

SALAD BAR LUNCH

自助沙律吧午餐

Mon-Fri except public holidays until 2:30pm

星期一至五供應至2:30pm，公眾假期除外

248 per guest 每位
Salad Bar Only 自助沙律吧



Indulge in a delightful spread of fresh salads and premium cold cuts in buffet setting. Take your lunch experience to the next level by opting for our daily soup, tantalising main course and delectable dessert on offer.

午餐以自助型式供應一系列新鮮沙律，並備有各款主菜任君選擇，可隨喜好加一款主菜、是日餐湯或甜品。

ADD ON A MAIN COURSE FOR A COMPLETE LUNCH EXPERIENCE

加一款主菜，享受升級體驗

(Choose One 選一)

Wagyu Beef Burger 98

Chargrilled beef patty, gruyère cheese, aioli, smoked bacon, homemade pickles, lettuce, tomato

和牛漢堡 – 和牛漢堡扒、格魯耶爾芝士、香蒜蛋黃醬、煙肉、酸瓜、生菜、番茄

Chicken Parmigiana 128

Spicy sugo, mozzarella, parmesan, chipotle mayo coleslaw

芝士烤雞 – 香辣番茄醬、水牛芝士、巴馬臣芝士、墨西哥辣椒、蛋黃醬涼拌椰菜

Australian “Humpty Doo” Barramundi 128

Wilted spinach, corn purée, ras el hanout butter, preserved lemon

澳洲盲曹 – 菠菜、粟米蓉、香草牛油、醃製檸檬

Crab & ‘Nduja Linguine 138

Cream, chili, arugula

蟹肉意式辣香腸扁意粉 – 忌廉、辣椒、火箭菜

Wagyu Rump Bourguignon 158

Pomme purée, snap peas, parmesan puff pastry twist

法式紅酒燉牛臀肉 – 薯蓉、甜豆、帕馬森芝士脆皮

Grilled Half Boston Lobster 178

Herb butter, lemon, garlic cream mushroom, asparagus

烤半隻波士頓龍蝦 – 香草牛油、檸檬、香蒜忌廉蘑菇、蘆筍

From the Parmigiano Wheel - Rigatoni with Italian Sausage & Spicy Sugo Sauce 108

帕馬森芝士胎 – 長通粉、意大利香腸、香辣番茄醬

FROM THE GRILL 烤肉

All served with fries & a selection of mustard 每款香烤牛扒均配上薯條及各式芥末

USDA Prime Full Blood Black Angus Striploin by Brandt

美國純種黑安格斯西冷扒

7oz, 200g 7安士，200克

258

Each additional, 3.5oz, 100g 額外每3.5安士，100克

+178

Pure New Zealand Wagyu Rib Eye M5+ by Carrara

紐西蘭純種M5+和牛肉眼扒

7oz, 200g 7安士，200克

318

Each additional, 3.5oz, 100g 額外每3.5安士，100克

+188

Australia 100% Full Blood M7+ Wagyu Tenderloin

澳洲M7純種和牛牛柳

6oz, 170g 6安士，170克

378

Each additional, 4oz, 115g 額外每4安士，115克

+228

Japan Nagospharma Full Blood A5 Wagyu Rib Eye

日本赤城純種和牛肉眼扒

7oz, 200g 7安士，200克

378

Each additional, 3.5oz, 100g 額外每3.5安士，100克

+258

SIDES & VEG 配菜

(\$68 Each 每款)

Fries: Plain / Cajun

炸薯條 / 卡津薯條

Mac ‘n’ Cheese

芝士焗通心粉

Broccolini, Romesco

西蘭花苗、紅椒堅果醬

Marinated Grilled Zucchini, Fresh Ricotta, Dill Oil

烤意大利青瓜、瑞可達芝士、刁草油

COFFEE OR TEA

咖啡或茶

30

WINE 餐酒

Red 紅酒

Cusumano, Merlot, Sicilia DOC, Italy 2021

60/glass 杯

White 白酒

Cantina Lavis, Pinot Grigio, Italy 2022

60/glass 杯

Prosecco 意大利有氣酒

Prosecco Brut DOC “Casa Gheller” N.V.

80/glass 杯

ADD ON A SOUP

加是日餐湯

48

ADD ON A DESSERT

加甜品

58

PORTERHOUSE

SEAFOOD & STEAK

All prices are subject to 10% service charge and are on a per guest basis 所有價目須收取加一服務費，並按每位客人計算