Eat@ease

Chill Out

饗樂悠閒

4-10/11/2026

Menu A

Semi-buffet Lunch 半自助午餐

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 秘製海南雞配蔥油黃薑飯	$178
Spaghetti with Beef and Fresh Tomato Sauce 鮮茄牛肉意大利粉	$148
Risotto with Japanese Sakura Shrimp in Cream Sauce 日本櫻花蝦忌廉意大利飯	$148
Cheese Lava Fried Chicken Steak Burger 炸雞扒熔岩芝士漢堡	$158
Roasted U.S Kurobuta Pork Chop with Red Wine Sauce 香燒美國極黑豬柳配紅酒汁	$198
Roasted Alaskan Pollock Fillet with Mustard Seed Cream Sauce 香燒阿拉斯加狹鱈魚柳配芥末籽忌廉汁	$198
Pan-Fried Australian Lamb Chop with Herb Gravy 香煎澳洲羊鞍扒配香草燒汁	$218
New Zealand Grass-Fed Rib Eye 250g with Gravy 新西蘭草飼鮮肉眼扒250g配燒汁	$298

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

ADDITIONAL ITEMS +$20 加配

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

10% service charge applies | Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
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

Chef's Recommendation 廚師推介

202611

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Chill Out

饗樂悠閒

11-17/11/2026

Menu B

Semi-buffet Lunch 半自助午餐

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 秘製海南雞配蔥油黃薑飯	$178
Risotto with Shrimp and Sea Urchin Cream Sauce 鮮蝦海膽忌廉汁意大利飯	$148
Spaghetti with Pork and Mentaiko Sauce 日式明太子豚肉意大利粉	$148
Cheese Lava Japanese Wagyu Burger 日本和牛熔岩芝士漢堡	$158
Roasted U.S Kurobuta Pork Chop with Red Wine Sauce 香燒美國極黑豬柳配紅酒汁	$198
Pan-Fried Ling Fillet with Herb White Wine Cream Sauce 青衣魚柳扒配香草白酒忌廉汁	$198
Pan-Fried Australian Lamb Chop with Herb Gravy 香煎澳洲羊鞍扒配香草燒汁	$218
New Zealand Grass-Fed Rib Eye 250g with Gravy 新西蘭草飼鮮肉眼扒250g配燒汁	$298

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

ADDITIONAL ITEMS +$20 加配

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

10% service charge applies | Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
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

Chef's Recommendation 廚師推介

202611

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Chill Out

饗樂悠閒

18-24/11/2026

Menu C

Semi-buffet Lunch 半自助午餐

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 秘製海南雞配蔥油黃薑飯	$178
Spaghetti with Chicken and Sea Urchin Cream Sauce 海膽雞肉忌廉汁意大利粉	$148
Risotto with Crab and Cheese Tomato sauce 蟹肉芝士蕃茄意大利飯	$148
Cheese Lava Fried Chicken Steak Burger 炸雞扒熔岩芝士漢堡	$158
Roasted U.S Kurobuta Pork Chop with Red Wine Sauce 香燒美國極黑豬柳配紅酒汁	$198
New Zealand Sole Fillet with Lemon Butter Sauce 新西蘭龍脷魚配檸檬牛油汁	$198
Pan-Fried Australian Lamb Chop with Herb Gravy 香煎澳洲羊鞍扒配香草燒汁	$218
New Zealand Grass-Fed Rib Eye 250g with Gravy 新西蘭草飼鮮肉眼扒250g配燒汁	$298

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

ADDITIONAL ITEMS +$20 加配

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

10% service charge applies | Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
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

Chef's Recommendation 廚師推介

202611

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Chill Out

饗樂悠閒

25/11-1/12/2026

Menu D

Semi-buffet Lunch 半自助午餐

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 秘製海南雞配蔥油黃薑飯	$178
Tuna Spaghetti with Mushroom Cream Sauce 吞拿魚野菌忌廉汁意大利粉	$148
Risotto with Chicken and Pumpkin Cream Sauce 南瓜雞肉意大利飯	$148
Cheese Lava Japanese Wagyu Burger 日本和牛熔岩芝士漢堡	$158
Roasted U.S Kurobuta Pork Chop with Red Wine Sauce 香燒美國極黑豬柳配紅酒汁	$198
Pan-Fried California Tilapia Fillet with Creamy Mushroom Sauce 香煎加州鯛魚柳配蘑菇忌廉汁	$198
Pan-Fried Australian Lamb Chop with Herb Gravy 香煎澳洲羊鞍扒配香草燒汁	$218
New Zealand Grass-Fed Rib Eye 250g with Gravy 新西蘭草飼鮮肉眼扒250g配燒汁	$298

