



DELUXE SEMI-BUFFET BRUNCH

THE BUFFET

APPETIZERS & SALAD

Cold Cuts, Seafood, Salad and Soup

自助精選凍頭盤、海鮮、沙律及湯

CHEF'S SPECIALTY ON CART

Seasonal Specials served

銀餐車廚師推介 - 時令精選

DELUXE CHEESE CORNER

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

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

Freshly Shucked Oyster

+\$50 per pc +\$280 half dozen

新鮮生蠔

Oyster Florentine

+\$60 per pc +\$340 half dozen

菠菜焗蠔

ENTRÉE

Roasted Prime Rib of Beef au jus – Hong Kong Cut \$518

MASHED POTATOES, YORKSHIRE PUDDING

特級燒牛肉 - 香港薄切

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

Boston Lobster Eggs Benedict \$498

SLOW-COOKED LOBSTER TAIL, SALMON ROES, ROCKET, ENGLISH MUFFIN, HOLLANDAISE SAUCE

波士頓龍蝦班尼迪蛋

or

Pan-fried Chilean Seabass \$498

POTATO PURÉE, SAUTÉED VEGETABLES, CHAMPAGNE CREAM SAUCE

香煎智利海鱸魚

or

Crispy Spanish Chicken \$468

SAUTÉED POTATO, MUSHROOM

西班牙脆皮燒雞

or

Spaghetti Carbonara with Scallops \$468

BACON, ONION, MUSHROOM

帶子卡邦尼意大利麵

THE BUFFET

DESSERT BAR

Cakes, Pastries and Ice Cream

蛋糕、糕點及雪糕

Coffee or Tea

咖啡或茶

THE BUFFET ONLY

Chef's Specialty on Cart, Cheese, Cold Cuts, Salad, Soup and Dessert Bar

銀餐車廚師推介、芝士區、自助沙律、湯、頭盤及甜品

\$428

1.5 HOUR FREE FLOW

SPARKLING WINE / WHITE / RED / BEER +\$198

無限添飲 - 精選氣泡酒/白/紅/啤酒

JUICE OR SOFT DRINKS +\$68

無限添飲 - 果汁或汽水

Subject to 10% service charge. All prices are in Hong Kong Dollars. For dine-in only. Please note that all buffet items are subject to change depending on availability and seasonality. The above menu cannot be used in conjunction with any other promotions, offers or coupons. 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。所有自助形式供應的食品會因供應情況和季節性而有所變化。以上套餐不可與其他推廣、優惠或禮券同時使用。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。