

AMERICAN-ITALIAN



SEMI-BUFFET DINNER

美意廚味半自助晚餐

MON TO SUN 星期一至日 6pm - 9:30pm

Set Dinner A

BUY 2 GET 1

FREE

買二送一

Salad Bar & Seafood Corner 自助沙律吧及精選海鮮

Soup of the Day 是日餐湯

Main Course – Choose one from below 自選以下一款主菜

Napolitana Linguine \$188

拿玻里肉腸扁意粉

Louisiana Calamari with Ink Risotto \$238

路易斯安娜魷魚墨汁意大利飯

Roasted Giant River Prawn & Scallops with Mediterranean Saffron Tomato Sauce \$258

烤蒜香長臂蝦拼香煎帶子配地中海番紅花茄蓉汁

Pan-seared Tomahawk Pork Chop with Caramelized Apple & Piedmont Red Wine Gravy \$278

香煎豬斧頭扒配焦糖蘋果及皮埃蒙特紅酒燒汁

Chef Recommendation 廚師推介

Korean-style Dry-aged Black Angus Beef Chili Rice Soup \$258

韓式熟成黑安格斯牛肉辣湯飯 🍲

Grilled OP Rib Steak with Yorkshire Pudding \$318

烤帶骨肉眼伴約克郡布甸 🍲

Dessert Corner 自助甜品吧

Freshly Brewed Coffee or Tea 鮮磨咖啡或紅茶

🍲 Chef Recommendation 廚師推介 | Subject to 10% service charge 另收加一服務 | Images are for reference only 圖片僅供參考

 Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
 為閣下健康著想，如對任何食物有過敏反應，請與服務員聯絡

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Parma Ham Fettuccine Alfredo \$188

芝士汁巴馬火腿闊條意大利粉

Sicilian Shrimp Risotto \$258

西西里鮮蝦意大利飯

Amarone Roasted Spring Chicken with Rosemary White Wine Sauce \$278

阿瑪羅尼烤春雞配露絲瑪莉白酒汁

Angus Filet Mignon with Florence Thyme Gravy \$298

安格斯牛柳配佛羅倫斯百里香燒汁

Chef Recommendation 廚師推介

Roasted Halibut with Purple Sweet Potato & Japanese Teriyaki Sauce \$298

日式醬油汁烤比目魚配紫薯 🍴

Grilled OP Rib Steak with Yorkshire Pudding \$318

烤帶骨肉眼伴約克郡布甸 🍴

Dessert Corner 自助甜品吧

Freshly Brewed Coffee or Tea 鮮磨咖啡或紅茶

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Italian Linguine alle Vongole \$188

意式蒜辣蜆肉扁意粉

Bologna Grilled Shiitake Mushroom & Vegetable Risotto \$238

博洛尼亞扒烤菇雜菜意大利飯

Tuscan Red Wine & Port Wine Braised Beef Cheek \$258

托斯卡納紅酒砵酒燴牛面肉

Halibut & King Prawn with Venetian White Wine Lemon Butter Sauce \$278

比目魚併大蝦配威尼斯白酒檸檬牛油汁

Chef Recommendation 廚師推介

Seared Salmon Stone Pot Rice with Mentaiko \$248

炙燒鮮三文魚配明太子石頭鍋飯 🍳

Grilled OP Rib Steak with Yorkshire Pudding \$318

烤帶骨肉眼伴約克郡布甸 🍳

Dessert Corner 自助甜品吧

Freshly Brewed Coffee or Tea 鮮磨咖啡或紅茶

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Scallops with Black Truffle Cream Linguine \$198
帶子黑松露忌廉扁意粉

Duck Liver & Italian Sausage Risotto \$238
鴨肝意大利腸意大利飯

Halibut Pomodoro \$258
蒜茄黑水欖巴勒葉比目魚

Lamb Chop with Moscato Sweet Wine Gravy \$298
羊鞍配莫斯卡甜酒燒汁

Chef Recommendation 廚師推介

Japanese-style Crispy Pork with Omelette Fried Rice \$248
日式脆豬扒奄列炒飯 🍴

Grilled OP Rib Steak with Yorkshire Pudding \$318
烤帶骨肉眼伴約克郡布甸 🍴

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