



2026年2月更新  
\*部分主菜需額外收費

## Semi-buffet Lunch

饗樂悠閒半自助午餐

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

|                                                                               |       |                                |
|-------------------------------------------------------------------------------|-------|--------------------------------|
| Hainanese Chicken with Curcuma Longa and Shallot Oil Rice<br>秘製海南雞配蔥油薑黃飯      | \$178 | (Additional \$20)<br>(額外加\$20) |
| Spaghetti with Wild Mushroom and Bacon in Black Truffle Sauce<br>野菌煙肉黑松露醬意大利麵 | \$138 |                                |
| Japanese Seafood Fried Rice<br>日式海鮮炒飯                                         | \$138 |                                |
| Cheese Lava Japanese Wagyu Burger<br>日本和牛熔岩芝士漢堡                               | \$158 |                                |
| Roasted U.S Kurobuta Pork Chop with Red Wine Sauce<br>燒美國極黑豬柳配紅酒汁             | \$198 | (Additional \$40)<br>(額外加\$40) |
| Crispy Fried New Zealand Hoki Fillets with Hot and Sour Sauce<br>脆炸紐西蘭鱈魚柳配酸辣汁 | \$198 | (Additional \$40)<br>(額外加\$40) |
| Pan-Fried Australian Lamb Chop with Herb Gravy<br>香煎澳洲羊鞍扒配香草燒汁                | \$218 | (Additional \$60)<br>(額外加\$60) |
| Australian Grass-Fed Rib Eye 250g with Gravy<br>澳洲草飼鮮肉眼扒250g配燒汁               | \$258 | (Additional \$80)<br>(額外加\$80) |

★★★★★ Dessert Bar and Coffee or Tea ★★★★★  
精選甜品及咖啡或茶

### ADDITIONAL ITEMS + \$20 加配

Thai Jasmine Rice 泰國香苗 / Spaghetti with Olive Oil 欖油意粉

The images are for reference only | 10% service charge applies | Please inform your server of any food related allergies as your well-being and comfort are our greatest concern  
圖片僅供參考 | 另收加一服務費 | 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

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| Hainanese Chicken with Curcuma Longa and Shallot Oil Rice<br>秘製海南雞配蔥油薑黃飯    | \$178 | (Additional \$20)<br>(額外加\$20) |
| Angel Hair with Prawn in Pesto Sauce<br>鮮蝦青醬天使麵                             | \$138 |                                |
| Risotto with Parma Ham in Black Truffle Cream Sauce<br>巴馬火腿黑松露醬意大利飯         | \$138 |                                |
| Cheese Lava Japanese Wagyu Burger<br>日本和牛熔岩芝士漢堡                             | \$158 |                                |
| Roasted U.S Kurobuta Pork Chop with Red Wine Sauce<br>燒美國極黑豬柳配紅酒汁           | \$198 | (Additional \$40)<br>(額外加\$40) |
| Pan Fried Fresh Salmon Fillet with Dill Lemon Butter Sauce<br>煎鮮三文魚柳刁草牛油檸檬汁 | \$198 | (Additional \$40)<br>(額外加\$40) |
| Pan-Fried Australian Lamb Chop with Herb Gravy<br>香煎澳洲羊鞍扒配香草燒汁              | \$218 | (Additional \$60)<br>(額外加\$60) |
| Australian Grass-Fed Rib Eye 250g with Gravy<br>澳洲草飼鮮肉眼扒250g配燒汁             | \$258 | (Additional \$80)<br>(額外加\$80) |

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| Hainanese Chicken with Curcuma Longa and Shallot Oil Rice<br>秘製海南雞配蔥油薑黃飯          | \$178 | (Additional \$20)<br>(額外加\$20) |
| Spaghetti with Mixed Meat Sausage and Asparagus<br>in Tomato Sauce<br>雜肉腸露筍茄汁意大利麵 | \$138 |                                |
| Japanese Style Black Pepper Beef Fried Rice<br>日式黑椒牛肉炒飯                           | \$138 |                                |
| Cheese Lava Japanese Wagyu Burger<br>日本和牛熔岩芝士漢堡                                   | \$158 |                                |
| Roasted U.S Kurobuta Pork Chop with Red Wine Sauce<br>燒美國極黑豬柳配紅酒汁                 | \$198 | (Additional \$40)<br>(額外加\$40) |
| Pan Fried Sea Bass Fillet with Mild Curry Sauce<br>香煎鱸魚柳配淡咖喱忌廉汁                   | \$198 | (Additional \$40)<br>(額外加\$40) |
| Pan-Fried Australian Lamb Chop with Herb Gravy<br>香煎澳洲羊鞍扒配香草燒汁                    | \$218 | (Additional \$60)<br>(額外加\$60) |
| Australian Grass-Fed Rib Eye 250g with Gravy<br>澳洲草飼鮮肉眼扒250g配燒汁                   | \$258 | (Additional \$80)<br>(額外加\$80) |

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| Angel Hair with Smoked Salmon and Mushroom in Cream Sauce<br>煙三文魚天使麵忌廉汁  | \$138 |                                |
| Risotto with Prawns and Mushroom in Lobster Cream Sauce<br>大蝦龍蝦汁意大利飯     | \$138 |                                |
| Cheese Lava Japanese Wagyu Burger<br>日本和牛熔岩芝士漢堡                          | \$158 |                                |
| Roasted U.S Kurobuta Pork Chop with Red Wine Sauce<br>燒美國極黑豬柳配紅酒汁        | \$198 | (Additional \$40)<br>(額外加\$40) |
| Roasted Halibut Fillet with Japanese Style Sauce<br>日式醬油燒比目魚柳            | \$198 | (Additional \$40)<br>(額外加\$40) |
| Pan-Fried Australian Lamb Chop with Herb Gravy<br>香煎澳洲羊鞍扒配香草燒汁           | \$218 | (Additional \$60)<br>(額外加\$60) |
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