



港味「珍」情

May 2026

龍蝦 · 鮑蠔 · 海鮮週末自助晚餐

**Lobster, Abalone & Oyster, Seafood
Weekend Buffet Dinner**

Sat · Sun 星期六 · 日

**A complimentary Cheesy Trio Baked Lobster and Braised Abalone and
Braised Abalone and Fish Maw in Premium Oyster Sauce for each guest**

每位 奉送 三重芝士焗龍蝦 及 紅燒鮑魚扣魚肚 一客

Chef's Recommendations 廚師推介:

Stir-fried Chicken Hotpot with Sauce 醬爆啫啫雞煲

Stir-Fried Razor Clams with Black Bean Sauce 豉椒炒蜆子

Hong Kong-style Honey-glazed Roasted Pork Neck 港式蜜汁烤豬頸肉

Grilled Lamb Rack with Signature Vintage Black Pepper Sauce

手把羊架伴秘製懷舊黑椒汁

FRESH OYSTER

即開生蠔

COLD STATION

凍盤

Seafood-on-ice

冰鎮海鮮

Snow Crab Legs, Jade Whelk, Clam, Shrimp, Blue Mussel
with Cocktail Sauce

鱈場蟹腳、翡翠螺、大蜆、凍蝦、藍青口

配雞尾醬

Assorted Sashimi

雜錦刺身

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食品以輪流方式供應。如有更改，恕不另行通知



Salmon, Tuna, Octopus, Snapper
三文魚、吞拿魚、八爪魚、鯛魚

Assorted Sushi
雜錦壽司

Cold Cut & Cheese Platter
凍肉及芝士拼盤

Thai Style Spicy Sour Boneless Chicken Feet Salad
泰式鳳爪沙律

Chinese Seasoned Seaweed
中華沙律

German Mustard Potato Salad
德國芥末薯仔沙律

Sichuan-style Smashed Cucumber
四川拍青瓜

Sichuan-style Spicy Wood Ear Fungus
四川麻辣雲耳

Roasted Eggplant with Balsamic Vinegar
意大利黑醋烤茄子

Miso Flavored Sea Whelk Meat
日式味付螺肉

Garden Salad
田園沙律

(Sweet Corn, Cherry Tomato, Chickpea, Red Kidney Bean, Cucumber)

(粟米粒、車厘茄、鷹嘴豆、紅腰豆、青瓜)

(Thousand Island Dressing, Italian Vinegar Dressing, Japanese Sesame Dressing)

(千島汁、意式油醋汁、日式芝麻汁)

Sweet Corn Kernel
粟米粒沙律

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Roasted Pumpkin with Honey

蜜糖烤南瓜

SOUP 湯

Double-boiled Soup

老火中湯

Cream Soup

各式忌廉湯

CARVING 切肉

Roast Beef with Gravy

燒牛肉配燒汁

ROBATAYAKI 日式爐端燒

Grilled Chicken Wings

香烤雞翼

Grilled Chicken Skewer

香烤雞肉串

Grilled Beef Meatballs

香烤牛丸

Grilled Eggplant

香烤茄子

Grilled Jade Melon

香烤翠玉瓜

Grilled Mushroom

香烤冬菇

Assorted Skewer

雜錦串燒

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Grilled Assorted Vegetables

香烤雜錦蔬菜

ASSORTED TEMPURA 雜錦天婦羅

Shrimp, Squid, Eggplant, Lotus Root

海老、魷魚、茄子、蓮藕

Assorted Vegetables

雜錦野菜

HOT DISH 熱盤

Taishi Five-Snake Soup

太史五蛇羹

Steamed Big Grouper

清蒸游水大海斑

Baked Broccoli with Cream and Cheese

白汁芝士焗西蘭花

Australian Lamb Chop with Garlic Red Wine Gravy Sauce

澳洲羊扒蒜蓉紅酒汁

Claypot Chicken with Shiitake Mushrooms

冬菇滑雞煲

Stir-Fried Razor Clams with Black Bean Sauce

豉椒炒蜆子

Thai Grilled Pork Neck

泰式烤豬頸肉

Japanese-style Unagi Fried Rice

日式鰻魚炒飯

Singapore-Style Fried Vermicelli

星洲炒米

DESSERT 甜品

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Melon Daifuku

蜜瓜大福餅

Red Beans Daifuku

紅豆大福餅

Green Tea Brownie

綠茶布朗尼蛋糕

Chocolate Brownie

朱古力布朗尼蛋糕

Black Forest Cake

黑森林蛋糕

Marble Cheesecake

雲石芝士蛋糕

Matcha Mousse Cake

抹茶慕絲蛋糕

Mango Mousse Cake

芒果慕絲蛋糕

Bamboo Charcoal Mousse Cake

竹炭慕絲蛋糕

Chinese Sweet Soup

中式糖水

Fresh Fruits Platter

鮮果拼盤

DRINK BAR 自助飲品吧