

Eat@ease

## Festive Oyster & Seafood Semi-buffet Lunch 節日生蠔海鮮半自助午餐

\* Fresh Oysters 即開生蠔 \*

### MENU A

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 **\$238**  
秘製海南雞配蔥油薑黃飯

 Linguine with Clams and Garlic Chili in White Wine Sauce **\$198**  
白酒蒜香鮮蜆肉扁意大利麵

Japanese Grilled Eel and Egg Fried Rice **\$218**  
日式鰻魚炒蛋飯

Roasted U.S. Baby Chicken with Black Pepper Sauce **\$258**  
燒美國黃油嫩雞配黑椒汁

Roasted U.S. Kurobuta Pork Chop with Red Wine Sauce **\$258**  
燒美國極黑豬柳配紅酒汁

Baked Ling Fish Fillet with Fresh Tomato and Cheese **\$278**  
鮮茄芝士焗魚柳扒

Australian Grass-Fed Rib Eye 250g with Gravy **\$298**  
澳洲草飼鮮肉眼扒250g配燒汁

Dessert Bar and Coffee or Tea  
精選甜品 及 咖啡或茶

#### Additional Items 加配 +\$20

Thai Jasmine Rice / Spaghetti with Olive Oil / 泰國香苗 / 欖油意粉

#### Upgrade 轉配 +\$20

Cappuccino / Latte / Chocolate / Coke  
意式泡沫咖啡 / 鮮奶咖啡 / 朱古力 / 汽水

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

 Spicy 微辣滋味

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### MENU B

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 秘製海南雞配蔥油薑黃飯	\$238
Baked Bolognese Spaghetti and Cheese 芝士焗肉醬意粉	\$198
 Korean Stir-Fried Chicken with Kimchi and Rice Cake 韓式炒雞柳泡菜年糕	\$218
Grilled Pork Knuckle with Honey Mustard Sauce 烤豬手配芥末蜜糖汁	\$258
Roasted U.S. Kurobuta Pork Chop with Red Wine Sauce 燒美國極黑豬柳配紅酒汁	\$258
Baked Halibut Fillet and Scallop with Japanese-Style Sauce 日式醬汁焗比目魚柳帶子	\$278
Australian Grass-Fed Rib Eye 250g with Gravy 澳洲草飼鮮肉眼扒250g配燒汁	\$298

Dessert Bar and Coffee or Tea  
精選甜品 及 咖啡或茶

#### Additional Items 加配 +\$20

Thai Jasmine Rice / Spaghetti with Olive Oil / 泰國香苗 / 欖油意粉

#### Upgrade 轉配 +\$20

Cappuccino / Latte / Chocolate / Coke  
意式泡沫咖啡 / 鮮奶咖啡 / 朱古力 / 汽水

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### MENU C

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 秘製海南雞配蔥油薑黃飯	\$238
Spaghetti with Seafood in Garlic Chili and Tomato Sauce 鮮茄海鮮意大利麵	\$198
 Baked Pork Chop and Curry Rice in Japanese Style 焗日式咖喱豬扒飯	\$218
Pan-Fried Australian Lamb Rack Chop with Herb Gravy 香煎澳洲羊鞍扒配香草燒汁	\$258
Roasted U.S. Kurobuta Pork Chop with Red Wine Sauce 燒美國極黑豬柳配紅酒汁	\$258
Grilled Salmon and Shrimp with Dill Cream Sauce 烤三文魚大蝦配刁草忌廉汁	\$278
Australian Grass-Fed Rib Eye 250g with Gravy 澳洲草飼鮮肉眼扒250g配燒汁	\$298

Dessert Bar and Coffee or Tea  
精選甜品 及 咖啡或茶

#### Additional Items 加配 +\$20

Thai Jasmine Rice / Spaghetti with Olive Oil / 泰國香苗 / 欖油意粉

#### Upgrade 轉配 +\$20

Cappuccino / Latte / Chocolate / Coke  
意式泡沫咖啡 / 鮮奶咖啡 / 朱古力 / 汽水

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### MENU D

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 秘製海南雞配蔥油薑黃飯	<b>\$238</b>
Ravioli with Cheese and Spinach in Tomato Cream Sauce 波菜芝士意大利餃子配鮮茄忌廉汁	<b>\$198</b>
Fried Risotto with Egg and Seafood 黃金海鮮炒意大利飯	<b>\$218</b>
Buffalo BBQ Pork Ribs 水牛城烤豬仔骨	<b>\$258</b>
Roasted U.S. Kurobuta Pork Chop with Red Wine Sauce 燒美國極黑豬柳配紅酒汁	<b>\$258</b>
Pan-fried Barramundi Fillet with White Wine Chive Cream Sauce 香煎盲鱈魚柳配香蔥白酒忌廉汁	<b>\$278</b>
Australian Grass-Fed Rib Eye 250g with Gravy 澳洲草飼鮮肉眼扒250g配燒汁	<b>\$298</b>

Dessert Bar and Coffee or Tea  
精選甜品 及 咖啡或茶

#### Additional Items 加配 +\$20

Thai Jasmine Rice / Spaghetti with Olive Oil / 泰國香苗 / 欖油意粉

#### Upgrade 轉配 +\$20

Cappuccino / Latte / Chocolate / Coke  
意式泡沫咖啡 / 鮮奶咖啡 / 朱古力 / 汽水

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### MENU E

Salad Bar and Daily Soup  
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#### Your Choice Of Main Course 自選一款主菜

Hainanese Chicken with Curcuma Longa and Shallot Oil Rice **\$238**  
秘製海南雞配蔥油薑黃飯

Fettuccine with Shredded Chicken and Mushroom in Pesto Sauce **\$198**  
雞絲青醬闊條蛋麵

 Thai Mince Pork Rice With Fried Egg **\$218**  
泰式辣肉碎蛋炒飯

Japanese-Style Roasted Pork Ribs **\$258**  
日式醬烤豬寸骨

Roasted U.S. Kurobuta Pork Chop with Red Wine Sauce **\$258**  
燒美國極黑豬柳配紅酒汁

Alaska Pollock Fillet and King Prawn with Garlic Cream Sauce **\$278**  
阿拉斯加狹鱈魚柳大蝦配香蒜忌廉汁

Australian Grass-Fed Rib Eye 250g with Gravy **\$298**  
澳洲草飼鮮肉眼扒250g配燒汁

Dessert Bar and Coffee or Tea  
精選甜品 及 咖啡或茶

#### Additional Items 加配 +\$20

Thai Jasmine Rice / Spaghetti with Olive Oil / 泰國香苗 / 欖油意粉

#### Upgrade 轉配 +\$20

Cappuccino / Latte / Chocolate / Coke  
意式泡沫咖啡 / 鮮奶咖啡 / 朱古力 / 汽水

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