

THE FOOD GALLERY

十一月至十二月 — 和牛及海鮮珍饈自助晚餐 NOVEMBER TO DECEMBER WAGYU WONDERS & OCEAN TREASURES DINNER BUFFET

即製招牌菜 SIGNATURE DISH

火炙松露醬燒波士頓龍蝦

Boston Lobster with Truffle Cream Sauce

新鮮海鮮 CHILLED SEAFOOD COUNTER ON ROCK

每天5款海鮮輪流供應 5 Kinds of Seafood on Daily Rotation

即開生蠔、鱈場蟹腳、麵包蟹、潮式凍蟹、熟蝦、
翡翠螺、東風螺、文蛤、法國藍青口、紐西蘭青口

Fresh Shucked Oyster, Snow Crab Leg, Brown Crab, Chilled Crab, Cooked Prawn,
Cooked Whelk, Sea Snail, Clam, Blue Mussel, N.Z. Green Mussel

醬汁及配料 Dressings & Condiments

乾蔥紅油醋、咯嗲汁、泰式辣汁、辣椒豉油、檸檬角

Shallot Vinegar, Cocktail Sauce, Thai Spicy Sauce, Chili Soy Sauce, Lemon Edge

日本料理 JAPANESE STATION

黃鰭吞拿魚、北海道帶子刺身、火炙和牛壽司、拖羅蓉魚生飯

Yellowfin Tuna, Hokkaido Scallop, Broiled Wagyu Beef Sushi, Yellow Tail Toro with Rice

三文魚、油甘魚、立魚、希靈魚、八爪魚、馬刀貝

各式手握壽司及各式漬物

Salmon, Hamachi, Red Snapper, Hokkai Nishin, Octopus,

Razor Clam with assorted Sushi and Japanese Pickle

自助沙律吧 SALAD & INGREDIENTS

每天8款輪流供應 8 Kinds on Daily Rotation

九芽菜、羅文生菜、雜生菜葉、紅毛菜、苦白菜、火箭菜、紅橡葉菜、
溫室豆芽、車厘茄、青瓜、紅腰豆、粟米粒、雞豆、甘筍、西蘭花、白蘑菇、
燈籠椒、豆角、紅菜頭、粟米仔

Frisse, Romain Lettuce, Mesclun Leaves, Endive, Lolo Rossa, Rocket Leaf,
Red Oak Lettuce, Baby Spinach, Bean Sprout, Cherry Tomato, Cucumber,
Red Kidney Bean, Sweet Corn, Chickpea, Carrot, Broccoli, Sliced Mushroom,
Mixed Bell Peppers, Snow Pea, Beetroot, Baby Corn

醬汁及配料 Dressings & Condiments

千島汁、橄欖油黑醋汁、凱撒汁、意大利油醋汁、法汁、

芝士粉、麵包粒、黑橄欖、青橄欖、珍珠洋蔥、杏仁片

配煙肉、意大利油漬番茄、黑白芝麻、花生

Thousand Island Dressing, Olive Oil and Vinegar, Caesar Dressing,
Italian Vinegar, French Dressing with Grated Cheese, Crouton, Black Olive, Green Olive,
Toasted Almond, Pearl Onion, Bacon, Sundried Tomato, White and Black Sesame, Peanut

All menu items are subject to change according to seasonality and availability.

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

A 10% service charge will be added to your bill.

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NOVEMBER TO DECEMBER

WAGYU WONDERS & OCEAN TREASURES DINNER BUFFET

冷切及芝士 CHEESE BOARD STATION

每天3款輪流供應 3 Kinds on Daily Rotation

核桃芝士、蒜味芝士、紅波芝士、藍芝士、聖保林芝士、金文不芝士、大孔芝士
配梳打餅、加拿餅、杏桃乾、葡萄乾

Walnut Cheese, Garlic Cheese, Edam Cheese, Saint Cheese,
Saint Paulin Cheese, Camembert Cheese, Emmental Cheese
with Cream Cracker, Cracker Gala, Dried Apricot, Raisin

冷盤開胃菜及沙律 COLD APPETIZERS & SALAD

每天4款輪流供應 4 Kinds on Daily Rotation

蟹肉親子蛋沙律 Kaniko Egg Salad
吞拿魚尼斯沙律 Tuna Niçoise Salad
蝦肉通粉沙律 Baby Shrimp with Macaroni Salad
意大利風乾火腿蜜瓜 Parma Ham Platter with Melon
德國薯仔沙律 German Potato Salad with Bacon Bit
挪威煙三文魚 Norwegian Smoked Salmon with Caper
香芒杏桃煙鴨胸 Smoked Duck Breast with Apricot and Mango
日式海苔蓮藕沙律 Japanese Seaweed and Lotus Root Salad
口水雞青瓜絲沙律 Sichuan Chili Chicken with Cucumber Salad

