



Oyster Semi-buffet Dinner
生蠔半自助晚餐

12-18/10/2026

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



Pan-Fried Australian Wagyu Ribeye (M6/7)
香煎澳洲和牛肉眼扒 (M6/7)

\$538

Pan-fried U.S. Pork Tomahawk
香煎美國黑毛豬斧頭扒

\$308

Tasting Buddha Temptation Pot -

\$308

Abalone, Sea Cucumber, and Seafood, Choy Sum with
Premium Soy Sauce, and Steamed Rice or Pan-Seared Wagyu Fried Rice
嚐味一品佛跳牆 配頭抽菜心、香米飯 或 香煎和牛炒飯

Herb Crusted Roasted Australian Rack of Lamb
法式香草燒澳洲羊鞍扒

\$298

Saikyo Miso Grilled Halibut with Scallop
比目魚帶子西京燒

\$298

Braised U.S. Beef Tongue in Red Wine Sauce
香草紅酒燒美國牛脷

\$278

Crab Meat and Crab Roe Risotto
蟹肉蟹黃意大利飯

\$258

Sakura Shrimp Spaghetti
日本櫻花蝦意大利麵

\$258

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

Subject to 10% service charge based on the original price | Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
另收取以原價計算之加一服務費 | 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



Oyster Semi-buffet Dinner

生蠔半自助晚餐

19-25/10/2026

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

Pan-Fried Australian Wagyu Ribeye (M6/7)

香煎澳洲和牛肉眼扒 (M6/7)

\$538

Pan-fried U.S. Pork Tomahawk

香煎美國黑毛豬斧頭扒

\$308



Tasting Buddha Temptation Pot -

Abalone, Sea Cucumber, and Seafood, Choy Sum with

Premium Soy Sauce, and Steamed Rice or Pan-Seared Wagyu Fried Rice

嚐味一品佛跳牆 配頭抽菜心、香米飯 或 香煎和牛炒飯

\$308

Herb Crusted Roasted Australian Rack of Lamb

法式香草燒澳洲羊鞍扒

\$298

Salt-Grilled Mediterranean Flounder

鹽燒地中海左口魚

\$298

Crispy Roasted Duck Leg in French Style

法式香烤野鴨腿

\$278

Japanese Scrambled Egg Rice Bowl with Crab Sticks and Seaweed

日式蟹柳紫菜滑蛋飯

\$258

Japanese Style Eel Spaghetti

日式鰻魚炒意大利麵

\$258

Dessert Bar and Coffee or Tea

★★★★★

精選甜品 及 咖啡或茶

★★★★★

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Eat@ease

09/2026



Oyster Semi-buffet Dinner
生蠔半自助晚餐

26/10-1/11/2026

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



Pan-Fried Australian Wagyu Ribeye (M6/7) 香煎澳洲和牛肉眼扒 (M6/7)	\$538
Pan-fried U.S. Pork Tomahawk 香煎美國黑毛豬斧頭扒	\$308
Tasting Buddha Temptation Pot - Abalone, Sea Cucumber, and Seafood, Choy Sum with Premium Soy Sauce, and Steamed Rice or Pan-Seared Wagyu Fried Rice 嚐味一品佛跳牆 配頭抽菜心、香米飯 或 香煎和牛炒飯	\$308
Herb Crusted Roasted Australian Rack of Lamb 法式香草燒澳洲羊鞍扒	\$298
Barramundi and Prawn Rolls with Herb Cream Sauce 盲曹魚柳大蝦卷	\$298
Roasted U.S. Spring Chicken in French style 法式燒美國春雞	\$278
Sea Urchin Fried Rice with Onsen Tamago 海膽炒飯伴日本溫泉蛋	\$258
Spaghetti with Crab Roe, Fish Roe and Herbs 魚子蟹子香草意大利麵	\$258

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

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Oyster Semi-buffet Dinner
生蠔半自助晚餐

2-8/11/2026

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

Pan-Fried Australian Wagyu Ribeye (M6/7) **\$538**
香煎澳洲和牛肉眼扒 (M6/7)

Pan-fried U.S. Pork Tomahawk **\$308**
香煎美國黑毛豬斧頭扒



Tasting Buddha Temptation Pot - **\$308**
Abalone, Sea Cucumber, and Seafood, Choy Sum with
Premium Soy Sauce, and Steamed Rice or Pan-Seared Wagyu Fried Rice
嚐味一品佛跳牆 配頭抽菜心、香米飯 或 香煎和牛炒飯

Herb Crusted Roasted Australian Rack of Lamb **\$298**
法式香草燒澳洲羊鞍扒

Salt-Grilled Salmon with Salmon Roe **\$298**
鹽燒三文魚拼三文魚子

Herb-Roasted Frog's Legs **\$278**
法式香草燒田雞髀

Wagyu Hamburger Steak with Rice **\$258**
和牛漢堡扒配飯

Spaghetti with Salted Egg Yolk, Diced Ham and Cheese **\$258**
鹹蛋黃火腿碎芝士意大利麵



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



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