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

ADDITIONAL ITEMS +$20 加配

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

10% service charge applies | Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
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

Chef's Recommendation 廚師推介

202611

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Chill Out

饗樂悠閒

2-8/12/2026

Menu A

Semi-buffet Lunch 半自助午餐

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 秘製海南雞配蔥油黃薑飯	$178
Spaghetti with Beef and Fresh Tomato Sauce 鮮茄牛肉意大利粉	$148
Risotto with Japanese Sakura Shrimp in Cream Sauce 日本櫻花蝦忌廉意大利飯	$148
Cheese Lava Fried Chicken Steak Burger 炸雞扒熔岩芝士漢堡	$158
Roasted U.S Kurobuta Pork Chop with Red Wine Sauce 香燒美國極黑豬柳配紅酒汁	$198
Roasted Alaskan Pollock Fillet with Mustard Seed Cream Sauce 香燒阿拉斯加狹鱈魚柳配芥末籽忌廉汁	$198
Pan-Fried Australian Lamb Chop with Herb Gravy 香煎澳洲羊鞍扒配香草燒汁	$218
New Zealand Grass-Fed Rib Eye 250g with Gravy 新西蘭草飼鮮肉眼扒250g配燒汁	$298

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

ADDITIONAL ITEMS +$20 加配

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

10% service charge applies | Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
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

Chef's Recommendation 廚師推介

202611

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Chill Out

饗樂悠閒

9-15/12/2026

Menu B

Semi-buffet Lunch 半自助午餐

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 秘製海南雞配蔥油黃薑飯	$178
Risotto with Shrimp and Sea Urchin Cream Sauce 鮮蝦海膽忌廉汁意大利飯	$148
Spaghetti with Pork and Mentaiko Sauce 日式明太子豚肉意大利粉	$148
Cheese Lava Japanese Wagyu Burger 日本和牛熔岩芝士漢堡	$158
Roasted U.S Kurobuta Pork Chop with Red Wine Sauce 香燒美國極黑豬柳配紅酒汁	$198
Pan-Fried Ling Fillet with Herb White Wine Cream Sauce 青衣魚柳扒配香草白酒忌廉汁	$198
Pan-Fried Australian Lamb Chop with Herb Gravy 香煎澳洲羊鞍扒配香草燒汁	$218
New Zealand Grass-Fed Rib Eye 250g with Gravy 新西蘭草飼鮮肉眼扒250g配燒汁	$298

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

ADDITIONAL ITEMS +$20 加配

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

10% service charge applies | Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
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

Chef's Recommendation 廚師推介

202611

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Chill Out

饗樂悠閒

16-21/12/2026

Menu C

Semi-buffet Lunch 半自助午餐

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 秘製海南雞配蔥油黃薑飯	$178
Spaghetti with Chicken and Sea Urchin Cream Sauce 海膽雞肉忌廉汁意大利粉	$148
Risotto with Crab and Cheese Tomato sauce 蟹肉芝士蕃茄意大利飯	$148
Cheese Lava Fried Chicken Steak Burger 炸雞扒熔岩芝士漢堡	$158
Roasted U.S Kurobuta Pork Chop with Red Wine Sauce 香燒美國極黑豬柳配紅酒汁	$198
New Zealand Sole Fillet with Lemon Butter Sauce 新西蘭龍脷魚配檸檬牛油汁	$198
Pan-Fried Australian Lamb Chop with Herb Gravy 香煎澳洲羊鞍扒配香草燒汁	$218
New Zealand Grass-Fed Rib Eye 250g with Gravy 新西蘭草飼鮮肉眼扒250g配燒汁	$298

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

ADDITIONAL ITEMS +$20 加配

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

10% service charge applies | Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
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

Chef's Recommendation 廚師推介

202611

Eat@ease

Merry Christmas

22 Dec 2026

Menu C

Sumptuous Oyster · Seafood 生蠔 · 海鮮
Semi-buffet Lunch 豐盛半自助午餐

Unlimited Freshly Shucked Oysters 即開生蠔 • Seafood-on-ice 冰鎮海鮮

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 秘製海南雞配蔥油黃薑飯	$258
Spaghetti with Chicken and Sea Urchin Cream Sauce 海膽雞肉忌廉汁意大利粉	$218
Risotto with Crab and Cheese Tomato sauce 蟹肉芝士蕃茄意大利飯	$218
Cheese Lava Fried Chicken Steak Burger 炸雞扒熔岩芝士漢堡	$238
Roasted U.S Kurobuta Pork Chop with Red Wine Sauce 香燒美國極黑豬柳配紅酒汁	$278
New Zealand Sole Fillet with Lemon Butter Sauce 新西蘭龍脷魚配檸檬牛油汁	$278
Pan-Fried Australian Lamb Chop with Herb Gravy 香煎澳洲羊鞍扒配香草燒汁	$298
New Zealand Grass-Fed Rib Eye 250g with Gravy 新西蘭草飼鮮肉眼扒250g配燒汁	$358