12月20日至26日特色聖誕菜色

Festive Items Only Available between 20th and 26th December

韓式泡菜火雞沙律 Korean Kimchi Turkey Salad
聖誕火雞華都夫沙律 Christmas Turkey Waldorf Salad
聖誕火腿菠蘿沙律 Christmas Gammon Ham and Pineapple Salad

西式餐湯 WESTERN SOUP

每天1款輪流供應 1 Kind on Daily Rotation

南瓜湯 Pumpkin Soup
蜆肉周打湯 Clam Chowder
意大利菜湯 Classic Minestrone
松露野菌湯 Wild Mushroom Soup and Truffle
比利時鮮茄魚蓉湯 Tomato and Fish Soup in Belgium Style

中式餐湯 CHINESE SOUP

每天1款輪流供應 1 Kind on Daily Rotation

粉葛赤小豆煲豬骨 Kudzu and Rice Bean Soup with Pork Rib
節瓜淡菜煲豬骨 Hairy Gourd and Mussel Soup with Pork Rib
雪耳椰子煲豬骨 Snow Fungus and Coconut Soup with Pork Rib
海底椰雪耳煲豬骨湯 Sea Coconut and Snow Fungus with Pork Rib
姬松茸蟲草花煲豬骨湯 Matsutake and Cordyceps Flower Soup with Pork Rib

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小食 TAPAS STATION

每天2款輪流供應 2 Kinds on Daily Rotation

章魚小丸子 Takoyaki

吉烈廣島蠔 Deep-Fried Oyster Cutlet

唐揚香辣炸雞 Tang Yang Fried Chicken

意式肉醬焗薯皮 Italian Baked Potato with Meat Sauce

燒烤肉檔 CARVING STATION

燒紐西蘭大骨扒 Roasted New Zealand Beef OP Rib

酥皮菠菜焗挪威三文魚 Norwegian Salmon with Spinach in Puff Pastry

12月20日至26日 特色聖誕菜色

Festive Items Only Available between 20 – 26 December

蜜糖烤火腿 Roasted Honey Glazed Smoked Gammon Ham

燒火雞配蔓越莓醬 Roasted Turkey with Cranberry Sauce

湯麵 ASIAN NOODLE STATION

每天4款輪流供應 4 Kinds on Daily Rotation

牛肉丸、豬肉丸、魚肉丸、炸魚片、豆腐卜、金菇、菜心、生菜、小棠菜

配新加坡肉骨茶湯、泰式冬蔭功湯、瀨粉、油麵、河粉

Beef Ball, Meat Ball, Teochew Fish Ball, Fish Cake, Tofu Puff, Enoki Mushroom,

Choy Sum, Lettuce, Shanghai Pak Choi with Bak Kut Teh Broth,

Tom Yum Goong Broth, Rice Noodle, Egg Noodle, Flat Rice Noodle

粥品 CONGEE STATION

海鮮蟹粥配蔥花、芫茜、油炸鬼、花生

Crab and Seafood Porridge with Scallion, Coriander, Youtiao, Peanut

現煮料理 SHOW COOKING STATION

每天1款輪流供應 1 Kind on Daily Rotation

煙肉芝士焗蠔 Oyster Kirkpatrick

泰式咖哩炒蟹 Thai Stir-Fried Crab Curry

花彫醉虎蝦 Shaoxing Drunken Tiger Shrimp

糖不甩芝麻湯圓 Black Sesame Glutinous Rice Ball

三文魚籽磯燒鮑魚 Isoyaki Abalone with Salmon Roe

照燒金菇和牛卷 Teriyaki Wagyu Beef Roll with Enoki Mushroom

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西式熱食 WESTERN CUISINE HOT ENTREES STATION

