



EASTER GLOBAL SURF & TURF FOUR-COURSE SET DINNER

復活節「環球海陸珍饈」四道菜晚餐

每位成人 **\$638** per adult
每位小童 **\$398** per child (ages 3-11 歲)

1 Starter (adult only) + 1 Soup + 1 Main Course + 1 Dessert
+ Free-flow Beverages + 1 Coffee or Tea
1 頭盤 (只限成人) + 1 湯 + 1 主菜 + 1 甜品 + 無限添飲指定餐飲 + 1 咖啡 或 茶

STARTER 頭盤

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

Unlimited Beach Glass Pacific Oyster (Additional \$48)*

無限享用 海琉璃太平洋生蠔 (另加 \$48)*

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

Pacific Yellowfin Tuna Tartare
太平洋黃鰭吞拿魚片

Easter Rainbow Salad
復活節彩紅沙律

World Seafood Tower 環球海鮮塔
Lobster, Snow Crab Leg, Sake-marinated Abalone, Sea Prawn, Sea Whelk
龍蝦、雪蟹腳、清酒鮑魚、海蝦、海螺

SOUP 湯

Lobster Bisque 龍蝦湯 [D]

Keto Vegetable Soup 生酮雜菜湯 [V]

MAIN COURSE 主菜

Grilled Half Lobster Tail with Grass-Fed Lamb Rack or Beef Tenderloin
烤半隻龍蝦尾伴草飼羊架 或 草飼牛柳 [B]

Served with Teriyaki Sauce or Red Wine Sauce, Pumpkin Puree, Sautéed Trumpet Mushroom
and Roasted Mini Bell Pepper 配日式照燒汁或紅酒汁、南瓜蓉、喇叭菇、迷你甜椒

Australian Signature Black Angus M4+ Sirloin Steak (300g, for 2 persons)
澳洲黑安格斯 M4+ 西冷扒 (300 克、供兩位用) [B]

Served with Teriyaki Sauce or Red Wine Sauce, Roasted Garlic, Seasonal Vegetables
配日式照燒汁或紅酒汁、烤蒜、時令蔬菜

Argentinian Grass-Fed Beef Tomahawk (1.2 kg, for 4 persons)
阿根廷草飼牛斧頭扒 (1.2 公斤、供四位用) [B]

Served with Herbs Gravy, French Fries, Baby Broccoli 配香草燒汁、薯條、西蘭花苗

[A] - Contains Alcohol 含酒精

[B] - Contains Beef 含牛肉

[C] - Contains Pork 含豬肉

[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 (WE-A)

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) [B]

Served with Herbs Gravy, French Fries, Broccoli 配香草燒汁、薯條、西蘭花

Oven-Roasted Norwegian Salmon Fillet

烤焗挪威三文魚柳 [D]

Served with Saffron Butter Sauce, Green Bean, Wild Mushroom, New Potato

配番紅花牛油汁、青豆、野菌、新薯

Grilled Half Lobster Tail with Abalone Risotto

烤半隻龍蝦尾伴鮑魚意大利飯 [D]

Add-ons 滋味升級

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

香煎鴨肝 (1 件) (另加 \$68)

DESSERT 甜品

Coconut Soft Ganache Lime Sponge with Mango Sauce

椰子青檸海綿蛋糕配芒果汁 [D]

Cake of the Day (Additional \$48)

是日精選蛋糕 (另加 \$48) [D] [IN]

FREE-FLOW BEVERAGE 無限添飲餐飲

Wine 葡萄酒

Selected Sparkling, White or Red Wine

精選氣泡酒、白酒、紅酒

Sake 清酒

Selected Sake 精選清酒

Cocktail 雞尾酒

Green Apple Highball 青蘋果梳打

Green Apple Syrup, Gin, Tonic

青蘋果糖漿、氈酒、湯力水

Mocktail

無酒精雞尾酒

Tropical Paradise 熱情天堂

Pineapple Juice, Guava Juice, Grenadine

菠蘿汁、番石榴汁、石榴糖漿

Juice 果汁

Orange Juice 橙汁

ENJOY A PREMIUM SOUTH AUSTRALIAN WINE WITH YOUR MEAL! 加配享用以下南澳精選佳釀配搭美饌!

Per Glass

每杯

Shaw + Smith Sauvignon Blanc, Adelaide Hills

\$170

Torbreck The Steading, Grenache Shiraz Mourvedre, Barossa Valley

\$245

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