



## 2026 MOTHER'S DAY SEMI-BUFFET DINNER

2026 母親節半自助晚餐

09-10 MAY 2026

每位成人 **\$668** per adult  
每位小童 **\$418** per child (ages 3-11 歲)

1 Starter (adult only) + Buffet Station + 1 Main Course  
1 Juice + 1 Coffee or Tea  
1 頭盤 (只限成人) + 自助美食 + 1 主菜 + 1 果汁 + 1 咖啡 或 茶

Enjoy free-flow Charles de Cazanove Brut N.V. at an additional \$298 per person  
每位另加 \$298 升級至無限添凱撒王香檳套餐

### STARTER 頭盤

Crunchy Cannelloni with Lobster, Siberian Caviar and Salmon Roe (5g)  
香脆卡內羅尼釀龍蝦，配西伯利亞魚子醬及三文魚子 (5 克)

### BUFFET STATION 自助美食

#### SEAFOOD 海鮮

Canadian Snow Crab Legs, South China Sea Prawns, Clams, Mussels  
加拿大雪蟹腳、南中國海蝦、蜆、青口  
Creole Crab Baked Oyster  
克里奧爾烤生蠔

#### DAILY SALAD & APPETIZER 精選沙律及頭盤

Over 10 Salads and Appetizers, Including: 超過十款沙律及頭盤, 包括:  
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

#### SOUP 湯

Lobster and Seafood Bisque  
法式龍蝦海鮮忌廉湯 [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]  
Hojicha Soft Serve 焙茶新地 [D]

#### MAIN COURSE 主菜

Australian M5 Beef Ribeye Steak (160g) (Additional \$68)  
澳洲 M5 牛肉眼扒 (160 克) (另加 \$68) [B]  
Served with Red Wine Sauce, Garlic Puree, Ratatouille  
配紅酒汁、蒜泥、普羅旺斯燉菜

[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

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

## Grilled Half Lobster Tail with Grass-Fed Argentine Beef Tenderloin

烤半隻龍蝦伴阿根廷牛柳 [B]

Served with Red Wine Sauce, Garlic Puree, Ratatouille

配紅酒汁、蒜泥、普羅旺斯燉菜

## Argentinian Grass-fed Beef Tomahawk (1.2kg, for 4 persons)

阿根廷斧頭扒 (1.2 公斤, 四位用) [B]

Served with Herbs Gravy Sauce, French Fries, Assorted Mushroom

配香草燒汁、薯條、野菌

## Australian Lamb Rack

烤澳洲羊鞍

Served with Rosemary Sauce, Garlic Puree, Ratatouille

配露絲瑪莉汁、蒜泥、普羅旺斯燉菜

## Pan-Seared Blackened Salmon with Quinoa and Cream Peppercorn Sauce

香煎黑椒三文魚配藜麥及忌廉胡椒醬

## Stuffed Conchiglie with Impossible Meat in Tomato Sauce

番茄醬釀貝殼粉伴 Impossible 植物肉

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### Add-ons 滋味升級

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

香煎鵝肝 (1 件) (另加 \$68)

## ADD \$198 PER PERSON TO UPGRADE TO OUR FREE-FLOW BEVERAGE PACKAGE

每位另加 \$198 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

**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

**Coffee 咖啡** Selected Coffee 精選咖啡

**Tea 茶** Selected Tea 精選茶

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