每天4款輪流供應 4 Kinds on Daily Rotation

泰式豬頸肉 Char-grilled Pork Jowl

鹽燒和牛脷 Grilled Wagyu Ox Tongue

和牛香草肉醬意粉 Wagyu Beef Bolognese with Mixed Herbs

慢燒紐西蘭香草羊架 Slow Roasted New Zealand Lamb Rack

西班牙辣茄汁燴海鮮 Braised Seafood in Spicy Tomato Sauce

泰式阿萊烤雞 Thai-Styled Roasted Chicken with Lemongrass

慢煮澳洲和牛頰肉 Slow Cooked Australian Wagyu Beef Cheek

紅酒雜菜燴和牛尾 Braised Wagyu Oxtail with Mixed Vegetables in Burgundy Sauce

中式熱食 CHINESE HOT ENTREES STATION

每天4款輪流供應 4 Kinds on Daily Rotation

京蔥醬爆和牛粒 Stir-Fried Wagyu Beef with Leek

古法紅燒和牛尾 Traditional Braised Wagyu Oxtail

海皇醬小炒皇 Stir-Fried Roast Pork Belly with X.O. Sauce

薑蔥蒸石班魚 Steamed Garoupa with Ginger and Scallion

和牛櫻花蝦炒飯 Wagyu Beef Fried Rice with Sakura Shrimp

砂窩雲吞雞 Clay Pot Wonton with Chicken in Chicken Potage

花彫辣酒煮東風螺 Spicy Sea Snail Cooked in Shaoxing Wine

蟹肉蛋白燴伊麵 Braised E-Fu Noodle with Crab Meat and Egg White

甜醋豬腳薑雞蛋 Braised Pork Knuckle and Ginger in Sweet Vinegar Sauce

精選燒味 ASSORTED SIU MEI

每天4款輪流供應 4 Kinds on Daily Rotation

海南雞、蜜餞叉燒、廣東燒鴨、脆皮燒腩仔、中式紅腸

Hainanese Chicken, BBQ Pork, Roast Duck, Roasted Pork Belly, Chinese Red Skin Sausage

粵式點心 ASSORTED DIM SUM

每天4款輪流供應 4 Kinds on Daily Rotation

蝦餃、豬肉燒賣、珍珠雞、叉燒包、小籠包

Shrimp Dumpling, Siu Mai, Sticky Rice Chicken, Pork Bun, Xiao Long Bao Soup Dumpling

東南亞咖哩 SOUTHEAST ASIAN CURRY STATION

每天3款輪流供應 3 Kinds on Daily Rotation

印式咖哩雞、印式咖哩羊、咖哩海鮮、泰式青咖哩雞、泰式青咖哩雜菜

配白飯、印度薄脆、印度酥餅、印度汁醬

Indian Chicken Curry, Indian Lamb Curry, Seafood Curry,

Thai Green Curry Chicken, Thai Green Curry Vegetables

with Steamed Rice, Papadum, Rosti, Indian Dip

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精選甜點 DESSERT STATION

11月供應甜點 Desserts Available in November

- 特式糖水 Sweet Soup
- 法式班戟 France Crepe
- 中式糕點 Chinese Pudding
- 檸檬蛋糕 Lemon Pound Cake
- 雲呢拿奶凍 Vanilla Panna Cotta
- 法式拿破崙 Classic Mille-Feuille
- 朱古力泡芙 Chocolate Cream Puff
- 紐約芝士餅 New York Cheese Cake
- 焦糖法式杏仁蛋糕 Caramel Financier
- 杏桃開心果蛋糕 Pistachio Apricot Cake
- 綠茶朱古力撻 Chocolate Green Tea Tart
- 紅桑子朱古力蛋糕 Chocolate Raspberry Cake
- 麵包布甸伴雲呢拿醬 Bread Pudding with Vanilla Sauce
- 椰子忌廉芒果布甸 Mango Pudding with Coconut Cream

於11月自助晚餐供應 Only Available at Dinner Buffet in November

- 栗子提拉迷素 Chestnut Tiramisu
- 伯爵茶燉蛋 Earl Grey Crème Brûlée
- 梳芙厘班戟 Souffle Pancake (星期六日及公眾假期 Sat, Sun, Public Holiday only)

12月額外供應節慶甜點 Additional Festive Desserts Available in December

- 聖誕甜麵包 Traditional Panettone
- 德國傳統聖誕蛋糕 Christmas Stollen
- 聖誕免治批 Freshly Baked Mince Pie
- 特色聖誕曲奇 Assorted Christmas Cookies
- 紅桑子朱古力樹頭蛋糕 Chocolate Raspberry Yule Log

僅於12月自助晚餐供應 Only Available at Dinner Buffet in December

- 栗子提拉米蘇 Chestnut Tiramisu
- 伯爵茶燉蛋 Earl Grey Crème Brûlée
- 朱古力心太軟 (星期六日及公眾假期) Chocolate Lava Cake (Sat, Sun, Public Holiday only)

12月20日至26日豪華特色聖誕甜點

Deluxe Christmas Desserts Only Available between 20 – 26 December

- 什錦馬卡龍 Assorted Macarons
- 燕窩葡撻 Portuguese Tart with Bird Nest
- 玉桂蘋果卷伴雲呢拿汁 Apple Strudel with Vanilla Sauce

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