

Semi buffet lunch 2023 2023 年半自助午餐 MOP138+/pax

Soup 湯

Chinese and Western soup based on rotation 精選西式例湯
Homemade bread rolls and sliced breads served with butter 自製麵包配牛油

Ice Bin

Selection of cold cuts 雜凍肉
Tuna, tomato, olive and boiled egg salad 吞拿魚番茄水欖蛋沙律
Cucumber salad with black fungus in black vinegar 黑醋木耳青瓜沙律
Cauliflower salad roasted yoghurt dressing almond 杏仁燒椰菜花沙律配乳酪汁

Fresh Garden Green Salad Bar

Romaine lettuce, Tower Mesclun and Iollo rosa mixed 拌蘿文生菜,鮮什菜 及紅葉菜

Thousand Island dressing, Caesar dressing and honey mustard dressing 千島汁,凱撒汁及蜜糖芥末籽汁

Cucumber stick, cherry tomato, roasted beet root, corn kernel and shredded carrots 青瓜條, 車厘茄, 燒紅菜頭, 粟米粒及甘筍絲
Sun-dried tomato, chopped crispy bacon, chopped egg, and bread croutons 油乾蕃茄,煙肉碎,蛋碎,及麵包粒

Main course (Select one from eight) 主菜 (可八選一)

Slow roasted Beef tenderloin with mushroom, beef jus 慢烤菲力牛柳配蘑菇及牛肉汁

Sole fillet roll stuffed with chicken mousse, served with herbed-butter jus 芝士翡翠雞慕士龍利柳卷配香草牛油汁

Chicken teriyaki with mozzarella daikon Nimono, Teriyaki sauce 日式照燒雞配燉蘿蔔及照燒汁

Pork saltimbocca with mozzarella 意式豬柳卷配水牛芝士 Risotto with mushrooms 野菌意大利飯

The above 5 main courses served with chive potato puree and buttered-mixed vegetables 以上 5 款主菜均配瑞士葱薯茸及牛油雜菜

Add-on the above any kind of main course at a special price \$78 可用優惠價 \$78 追加以上任何一款主菜



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Free dessert (Select one) 奉送甜品 (任選其一)

Glutinuous rice dumpling in ginger tea 薑茶湯圓
Portuguese cinnamon baked egg white 葡式焗玉桂蛋白
Thai milk tea jelly with sago 泰式珍珠果凍
Fresh fruits platter 鮮果拼盤

Coffee & tea 咖啡及茶

Special Top-up offer for the below dishes: 客人可以優惠價享用以下精選全新美食

Assorted cheese platter 芝士拼盤 \$120 Ham with honey melon 火腿拼蜜瓜 \$98

Assorted sashimi platter (salmon, octopus, herring) 刺身拼盤 (三文魚, 八爪魚, 希靈魚) \$180 Angel hair with buttered 10 heads tiger prawn with garlic paste 法式牛油蒜茸扒 10 頭大虎蝦配天使麵 \$100

Menu for reference ONLY, it will subject to change without prior notice. 菜單僅供參考,如有更改,恕不另行通知。