



# GLOBAL SEAFOOD FEAST FESTIVE SET DINNER

「環球海鮮盛宴」節慶晚餐

29-30 DECEMBER 2025

2025 年 12 月 29 至 30 日

每位 **\$628** Per Person

1 Starter + 1 Soup + 1 Main Course + 1 Dessert + Free-flow Beverages

1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 無限添飲指定餐飲

## 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 Carpaccio**

太平洋黃鰭吞拿魚片

**Sake Braised Abalone Salad with Caviar**

清酒煮鮑魚沙律配魚子醬 [A]

**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

**Abalone Bisque 鮑魚忌廉湯 [D]**

**Soup of the Day 是日餐湯**

## MAIN COURSE 主菜

**Charcoal Grilled Half Lobster with Grass-Fed Lamb Rack**

炭烤半隻龍蝦伴草飼羊鞍 [D]

Served with Teriyaki Sauce or Red Wine Sauce, French Fries, Grilled Sweet Corn,  
Seasonal Vegetable 配日式照燒汁或紅酒汁、薯條、烤粟米、時令蔬菜

**Charcoal Grilled Half Lobster with Grass-Fed Beef Tenderloin**

炭烤半隻龍蝦伴草飼牛柳 [B][D]

Served with Teriyaki Sauce or Red Wine Sauce, French Fries, Grilled Sweet Corn,  
Seasonal Vegetable 配日式照燒汁或紅酒汁、薯條、烤粟米、時令蔬菜

**Charcoal Grilled Half Lobster with Spain Iberico Pork Collar**

炭烤半隻龍蝦伴西班牙伊比利亞黑毛豬肩頸肉 [D][P]

Served with Teriyaki Sauce or Red Wine Sauce, French Fries, Grilled Sweet Corn,  
Seasonal Vegetable 配日式照燒汁或紅酒汁、薯條、烤粟米、時令蔬菜

[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

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, 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

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 [D][N]

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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

Black Forest Cake Roll with Mixed Berries

黑森林雜莓蛋糕卷 [D][N]

Cake of the Day (Additional \$48)

是日精選蛋糕 (另加 \$48) [D][N]

FREE-FLOW BEVERAGE 無限添飲餐飲

|                    |                                                                                    |
|--------------------|------------------------------------------------------------------------------------|
| Wine 葡萄酒           | Selected Sparkling, White or Red Wine<br>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<br>Green Apple Syrup, Gin, Tonic<br>青蘋果糖漿、氈酒、湯力水        |
| Mocktail<br>無酒精雞尾酒 | Tropical Paradise 熱情天堂<br>Pineapple Juice, Guava Juice, Grenadine<br>菠蘿汁、番石榴汁、石榴糖漿 |
| Juice 果汁           | Orange Juice 橙汁                                                                    |
| Coffee 咖啡          | Selected Coffee 精選咖啡                                                               |
| Tea 茶              | Selected Tea 精選茶                                                                   |

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<br>每杯 |
|------------------------------------------------------------------|-----------------|
| Unico Zelo 'Tropo' Sparkling, Adelaide Hills                     | \$145           |
| Shaw + Smith Sauvignon Blanc, Adelaide Hills                     | \$170           |
| Torbreck The Steading, Grenache Shiraz Mourvedre, Barossa Valley | \$245           |

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