



MOTHER'S DAY SEMI-BUFFET BRUNCH

11 MAY 2025

The Buffet

APPETIZERS & SALAD

Cold Cuts, Seafood, Salad and Soup 自助精選凍頭盤、海鮮、沙律及湯

LAWRY'S OMAKASE ON SILVER CART

Assorted Seafood Tempura – Red Mullet, Prawn, Japanese Jumbo Crab Stick

天婦羅 - 紅鯔魚、大蝦、日本珍寶蟹棒

À LA MINUTE SPECIAL

Scallop Tartlet

帶子撻

DELUXE CHEESE CORNER

Curado Cheese with Black Truffle, Cheddar, Brie, Goat Cheese, Gouda

dried apricots, walnuts, grapes, crackers

黑松露羊奶芝士、車打芝士、布里芝士、羊奶芝士、高達芝士

Served to the Table

Roasted Prime Rib of Beef au jus – Hong Kong Cut

mashed potatoes and yorkshire pudding

特級燒牛肉-香港薄切 配 薯蓉、英式烘薄酥餅

Upgrade to Lawry Cut 升級至招牌美味切 **+\$300**

Upgrade to California Cut 升級至加州薄切 **+\$140**

Creamed Corn / Creamed Spinach 忌廉粟米 / 忌廉菠菜 **+\$60**

or

Pan-fried Chilean Seabass

potato purée, sautéed vegetables, champagne cream sauce

香煎智利海鱸魚

or

Boston Lobster Egg Benedict

slow-cooked lobster tail, salmon roes, rocket, english muffin, hollandaise sauce

波士頓龍蝦班尼迪蛋

or

Abalone Vol au Vent

abalone sauce

鮑魚酥盒

The Buffet

DESSERT BAR

Cakes, Pastries and Ice Cream 蛋糕、糕點及雪糕

Coffee or Tea 咖啡或茶

\$718 per person

**1.5 HOUR
FREE FLOW**

Red / White / Sparkling Wine 無限添飲 - 精選紅 / 白酒 / 氣泡酒 **+\$198**

Juice or Soft Drinks 果汁或汽水 **+\$68**

Subject to 10% service charge. All prices are in HK\$. Menu items may contain eggs, nuts, dairy and gluten.
Please inform us in case of any food allergy, intolerance or special dietary requirement before placing your order.
加一服務費。所有價錢以港幣計算。餐目可能含有蛋、果仁、奶類及麩質。如有食物過敏或特別膳食需求，請於點餐前通知。