



## THANKSGIVING LUNCH

28 Nov 2019

### **Daily Soup**

每日精選湯

or 或

### ***The Famous Original Spinning Bowl Salad***

Crisp Romaine and Iceberg Lettuce, Baby Spinach, Shredded Beets,  
Chopped Eggs and Croutons with exclusive Vintage Dressing

冰旋翡翠沙律



### ***Roasted U.S. Turkey***

Mashed Potatoes, Baby Carrot, Broccoli and Cranberry Relish

燒美國火雞 . 香滑薯蓉 . 小蘿蔔 . 西蘭花 . 小紅莓醬



### **Daily Dessert**

每日精選甜品



### ***Coffee or Tea***

咖啡或茶

**\$328**

per person 每位

Elevate your lunch experience with a glass of sparkling, red or white wine at \$40  
以節日特別價\$40享用1杯葡萄汽酒、紅或白酒



## THANKSGIVING DINNER

28-30 Nov 2019

### **Pumpkin Soup with Scallop**

帶子南瓜湯



### **The Famous Original Spinning Bowl Salad**

Crisp Romaine and Iceberg Lettuce, Baby Spinach, Shredded Beets,  
Chopped Eggs and Croutons with exclusive Vintage Dressing

冰旋翡翠沙律

*Pol Roger Brut NV, Champagne*



### **Roasted U.S. Turkey**

Mashed Potatoes, Baby Carrot, Broccoli and Cranberry Relish  
燒美國火雞 . 香滑薯蓉 . 小蘿蔔 . 西蘭花 . 小紅莓醬

*Love Craft Beer*

or 或

*Leeuwin Estate Siblings Shiraz, Margaret River, Western Australia*



### **Pecan Pie with Cookies & Cream Ice Cream**

山合桃批配曲奇忌廉雪糕

*Dow's 10 Year Old Tawny Port*



### **Coffee or Tea**

咖啡或茶

**\$568**

per person 每位

Elevate your dinner experience with alcoholic beverage pairing at featured price \$329

以節日特別價\$329享用酒精飲品配搭



## THANKSGIVING BRUNCH

30 Nov - 1 Dec 2019

All entrées include:

A Welcome Drink, the Salad, Soup & Dessert Buffet Bar and a Coffee or Tea at the end  
所有主菜均附有：餐前飲品，自助沙律、湯和甜品吧 及 餐後咖啡 或 茶

### Welcome Drink 餐前飲品

Lawry's Private Label Wine, Sparkling Wine, Juice or Soft Drink

Lawry's 品牌葡萄酒、氣泡酒、果汁 或 汽水

Free Flow - Sommelier's Red/ White/ Sparkling Wine, Bellini or

Selected Cocktail +\$ 160 / Juice or Soft Drink +\$50

無限添飲 - 侍酒師精選紅/白/氣泡酒、果味氣泡酒 或 精選雞尾酒 +\$160 / 果汁 或 汽水 +\$50

### Entrée 主菜

#### Roasted Prime Rib of Beef au jus - Hong Kong Cut

Mashed Potatoes and Yorkshire Pudding

特級燒牛肉 - 香港薄切、香滑薯蓉、英式烘薄酥餅

Upgrade to California Cut 升級至加州薄切 +\$80

or 或

#### Roasted U.S. Turkey

Mashed Potatoes, Baby Carrot, Broccoli and Cranberry Relish

燒美國火雞、香滑薯蓉、小蘿蔔、西蘭花、小紅莓醬

or 或

#### Chili Lobster Egg White Omelet

Atlantic Lobster, Mushroom, Onion and Chili Tomato Sauce

香辣龍蝦蘑菇蛋白庵列、香辣番茄汁

or 或

#### Pan-fried Grouper

Potato Purée and Seasonal Vegetables

香煎石斑魚、薯蓉、精選蔬菜

or 或

#### Pork Milanese

Black Truffle Rocket Salad, Parmesan Cheese and Fried Egg

意式炸豬扒、黑松露火箭菜沙律、帕爾馬芝士、煎蛋

or 或

#### Fresh Crabmeat Linguine

Bacon, Mushroom, Baby Spinach and Lobster Cream Sauce

鮮蟹肉煙肉蘑菇意大利扁麵、菠菜、龍蝦忌廉汁

## \$348

per person 每位

With every entrée ordered from the above,

enjoy a **6-piece Oyster Platter at \$198** or **Atlantic Lobster Tail Duo at \$260**

每惠顧以上主菜1份，即可享**6隻生蠔拼盤\$198** 或 **2隻大西洋龍蝦尾\$260**

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Welcome Drink, the Salad, Soup and Dessert Buffet Bar and a Coffee or Tea \$308

餐前飲品，自助沙律、湯及甜品吧 及 餐後咖啡或茶

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Each guest must order an entrée to enjoy the Buffet Bar. Subject to 10% service charge. Prices are in HK\$.

Please alert your server of any food allergies before ordering

每位客人需各惠顧一份主菜方可享用自助菜式。另加一服務費。價錢以港幣計算。如閣下對任何食物過敏，請於點菜前告知你的服務員