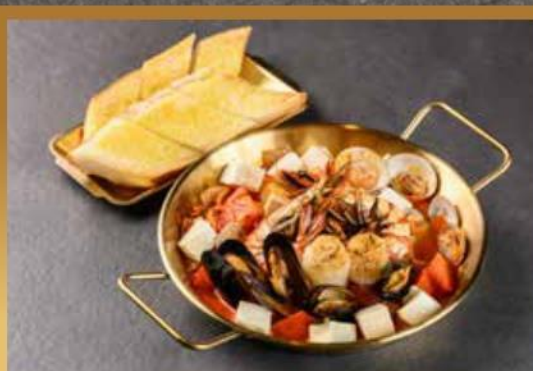
## SAGA WAGYU

東瀛 · 韓風 · 佐賀和牛  
SEMI-BUFFET DINNER

半自助晚餐

### A Choice of Main Course 自選一款主菜

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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 ·····	\$328
Grilled Honey Miso Halibut with Pomelo Vinegar Mayonnaise 香烤蜜糖麵鼓比目魚配柚子醋蛋黃醬 ·····	\$298
Slow Cooked Boneless Pork Knuckle with Peach Gravy 慢煮去骨豬手配黃蜜桃燒汁 ·····	\$288
Korean Seafood Pot with French Bread 韓式鐵鍋海鮮伴法包 ·····	\$268
Japanese Udon Noodles with Gillette Tiger Prawn, Oyster and Onsen Egg 吉列虎蝦拼吉列蠔配溫泉蛋烏冬 ·····	\$248
Mixed Rice with Crab Roe, Crab Meat and Salmon in Iron Pot 蟹籽蟹肉三文魚鐵鍋拌飯 ·····	\$248



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29 Apr-3 May 2024

# JAPANESE · KOREAN

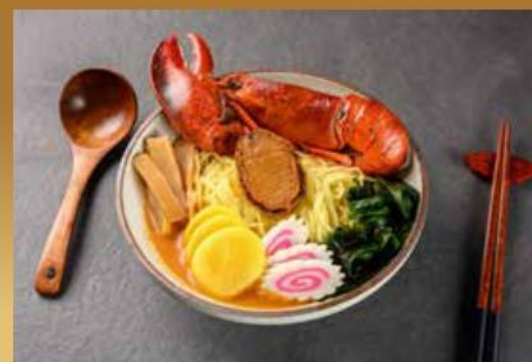
## SAGA WAGYU

東瀛 · 韓風 · 佐賀和牛  
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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 ·····	\$328
Japanese Teriyaki Beef Rice with Fried Garlic Chips in Iron Pot 鐵鍋日式蒜片牛柳粒拌飯 ·····	\$298
Korean Roasted Spring Chicken with Peach Gravy 韓式燒春雞伴烤蜜桃燒汁 ·····	\$288
Japanese Ramen with Lobster and Isoyaki Abalone 日式龍蝦拼磯煮鮑魚濃湯拉麵 ·····	\$268
Korean Grilled Jumbo Octopus Tentacle with Kimchi BBQ Sauce 韓式燒大八爪魚足伴泡菜照燒汁 ·····	\$248
Cream Sauce Spaghetti with Prawn and Cod Roe 明太子鮮蝦忌廉意大利麵 ·····	\$248



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6-10 May 2024

# JAPANESE · KOREAN

## SAGA WAGYU 東瀛 · 韓風 · 佐賀和牛 SEMI-BUFFET DINNER 半自助晚餐

### A Choice of Main Course 自選一款主菜

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
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 ·····	\$328
Japanese Yamato Pork Rack with Honey and Apple Sauce 日本大和白豚豬鞍配蜜糖蘋果醬 ·····	\$298
Alaska King Crab Ramen in Lobster Soup 阿拉斯加長腳蟹拉麵 ·····	\$288
Korean Deep-fried Chicken with Sweet and Spicy Sauce 韓式炸雞甜辣雞醬 ·····	\$268
Cream Sauce Squid Ink Lasagna with Urchin and Salmon 海膽三文魚墨汁闊條麵 ·····	\$248
Cream Sauce Risotto with Japanese Scallop and Pumpkin 日本南瓜帆立貝意大利飯 ·····	\$248



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