



AROUND THE GLOBE SEMI-BUFFET DINNER

環球佳餚半自助晚餐

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 **\$658** per adult

每位小童 **\$498** per child (ages 3-11 歲)

SEAFOOD APPETIZER 海鮮頭盤

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

or 或

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、芫荽菠蘿、橘子香蕉、琴酒青瓜

or 或

World Seafood Tower 環球海鮮塔

Boston Lobster, Snow Crab Leg, Sake-marinated Abalone, Sea Prawn, Sea Whelk

波士頓龍蝦、雪蟹腳、清酒鮑魚、海蝦、海螺

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

12 Months Parma Ham with Melon 12 個月巴馬火腿配哈密瓜 [P]

Thai Grapefruit Shrimp Salad 泰式柚子蝦沙律

Jumbo Crab Meat with Mango and Avocado 珍寶蟹肉牛油果芒果沙律

A Selection of Over 10 Salads and Appetizers 超過十款蔬菜沙律及頭盤

SOUP 湯

Seafood Chowder

海鮮周打湯 [A] [D]

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 超過十款精緻甜品 [D] [N]

GODIVA Soft Serve 軟雪糕 [D]

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

[B] – Contains Beef 含牛肉

[N] – Contains Nuts 含乾果

[D] – Contains Dairy Products 含奶製品

[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

MAIN COURSE 主菜

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) [A] [B]

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

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]

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

Sicilian-Style Grilled Pacific Yellowfin Tuna Steak

西西里風味烤太平洋黃鰭吞拿魚扒 [A]

Served with Green Brassica, Button Mushroom, New Potato 配小唐菜、鈕扣蘑菇、新薯

Grilled Half Lobster with Sliced Abalone Risotto

烤半隻龍蝦伴鮑魚片意大利飯 [A] [D] [N]

Australian Signature Black Angus M4+ Ribeye Steak

(300 g, for 2 persons)

澳洲黑安格斯 M4+ 肉眼扒 (300 克、供兩位用) [A] [B]

Served with Herbs Gravy, Seasonal Root Vegetable 配香草燒汁、時令薯菜

American Style Herbs Roasted Spring Chicken

美式香草燒春雞 [A]

Served with Herb New Potato, Seasonal Vegetable 配香草新薯、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]

Served with Herb New Potato, Seasonal Vegetable 配香草新薯、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

[B] – Contains Beef 含牛肉

[N] – Contains Nuts 含乾果

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