



FATHER'S DAY SEMI-BUFFET BRUNCH 20 JUNE 2021

每位 **\$418** per person

小童每位 **\$228** 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

Enjoy free-flow drinks at additional \$128 per person

另加每位\$128 升級至無限添飲套餐

Enjoy free-flow G.H. Mumm Cordon Rouge Brut N.V. at additional \$298 per person

另加每位\$298 升級至瑪姆紅帶香檳無限添飲套餐

STARTER 頭盤

Sashimi (Salmon, Hokkigai, Amaebi)
刺身 (三文魚、北寄貝、甜蝦)
Cold Seafood (Crayfish, Mussel, Cooked Fresh Shrimps)
海鮮冷盤 (小龍蝦、青口、凍海蝦)
Parma Ham with Seasonal Melon [N][P]
意大利火腿配時令蜜瓜
Salami, Bresola and Mortadella [B][N][P]
沙樂美腸, 風乾牛肉及意式肉腸
Duck Liver Pate with Mango Confit [D]
法式鴨肝醬
Smoked Salmon with Caviar Sour Cream [D]
煙三文魚
Marinated Seafood with Lemon, Roasted Pepper and Red Onion [N]
香檸海鮮沙律
Crab Meat salad with Avocado [N]
蟹肉牛油果沙律
French Selection Cheese Platter [D][N]
法國芝士拼盤
Seared Herb Crust Yellow Fin Tuna with Wasabi Soya Dressing [N]
香煎夏威夷吞拿魚柳
Mixed Greens with Citrus Fruits, Roasted Nut and Orange Balsamic [N][V]
果仁甜柚橙肉什菜沙律
Freshly Bake Croissants, Danish Pastries, Muffins [D][N]
新鮮麵包籃 (牛角包、丹麥卷及鬆餅)

SOUP 湯

Lobster Bisque [D]
法式龍蝦湯

MAIN COURSE

Italian Seafood Stew [D]
意式海鮮大燴
Pan Seared Beef Tenderloin, Potato Mille-feuille, Mushroom Mousse and Demi-glace [B][D]
香煎牛柳扒配蘑菇批
Spanish Omelette with Chorizo [D][P]
西班牙辣肉腸奄列
Impossible™ Burger [V] or Beef Burger [B][D] with Green Salad [V] or French Fries [N]
Impossible™ 素食漢堡或牛肉漢堡飽配沙律或薯條

DRINKS

Sparkling Wine, Red & White Wine,
Coke, Coke Zero, Sprite, Juice of the Day
氣泡酒、紅白餐酒、可口可樂、
零系可口可樂、雪碧、是日精選果汁

[B] – Contains Beef 含牛肉

[D] – Contain 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