



GREEN

**LUNAR NEW YEAR FIREWORKS
“SIBERIAN CLASSIC CAVIAR &
BLACK AUGUS M4+ BEEF”
CHAMPAGNE SEMI-BUFFET
DINNER**

18 FEBRUARY 2026

**農曆新年煙花
「西伯利亞鱈魚子及澳洲黑安格斯牛肉」
香檳半自助晚餐
2026 年 2 月 18 日**

成人每位 **\$1,288** per adult

小童每位 **\$738** per child (ages 3-11 歲)

1 Seafood Appetizer with Caviar (10 g) + Buffet Station + 1 Main Course
+ 1 Drink + 1 Coffee or Tea

1 海鮮頭盤 配魚子醬 (10 克) + 自助美食 + 1 主菜 + 1 飲品 + 1 咖啡 或 茶

SEAFOOD APPETIZER 海鮮頭盤

Boston Lobster, Canadian Snow Crab Leg, Sake-marinated Abalone
波士頓龍蝦、加拿大雪蟹腳、清酒煮鮑魚 [A]

Beach Glass Pacific Oyster (4 pcs)
海琉璃太平洋生蠔 (4 隻)

Unlimited Beach Glass Pacific Oyster (Additional \$88)*#
無限享用海琉璃太平洋生蠔 (另加 \$88)*#

Includes Six Signature Oyster Shooters: 包括以下六款特色生蠔雞尾酒：

Bloody Mary, Blue Margarita, Cosmopolitan, Coriander Pineapple, Mandarin Banana, Gin Cucumber
血腥瑪麗、藍色瑪格麗特、大都會、芫茜菠蘿、橘子香蕉、琴酒青瓜

BUFFET STATION 自助美食

SEAFOOD 海鮮

Sea Prawn, Cooked Clam, Blue Mussel, Canadian Sea Whelk
海蝦、熟蜆、藍青口、加拿大海螺 [A]

SOUP 湯

Lobster Bisque
龍蝦湯 [A][D]

Double-boiled Chicken Soup with Snow Fungus and Fresh Coconut

[A] – Contains Alcohol 含酒精 [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

**To be enjoyed by the whole table 需全桌一同享用*

**Origin of oysters is subject to availability and may change without prior notice*

生蠔產地視乎供應情況而定，如有更改，恕不另行通知

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

雪耳椰子雞燉湯 [P]

SALAD & APPERTISER 沙律及頭盤

Caesar Salad 凱撒沙律 [D] [N]

Crab Meat Salad with Diced Avocado

牛油果蟹肉沙律 [D]

Mixed Green Salad 蔬菜沙律 [N] [V]

Spinach and Egg Quiche 法式菠菜雞蛋鹹批

Chicken Satay 雞肉沙嗲串 [N]

Vegetable Spring Rolls 素菜春卷 [N] [V]

Potato Salad 薯仔沙律

Parma Ham with Melon 巴馬火腿拼蜜瓜 [P]

Assorted Cold Cut and Cheese Platter

冷盤火腿伴芝士拼盤 [B] [D] [N] [P]

Smoked Salmon 煙三文魚

Tuna Tartare with Wasabi Soy Dressing

和風芥末醬油吞拿魚他他 [N]

Duck Liver Terrine 鴨肝醬批 [A] [D] [N]

Fruit Salad 水果沙律

PREMIUM DESSERT 精緻甜品

A Selection of Over 10 Desserts 超過十款精緻甜品 [D] [N]

Häagen-Dazs™ Mini Cups Ice Cream 迷你杯雪糕 [D]

MAIN COURSE 主菜

Japanese Kobe Beef Steak with Foie Gras Port Wine Sauce (Additional \$80)

日本神戶牛扒配鴨肝砵酒汁 (另加 \$80) [A] [B] [D] [N]

Grilled Herb Barramundi Fillet with Asparagus Risotto

烤香草鱸魚柳 配蘆筍意大利飯 [A] [D] [N]

Australian Signature Black Angus M4+ Beef Tomahawk

(1.2 kg for 4 persons) (Additional \$288)

澳洲黑安格斯 M4+斧頭扒 (1.2 公斤、四位用) (另加 \$288) [A] [B]

Grilled Grass-Fed Lamb Rack with Thyme Red Wine Sauce

烤草飼羊架 配百里香紅酒汁 [A] [D] [N]

Australian Black Angus M4+ Ribeye Steak (300g for 2 persons)

澳洲黑安格斯 M4+肉眼扒 (300 克、供 2 位用) [A] [B] [D] [N]

Grilled Half Lobster Tail with Fusilli Lunghi Bucatini in Cream Sauce

烤半隻龍蝦尾配忌廉意大利捲卷意粉 [A] [D]

Wild Mushroom Risotto with Black Truffle

黑松露野生蘑菇意大利飯 [A] [D] [N] [V]

Add-ons 滋味升級

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

香煎鴨肝 (1 件) (另加 \$68)

DRINKS 飲品

Charles de Cazanove Brut N.V., Red Wine,

White Wine, Beer, Juice, Soft Drink

凱撒王香檳、紅酒、白酒、啤酒、果汁、汽水

Upgrade for just \$298 per person to enjoy our free flow !

另加 \$298 可升級享用無限添飲！

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