

LOVE THE TASTE

Oyster Semi-buffet Dinner



Menu
A

Salad Bar and Daily Soup
自助沙律吧 及 是日餐湯



Your Choice of Main Course
自選一款主菜

Pan-fried Australian Wagyu Ribeye (M6)
香煎澳洲和牛肉眼扒 (M6)

\$538

Additional 額外加 \$160

Pan-fried U.S. Iberico Pork Tomahawk
香煎美國黑毛豬斧頭扒

\$308

Additional 額外加 \$50

Lamb Sirloin Wellington
澳洲西冷羊扒威靈頓

\$298

Additional 額外加 \$40

Maldives Patagonian Toothfish Fillet with Herb Cream Sauce
馬爾代夫深海鱸魚扒香草忌廉汁

\$298

Additional 額外加 \$40

Red Wine-Braised Oxtail over Fettuccine
紅酒燴牛尾伴闊條蛋麵

\$278

Additional 額外加 \$20

Abalone and Seafood E-Fu Noodles in Chicken Soup
海鮮鮑魚雞湯伊麵

\$278

Additional 額外加 \$20

Spaghetti with Boston Lobster in Lobster Sauce
波士頓龍蝦意大利麵

\$258

Baked Rice with Ling Fish Fillet in Tomato and Cheese Sauce
焗蕃茄芝士深海魚柳飯

\$258



Dessert Bar and Coffee or Tea
精選甜品 及 咖啡或茶



ADDITIONAL ITEMS \$58 + 10% 加配

Baked Escargot with Garlic Butter 法式焗田螺 (Half a Dozen/半打)

Subject to 10% service charge based on the original price | Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
另收取以原價計算之加一服務費 | 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

Eat@ease

07/2026

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U.S. Style Mixed Grill (Lamb Chop, Chicken Steak, Short Ribs, Sausage, Bacon)
美式雜扒 (羊扒、豬扒、牛仔骨、雞扒、腸仔、煙肉)

\$298

Additional 額外加 \$40

Maldives Deep-Sea Grouper with Herb Cream Sauce
馬爾代夫深海石斑柳

\$298

Additional 額外加 \$40

Japanese Ramen with Lobster and Abalone in Soyaki Sauce
日式龍蝦機煮鮑魚拉麵

\$278

Additional 額外加 \$20

Grilled Irish Lamb and Beef Kebab with Onions and Peppers
碳烤愛爾蘭羊肉拼牛肉串鏢

\$278

Additional 額外加 \$20

Carbonara with Crab Meat and Kora-yaki Grilled Crab Shell
蟹肉蟹子甲羅燒卡邦尼意粉

\$258

Baked Rice with Thick Cut U.S. Kurobuta Pork, Tomato Sauce, and Cheese
鮮茄芝士厚切美國極黑豬扒焗飯

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Braised Lamb Shank
紅酒燴羊膝

\$298
Additional 額外加 \$40

American BBQ Ribs
美式醬汁烤豬仔骨

\$298
Additional 額外加 \$40

Bouillabaisse with Seafood and Pad Thai in Rich Broth
馬賽海鮮濃湯金邊粉

\$278
Additional 額外加 \$20

Pan-fried Whole Dover Sole with Lemon Juice
法式煎原條刀板魚配檸檬汁

\$278
Additional 額外加 \$20

Spaghetti with Diced Wagyu Beef in Teriyaki Sauce
一口和牛照燒醬意大利麵

\$258

Baked Rice with Italian Tomato and Cheese Chicken
意式鮮茄焗雞扒飯

\$258

★★★★★ Dessert Bar and Coffee or Tea ★★★★★
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