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

ADDITIONAL ITEMS +$20 加配

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

10% service charge applies | Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
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

Chef's Recommendation 廚師推介

202611

Eat@ease

Chill Out

饗樂悠閒

23/12/2026

Menu D

Semi-buffet Lunch 半自助午餐

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 秘製海南雞配蔥油黃薑飯	$178
Tuna Spaghetti with Mushroom Cream Sauce 吞拿魚野菌忌廉汁意大利粉	$148
Risotto with Chicken and Pumpkin Cream Sauce 南瓜雞肉意大利飯	$148
Cheese Lava Japanese Wagyu Burger 日本和牛熔岩芝士漢堡	$158
Roasted U.S Kurobuta Pork Chop with Red Wine Sauce 香燒美國極黑豬柳配紅酒汁	$198
Pan-Fried California Tilapia Fillet with Creamy Mushroom Sauce 香煎加州鯛魚柳配蘑菇忌廉汁	$198
Pan-Fried Australian Lamb Chop with Herb Gravy 香煎澳洲羊鞍扒配香草燒汁	$218
New Zealand Grass-Fed Rib Eye 250g with Gravy 新西蘭草飼鮮肉眼扒250g配燒汁	$298

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

ADDITIONAL ITEMS +$20 加配

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

10% service charge applies | Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
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

Chef's Recommendation 廚師推介

202611

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Merry Christmas

24-27 Dec 2026

Menu D

Sumptuous Oyster · Seafood 生蠔 · 海鮮
Semi-buffet Lunch 豐盛半自助午餐

Unlimited Freshly Shucked Oysters 即開生蠔 • Seafood-on-ice 冰鎮海鮮

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 秘製海南雞配蔥油黃薑飯	$258
Tuna Spaghetti with Mushroom Cream Sauce 吞拿魚野菌忌廉汁意大利粉	$218
Risotto with Chicken and Pumpkin Cream Sauce 南瓜雞肉意大利飯	$218
Cheese Lava Japanese Wagyu Burger 日本和牛熔岩芝士漢堡	$238
Roasted U.S Kurobuta Pork Chop with Red Wine Sauce 香燒美國極黑豬柳配紅酒汁	$278
Pan-Fried California Tilapia Fillet with Creamy Mushroom Sauce 香煎加州鯛魚柳配蘑菇忌廉汁	$278
Pan-Fried Australian Lamb Chop with Herb Gravy 香煎澳洲羊鞍扒配香草燒汁	$298
New Zealand Grass-Fed Rib Eye 250g with Gravy 新西蘭草飼鮮肉眼扒250g配燒汁	$358

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

ADDITIONAL ITEMS +$20 加配

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

10% service charge applies | Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
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

Chef's Recommendation 廚師推介

202611

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Chill Out

饗樂悠閒

28-30/12/2026

Menu D

Semi-buffet Lunch 半自助午餐

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 秘製海南雞配蔥油黃薑飯	$178
Tuna Spaghetti with Mushroom Cream Sauce 吞拿魚野菌忌廉汁意大利粉	$148
Risotto with Chicken and Pumpkin Cream Sauce 南瓜雞肉意大利飯	$148
Cheese Lava Japanese Wagyu Burger 日本和牛熔岩芝士漢堡	$158
Roasted U.S Kurobuta Pork Chop with Red Wine Sauce 香燒美國極黑豬柳配紅酒汁	$198
Pan-Fried California Tilapia Fillet with Creamy Mushroom Sauce 香煎加州鯛魚柳配蘑菇忌廉汁	$198
Pan-Fried Australian Lamb Chop with Herb Gravy 香煎澳洲羊鞍扒配香草燒汁	$218
New Zealand Grass-Fed Rib Eye 250g with Gravy 新西蘭草飼鮮肉眼扒250g配燒汁	$298

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

ADDITIONAL ITEMS +$20 加配

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

10% service charge applies | Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
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

Chef's Recommendation 廚師推介

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