

## ITALIAN CLASSIC SEMI-BUFFET SET LUNCH 意式經典半自助午膳套餐

**APPETIZERS, SOUP, SALAD AND DESSERT BAR**  
特式自助前菜、餐湯、沙律及甜品吧

### MAIN DISHES 主菜

Classic Angus Beef and Cheese Burger with Fries	經典芝士安格斯牛肉漢堡伴薯條	\$168
Hawaiian Pizza with Chicken (Regular Size)	夏威夷雞肉薄餅 (普通批)	\$178
Linguine Bolognese	意式肉醬扁意粉	\$178
Garlic Prawns with Spaghetti	蒜香鳳尾蝦意粉	\$188
Pan-Fried Barramundi Fillet with Truffle Cream Sauce	香煎盲鱒魚柳伴松露忌廉汁	\$208
Roasted Baby Pork Spare Rib with Spicy Sauce	德州醬燒豬肋骨	\$218
Braised Spring Chicken Emince	法式燴春雞	\$228
Grilled Rack of Lamb with Herbs Sauce	香烤羊鞍伴香草汁	\$238
Angus Beef Rib Eye Steak (8oz)	安格斯肉眼牛扒 (八安士)	\$258

### SERVED WITH COFFEE OR TEA 配咖啡或茶

Enjoy the below special offer upon patronage of set lunch  
凡惠顧午膳套餐可享以下優惠：

**+\$40** Choice of Bottle Beer  
自選啤酒一支

**+\$62** A glass of Regal Red / White Wine or Selected Draught Beer  
富豪紅/白酒 或 自選生啤一杯

# ITALIAN CLASSIC SEMI-BUFFET SET LUNCH

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### MAIN DISHES 主菜

Classic Angus Beef and Cheese Burger with Fries	經典芝士安格斯牛肉漢堡 伴薯條	\$168
Burrata Margherita Pizza (Regular Size)	水牛芝士番茄薄餅 (普通批)	\$178
Spaghetti Carbonara	卡邦尼意粉	\$178
Linguine Alle Vongole	白酒蜆肉扁意粉	\$188
Pan-Fried Barramundi Fillet with Truffle Cream Sauce	香煎盲鱸魚柳伴松露忌廉汁	\$208
Grilled Iberico French-Cut Pork Rack with Mustard	香烤法式芥末黑毛豬鞍	\$218
Braised Spring Chicken Emince	法式燴春雞	\$228
Grilled Rack of Lamb with Herb Sauce	香烤羊鞍伴香草汁	\$238
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Prices stated are in Hong Kong dollars and subject to 10% service charge 價目以港幣計算及另加一服務費

# ITALIAN CLASSIC SEMI-BUFFET SET DINNER

## 意式經典半自助晚膳套餐

APPETIZERS, SOUP, SALAD AND DESSERT BAR  
特式自助前菜、餐湯、沙律及甜品吧

### MAIN DISHES 主菜

Spaghetti Carbonara with Onsen Egg	卡邦尼意粉伴溫泉蛋	\$228
Grilled Tiger Prawn and Assorted Seafood Fettuccine in Urchin Sauce	香烤大虎蝦海鮮海膽汁闊條麵	\$238
Slow-Cooked French Chicken Breast	慢煮法國黃油雞胸	\$238
Braised Spring Chicken Emince	法式燴春雞	\$248
Grilled Iberico French-Cut Pork Rack with Mustard	香烤法式芥末黑毛豬鞍	\$258
Smoked Salmon and Salmon Roe Pizza (Regular Size)	煙三文魚三文魚籽薄餅(普通批)	\$268
Risotto with Grilled Tiger Prawn and Scallop in Lobster Sauce	香烤大虎蝦帶子龍蝦汁燴意大利飯	\$268
Pan-Fried Halibut Fillet and Tiger Prawn with Salmon Roe Champagne Cream Sauce	香煎比目魚柳拼大虎蝦伴三文魚籽香檳忌廉汁	\$288
Grilled Rack of Lamb with Herbs Sauce	香烤羊鞍伴香草汁	\$328
Angus Beef Rib Eye Steak (10oz)	安格斯肉眼牛扒 (十安士)	\$328

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### MAIN DISHES 主菜

Smoked Salmon Spaghetti in White Wine Cream Sauce	煙三文魚白酒忌廉汁意粉	\$228
Seafood Aglio E Olio Spaghetti	蒜香海鮮意粉	\$238
Slow-Cooked French Chicken Breast	慢煮法國黃油雞胸	\$238
Braised Spring Chicken Emince	法式燴春雞	\$248
Roasted Baby Pork Spare Rib with Spicy Sauce	德州醬燒豬肋骨	\$258
Hokkaido Scallop and Prawns Pizza (Regular Size)	北海道帶子鮮蝦薄餅 (普通批)	\$268
Risotto with Grilled Tiger Prawn and King Crab Meat in Cream Sauce	香烤大虎蝦松葉蟹忌廉汁 燴意大利飯	\$268
Grilled Salmon Fillet and Tiger Prawn with Truffle Cream Sauce	香烤三文魚柳拼大虎蝦 伴松露忌廉汁	\$288
Grilled Rack of Lamb with Herbs Sauce	香烤羊鞍伴香草汁	\$328
Angus Beef Rib Eye Steak (10oz)	安格斯肉眼牛扒 (十安士)	\$328

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