YOSHOKU GOURMET

和洋の味

Oyster Semi-buffet Dinner
生蠔半自助晚餐

Menu B

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) 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 Salmon with Salmon Roe 鹽燒三文魚拼三文魚子	$298
Herb-Roasted Frog's Legs 法式香草燒田雞髀	$278
Wagyu Hamburger Steak with Rice 和牛漢堡扒配飯	$258
Spaghetti with Salted Egg Yolk, Diced Ham and Cheese 鹹蛋黃火腿碎芝士意大利麵	$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

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09/2026

YOSHOKU GOURMET

和洋の味

Menu C

Oyster Semi-buffet Dinner
生蠔半自助晚餐

9-15/11/2026

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
Saikyo Miso Grilled Halibut with Scallop 比目魚帶子西京燒	$298
Braised U.S. Beef Tongue in Red Wine Sauce 香草紅酒燒美國牛腩	$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 ★★★★★

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YOSHOKU GOURMET

和洋の味

Menu D

Oyster Semi-buffet Dinner
生蠔半自助晚餐

16-22/11/2026

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
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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YOSHOKU GOURMET

和洋の味

Menu A

Oyster Semi-buffet Dinner
生蠔半自助晚餐

23-29/11/2026

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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YOSHOKU GOURMET

和洋の味

Menu B

Oyster Semi-buffet Dinner
生蠔半自助晚餐

30/11-6/12/2026

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 Salmon with Salmon Roe 鹽燒三文魚拼三文魚子	$298
Herb-Roasted Frog's Legs 法式香草燒田雞髀	$278
Wagyu Hamburger Steak with Rice 和牛漢堡扒配飯	$258
Spaghetti with Salted Egg Yolk, Diced Ham and Cheese 鹹蛋黃火腿碎芝士意大利麵	$258

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

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YOSHOKU GOURMET

和洋の味

Menu C

Oyster Semi-buffet Dinner
生蠔半自助晚餐

7-13/12/2026

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
Saikyo Miso Grilled Halibut with Scallop 比目魚帶子西京燒	$298
Braised U.S. Beef Tongue in Red Wine Sauce 香草紅酒燒美國牛腩	$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 ★★★★★

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YOSHOKU GOURMET

和洋の味

Menu D

Oyster Semi-buffet Dinner
生蠔半自助晚餐

14-18/12/2026

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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YOSHOKU GOURMET

和洋の味

Menu A

Oyster Semi-buffet Dinner
生蠔半自助晚餐

27-30/12/2026

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

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精選甜品 及 咖啡或茶 *****

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