



# Semi Buffet

## 自選主菜一款

### SELECT ONE MAIN COURSE

#### \*炭燒西冷牛扒

(燒汁 / 黑椒汁 / 香草牛油 / 阿根廷青醬)

Charcoal-Grilled U.S. Prime Sirloin Steak

(Gravy / Black Pepper Sauce / Herb & Butter / Chimichurri)

#### \*香煎石斑魚柳配時令蔬菜及白酒汁

\*Pan-Seared Grouper, Polenta with Seasonal Veggie and Chardonnay Cream Sauce

#### \*鮑魚海參撈粗麵

Noodle with Abalone and Sea Cucumber in Oyster Sauce

#### 輕煎帶子扁意粉配和風柚子青芥末忌廉汁

Linguine with Seared Scallop in Wasabi Pomelo Cream Sauce

#### 慢煮西班牙黑毛豬鞍配蕃茄莎莎醬

Slow-cooked Iberico Pork Rack with Tomato Salsa

#### 泰式馬沙文咖喱雞配白飯

Thai Massaman Chicken Curry with Steamed Rice

#### 蘆筍淮山炒蝦球

Stir-fried Shrimp with Asparagus and Yam

#### 金湯竹笙扒豆腐

Braised Bean Curd with Bamboo Fungus in Turnip Supreme

\*另加港幣\$30 | \*An additional HK\$30