

OYSTER SEMI-BUFFET DINNER

08/2026

Menu
A

· 生蠔半自助晚餐 ·

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 (M6/7)
香煎澳洲和牛肉眼扒(M6/7)

\$538

Additional 額外加 \$160

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

\$308

Additional 額外加 \$50

Herb-Crusted Roasted Australian Rack of Lamb
法式香草燒澳洲羊鞍扒

\$298

Additional 額外加 \$40

Barramundi and Prawn Rolls with Herb
Cream Sauce
盲曹魚柳大蝦卷

\$298

Additional 額外加 \$40

Roasted U.S. Spring Chicken in French style
法式燒美國春雞

\$278

Additional 額外加 \$20

Sea Urchin Risotto with Onsen Tamago
海膽意大利飯伴日本溫泉蛋

\$258

Spaghetti with Crab Roe, Fish Roe, and Herbs
魚子蟹子香草意大利麵

\$258

DAILY SPECIALS \$308

Additional 額外加 \$50

嗜味一品佛跳牆 配 頭抽菜心、香米飯

Buddha Temptation Pot - Abalone, Sea Cucumber, and Seafood,
Choy Sum with Premium Soy Sauce, and Steamed Rice

Dessert Bar and Coffee or Tea

★★★★★

精選甜品 及 咖啡或茶

★★★★★

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

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香煎美國黑毛豬斧頭扒

\$308

Additional 額外加 \$50

Herb-Crusted Roasted Australian Rack of Lamb
法式香草燒澳洲羊鞍扒

\$298

Additional 額外加 \$40

Salt-Grilled Salmon with Salmon Roe
鹽燒三文魚拼三文魚子

\$298

Additional 額外加 \$40

Herb-Roasted Frog's Legs
法式香草燒田雞脾

\$278

Additional 額外加 \$20

Wagyu Hamburger Steak Risotto
和牛漢堡扒意大利飯

\$258

Spaghetti with Salted Egg Yolk, Diced Ham, and Cheese
鹹蛋黃火腿碎芝士意大利麵

\$258

DAILY SPECIALS \$308

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嚐味一品佛跳牆 配 頭抽菜心、香米飯

Buddha Temptation Pot - Abalone, Sea Cucumber, and Seafood,
Choy Sum with Premium Soy Sauce, and Steamed Rice

Dessert Bar and Coffee or Tea

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香煎美國黑毛豬斧頭扒

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Additional 額外加 \$50

Herb-Crusted Roasted Australian Rack of Lamb
法式香草燒澳洲羊鞍扒

\$298

Additional 額外加 \$40

Saikyo Miso-Grilled Halibut with Scallop
比目魚帶子西京燒

\$298

Additional 額外加 \$40

Braised U.S. Beef Tongue in Red Wine Sauce
香草紅酒燒美國牛脷

\$278

Additional 額外加 \$20

Crab Meat and Crab Roe Risotto
蟹肉蟹黃意大利飯

\$258

Sakura Shrimp Spaghetti
日本櫻花蝦意大利麵

\$258

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嗜味一品佛跳牆 配 頭抽菜心、香米飯

Buddha Temptation Pot - Abalone, Sea Cucumber, and Seafood,
Choy Sum with Premium Soy Sauce, and Steamed Rice

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Dessert Bar and Coffee or Tea
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Herb-Crusted Roasted Australian Rack of Lamb
法式香草燒澳洲羊鞍扒

\$298

Additional 額外加 \$40

Salt-Grilled Mediterranean Flounder
鹽燒地中海左口魚

\$298

Additional 額外加 \$40

Crispy Roasted Duck Leg in French Style
法式香烤野鴨腿

\$278

Additional 額外加 \$20

Japanese Scrambled Egg Rice Bowl with Crab Sticks and Seaweed
日式蟹柳紫菜滑蛋飯

\$258

Japanese-Style Eel Spaghetti
日式鰻魚炒意大利麵

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