



OSIRIS

GREEN

AROUND THE GLOBE SEMI-BUFFET DINNER

環球佳餚半自助晚餐

Available on Saturdays – Wednesdays 逢星期六至星期三供應

1 Seafood Appetizer (adult only) + Buffet Station + 1 Main Course + 1 Juice + 1 Coffee or Tea

1 海鮮頭盤 (只限成人) + 自助美食 + 1 主菜 + 1 果汁 + 1 咖啡 或 茶

每位成人 **\$628** per adult

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

SEAFOOD APPETIZER 海鮮頭盤

Canadian Snow Crab Leg (100 g), Sake-marinated Abalone (1 pc)

Pacific Sea Prawns (2 pcs), Half Cut Cooked Boston Lobster

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
or 或

Normandie No. 2 (2 pcs) and Chef's Oyster Selection (4 pcs)

諾曼第生蠔 No.2 (2 隻) 及 主廚精選生蠔 (4 隻)

or 或

Grilled King Crab Leg (180 g) (Additional \$70)

燒帝王蟹腳 (180 克) (另加 \$70)

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

SOUP 湯

Boston 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

66% VALRHONA Chocolate Dessert 66% VALRHONA 朱古力甜品

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

Japanese Yuzu and Pomegranate AKKMORE™ Soft Serve

日本柚子及紅石榴 AKKMORE™ 新地

AkkMore™ is naturally sourced from fungi and has been tested to provide health benefits like obesity prevention, improved gut health, immune modulation, and anxiety reduction. AkkMore™ 由天然真菌製成，並已通過動物測試，可有效帶來多種健康益處，包括預防肥胖和其他代謝疾病、增強腸道健康、調節免疫反應和減少焦慮。

[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

MAIN COURSE 主菜



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

烤焗盲鱸魚

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)**

南美煙燻肉眼扒配鴨肝 (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、鴨肝、鴨肝汁

Grilled U.S. Kurobuta Pork Chop with Black Truffle Sauce

燒美國極黑豚 配黑松露汁 [A] [D] [N] [P]

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

Grilled Grass-fed Lamb Rack with Rosemary Gravy Sauce

燒草飼羊架 配迷迭香草汁 [A] [D] [N]

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

Add-ons 滋味升級

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

香煎鴨肝 (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



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。

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