



OSIRIS

GREEN

AROUND THE GLOBE SEMI-BUFFET DINNER

環球佳餚半自助晚餐

Available on Saturdays, Sundays and Mondays 逢星期六、日及一供應

每位成人 **\$628** per adult
每位小童 **\$488** per child (ages 3-11 歲)

Buffet Station + 1 Seafood Platter + 1 Main Course + 1 Juice + 1 Coffee or Tea
自助美食 + 1 海鮮拼盤 + 1 主菜 + 1 果汁 + 1 咖啡 或 茶

BUFFET STATION 自助美食

DAILY SALAD & APPETIZER 精選沙律及頭盤

A Selection of Fine Cheeses 精選芝士拼盤

Walnut, Emmental, Goat, Camembert, Brie, Cheddar, Blue 核桃、艾曼塔、羊奶、卡芒貝爾、車打、藍芝士

A Selection of Cold Cuts 冷盤火腿

Melon with 12 Months Parma Ham 12 個月巴馬火腿 配蜜瓜

King Crab Meat Avocado Salad 帝王蟹肉牛油果沙律

10 Kinds of Greens 十款時令蔬菜

Duck Liver Pate 法式鴨肝醬

Daily Appetisers 是日特色小食

SOUP 湯

Seafood Chowder with Bacon Bits

周打海鮮煙肉湯 [D] [P]

Double-boiled Chicken Soup with Snow Fungus and Fresh Coconut

雪耳椰子雞燉湯 [P]

PREMIUM DESSERT 精緻甜品

A Selection of Over 10 Desserts 超過 10 款精緻甜品

66% VALRHONA Chocolate Cake 66% VALRHONA 黑朱古力蛋糕

Japanese Hojicha and Hokkaido Milk Soft Serve 日本培茶及北海道牛奶軟雪糕

AKKMORE™ Natural Low Fat Desserts 全天然科研 AKKMORE™ 甜品



Uses Azul Natural Beef, winner of the "2023 World Steak Challenge", imported from OSIRIS for GREEN.
採用「2023年世界牛扒挑戰賽」冠軍——Azul天然牛肉，由OSIRIS進口到港供應於GREEN。

[B] – Contains Beef 含牛肉

[D] – Contains Dairy Products 含奶製品

[N] – Contains Nuts 含乾果

[P] – Contains Pork 含豬肉

[V] – Vegetarian 素菜

Price is in HKD and subject to 10% service charge 價目以港幣計算及需另收加一服務費

SEAFOOD PLATTER 海鮮拼盤

Chef's Oyster Selection (2 pcs)

Features U.S. Rocky No.4 and either Normandie or White Pearl No.2

Canadian Snow Crab Leg (100 g)

Sake-marinated Abalone (1 pc), Pacific Sea Prawns (2 pcs)

Half Cut Cooked Boston Lobster

主廚精選生蠔 (2 隻) 包括美國石蠔 No.4 及諾曼第生蠔 或 白珍珠生蠔 No.2、

加拿大雪蟹腳 (100 克)、

清酒煮鮑魚 (1 隻)、太平洋海蝦 (2 隻)、半隻波士頓熟龍蝦

MAIN COURSE 主菜



Argentinian Grass-fed Sirloin Steak (180 g)

阿根廷草飼西冷扒 (180 克) [B]

Herb New Potato, Seasonal Vegetable, Gravy 香草新薯、時令薯菜、燒汁



Argentinian Grass-fed Beef Tomahawk (1.2 kg, for 4 persons)

阿根廷斧頭扒 (1.2 公斤、供四位用) [B]

French Fries, Seasonal Vegetable, Herb Gravy Sauce 薯條、時令薯菜、香草燒汁

Oven Roasted Barramundi

烤焗盲鱈魚

Green Brassica, Winter Melon, Shiitake, Chicken Broth 小棠菜、冬瓜、冬菇、雞湯

Pan-fried Canadian Scallop Risotto with Lobster Sauce

香煎加拿大帶子龍蝦汁意大利飯 [D]

Parmesan Cheese, Cream, Onion, Butter 巴馬臣芝士、忌廉、洋蔥、牛油



Southern Smoked Beef Rib Eye Steak with Foie Gras

(400 g) (Additional \$128 for two persons)

南美煙燻肉眼扒配鵝肝 (400 克) (另加 \$128 供兩位用) [B]

Fresh Asparagus, Seasonal Vegetable, Foie Gras, Gravy 新鮮蘆筍、時令薯菜、鵝肝、鵝肝汁

Grilled King Crab Leg (100 g)

with Argentinian Grass-fed Beef Tenderloin (80 g) (Additional \$68)

燒帝王蟹腳 (100 克) 配阿根廷草飼牛柳 (80 克) (另加 \$68) [B]

Herb New Potato, Seasonal Vegetable, Red Wine Sauce 香草新薯、時令薯菜、紅酒汁

Add-ons 滋味升級

Pan-fried Foie Gras (1 pc) (Additional \$68)

香煎鵝肝 (1 件) (另加 \$68)

**ADD \$48 PER PERSON TO UPGRADE TO OUR
FREE-FLOW BEVERAGES PACKAGE!**

另加 \$48 可升級享用無限添飲以下餐飲！

Wine 葡萄酒

Selected Sparkling, White or Red Wine

精選氣泡酒、白酒、紅酒

Juice 果汁

Orange or Grapefruit Juice 橙汁、西柚汁

Soft Drink 汽水

Selected Soft Drink 精選汽水



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