



GREEN

EASTER SEMI-BUFFET BRUNCH 7-9 APRIL 2023

每位 **\$468** per person
小童每位 **\$268** per child (aged 3-11)

Starter and Dessert Buffet Bar + Soup + 1 Main Course + 1 Drink + Coffee or Tea
自助頭盤及甜品吧+ 湯 + 1 主菜 + 1 飲品 + 咖啡 或 茶

BUFFET BAR WITH CHILLED SEAFOOD ON ICE 自助海鮮凍盤

South China Sea Prawn, Cooked Clam, Sea Snail and Blue Mussel
海蝦、蜆、海螺及藍青口

APPETISER & SALAD BUFFET BAR

自助前菜及沙律

Parma Ham with Seasonal Melon [P]
意大利火腿拌蜜瓜

Salami, Bresaola and Saucisson [P]
莎樂美腸、風乾牛肉及法國風乾腸

Duck Liver Pate with Cracker [N] [D]
法式鴨肝批

Buffalo Mozzarella Cheese with Crab Meat
and Avocado Salad [D]
意大利水牛芝士及蟹肉牛油果沙律

Tuna Tartare with Wasabi Soy Dressing
[D][N]
夏威夷吞拿魚塔塔配日式芥末汁

Mixed Greens with Citrus Fruit, Roasted Nut
and Italian Dressing [N]
果仁柑橘雜菜沙律

Traditional Caesar Salad [D][N][P]
凱撒沙律

French Cheese Platter [D][N]
法式芝士盤

Vegetable Spring Roll [N]
素春卷

Shrimps Toast [D]
蝦多士

Scottish Smoked Salmon with Lemon & Sour
Cream [D]
蘇格蘭煙三文魚配檸檬酸奶油

ALL-YOU-CAN-EAT DESSERT BAR

自助甜品

Mango and Passion Fruit Panna Cotta [D]
香芒熱情果奶凍

Bunny Blueberry Cheese Cake [D]
賓尼兔藍莓芝士蛋糕

Easter Egg Citrus Macaroon [D][N]
柑橘復活蛋馬卡龍

Strawberry Konyaku Jelly Cube [V]
草莓蒟蒻四方啫喱

Mini Carrot Cake [D][N]
迷你胡蘿蔔蛋糕

Calamansi White Chocolate Mousse with
Sable Cookie [D][N]
柑桔白朱古力慕絲曲奇

Roasted Hazelnut Chocolate Tart [D][N]
榛子朱古力撻

LINDT Chocolate [D][N]
LINDT 朱古力

Rabbit Coconut Milk Pudding [D]
椰子牛奶白兔布丁

Alphabet Cube Cake [D][N]
字母蛋糕磚

Flower Millefeuille [D][N]
法式花形千層酥

All prices are in HKD and subject to 10% service charge 所有價目均以港幣計算及需另收加一服務費

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

SOUP 湯

Crab Meat Green Pea Cream Soup 蟹肉青豆蓉忌廉湯 [D]

MAIN COURSE 主菜

Grilled Argentinian Rib Eye Steak

Seasonal Vegetable and Red Wine Sauce [B] [D]

炭烤阿根廷穀飼肉眼扒配紅酒汁及薯菜 (200g)

Upgrade to Australian Wagyu M5 Rib Eye Steak (Additional \$80) [B] [D]

升級為澳洲 M5 和牛肉眼扒 (另加\$80)

Or /或

Grilled Mongolian Lamb Rack

Seasonal Vegetable and Rosemary Sauce [D]

烤蒙古羊鞍配露斯瑪莉香草汁及薯菜 (200g)

Upgrade to Australian Lamb Rack (Additional \$68)

升級為澳洲羊鞍 (另加\$68) [D]

Or /或

ICONIC Beef Burger 阿根廷穀飼牛肉漢堡 (200g)

Grass-fed Beef, Bacon, Cheddar Cheese [B] [D] [N] [P]

穀飼牛肉、煙肉、車打芝士

Upgrade to Australian Wagyu M5 Sirloin Steak Burger (Additional \$68) [B] [D] [N] [P]

升級為澳洲 M5 和牛西冷扒漢堡 (另加\$68)

Or /或

Pan-fried Norway Salmon

Seasonal Vegetable and Lime Dill Cream Sauce [D]

香煎挪威三文魚扒配青檸刁草汁及薯菜 (160g)

Or /或

Mediterranean Seafood Linguini with Crab Roe and Basil Cream Sauce [D] [N]

地中海海鮮意式扁麵配蟹子及羅勒忌廉汁

DRINKS 飲品

Sparkling Wine, Red Wine, White Wine, Beer, Juice or Soft Drink

氣泡酒、紅酒、白酒、啤酒、果汁或汽水

Additional \$298 per person to enjoy free-flow beverages

每位另加 \$298 可升級享用無限添飲

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