

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

PIZZA 薄餅 (Regular Size 普通批)

Burrata Margherita Pizza 水牛芝士番茄薄餅	\$168
Hawaiian Pizza with Chicken 夏威夷雞肉薄餅	\$168
Sicilian Pepperoni Pizza 西西里辣肉腸薄餅	\$168
Hokkaido Scallop and Shrimp Pizza 北海道帶子鮮蝦薄餅	\$175

PASTA 意粉

Spaghetti Carbonara with Shrimps 鮮蝦卡邦尼意粉	\$165
Seafood Spaghetti Aglio E Olio 香蒜攪油海鮮意粉	\$165
Spaghetti with Chicken and Wild Mushroom 野菌松露雞肉意粉	\$158
Linguine Alle Vongole 白酒蜆肉扁意粉	\$158
Stewed Ox-Tail in Red Wine Sauce with Fettuccine 紅酒燴牛尾伴闊條麵	\$168

RISOTTO 意大利飯

Tomato Risotto with Stewed Ox-Tail in Red Wine Sauce 紅酒慢煮澳洲牛頰肉番茄意大利飯	\$175
Risotto with Assorted Seafood in Tomato Sauce 鮮茄海鮮燴意大利飯	\$175

CHEF'S RECOMMENDATIONS 主廚推介

Pan-Fried Barramundi Fillet with Truffle Cream Sauce 香煎盲鱸魚柳伴松露忌廉汁	\$175
Roasted Baby Pork Spare Rib with Spicy Sauce 德州醬燒豬肋骨	\$185
Grilled Angus Beef Rib Eye Steak 烤安格斯肉眼牛扒 (250g 克)	\$238
Grilled Angus Beef Tenderloin 烤安格斯牛柳 (250g 克)	\$298
Grilled New Zealand Rack of Lamb with Herbs Sauce 香烤紐西蘭羊鞍配香草汁	\$248

Classic Angus Beef and Cheese Burger with Fries 經典芝士安格斯牛肉漢堡 伴薯條	\$168
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COFFEE OR TEA 咖啡 或 茶

ITALIAN APPETIZERS, SALAD AND DESSERT BAR

意大利特式自助頭盤、沙律及甜品吧

每位 \$138 per person

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

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

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PIZZA 薄餅 (Regular Size 普通批)

Burrata Margherita Pizza 水牛芝士番茄薄餅	\$168
Hawaiian Pizza with Chicken 夏威夷雞肉薄餅	\$168
Wild Mushrooms and Black Truffle Pizza 黑松露野菌薄餅	\$168
Smoked Salmon and Salmon Roe Pizza 煙三文魚三文魚籽薄餅	\$175

PASTA 意粉

Spaghetti Carbonara with Scallop 帶子卡邦尼意粉	\$165
Seafood Spaghetti Aglio E Olio 香蒜攪油海鮮意粉	\$165
Spaghetti with Wild Mushroom and Chicken 野菌松露雞肉意粉	\$158
Stewed Ox-Tail in Red Wine Sauce with Fettuccine 紅酒燴牛尾伴闊條麵	\$158
Grilled Salmon Fillet with Fettuccine 香烤三文魚柳伴闊條麵	\$168

RISOTTO 意大利飯

Tomato Risotto with Stewed Ox-Tail in Red Wine Sauce 紅酒慢煮澳洲牛頰肉番茄意大利飯	\$175
Risotto with Assorted Seafood with Tomato Sauce 鮮茄海鮮燴意大利飯	\$175

CHEF'S RECOMMENDATIONS 主廚推介

Pan-Fried Barramundi Fillet with Truffle Cream Sauce 香煎盲鱈魚柳伴松露忌廉汁	\$175
Roasted Baby Pork Spare Rib with Spicy Sauce 德州醬燒豬肋骨	\$185
Grilled Angus Beef Rib Eye Steak 烤安格斯肉眼牛扒 (250g 克)	\$238
Grilled Angus Beef Tenderloin 烤安格斯牛柳 (250g 克)	\$298
Grilled New Zealand Rack of Lamb with Herbs Sauce 香烤紐西蘭羊鞍配香草汁	\$248

Classic Angus Beef and Cheese Burger with Fries 經典芝士安格斯牛肉漢堡 伴薯條	\$168
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COFFEE OR TEA 咖啡 或 茶

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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

PIZZA 薄餅 (Regular Size 普通批)

Wild Mushrooms and Black Truffle Pizza \$188
黑松露野菌薄餅

Sicilian Pepperoni Pizza \$198
西西里辣肉腸薄餅

Smoked Salmon and Salmon Roe Pizza \$198
煙三文魚三文魚籽薄餅

Hokkaido Scallop and Shrimp Pizza \$198
北海道帶子鮮蝦薄餅

PASTA 意粉

Smoked Salmon Spaghetti in White Wine Cream Sauce \$188
煙三文魚白酒忌廉汁意粉

Seafood Spaghetti Aglio E Olio \$188
香蒜欖油海鮮意粉

Spaghetti Carbonara with Scallop \$188
帶子卡邦尼意粉

Stewed Ox-Tail in Red Wine Sauce with Fettuccine \$198
紅酒燴牛尾伴闊條麵

Grilled Tiger Prawn and Assorted Seafood with Fettuccine in Urchin Sauce \$208
香烤大虎蝦海鮮海膽汁闊條麵

RISOTTO 意大利飯

Tomato Risotto with Stewed Ox-Tail in Red Wine Sauce \$218
紅酒慢煮澳洲牛頰肉番茄意大利飯

Risotto with Grilled Tiger Prawn and King Crab Meat in Cream Sauce \$238
香烤大虎蝦松葉蟹忌廉汁燴意大利飯

CHEF'S RECOMMENDATIONS

主廚推介

Slow-Cooked French Chicken Breast \$258
慢煮法國黃油雞胸

Pan-Fried Halibut Fillet and Tiger Prawn with Truffle Cream Sauce \$258
香煎比目魚柳拼大虎蝦配松露忌廉汁

Grilled Iberico French-Cut Pork Rack with Mustard \$278
香烤法式芥末黑毛豬鞍

Grilled Angus Beef Rib Eye Steak \$298
烤安格斯肉眼牛扒 (250g 克)

Grilled Angus Beef Tenderloin \$328
烤安格斯牛柳 (250g 克)

Grilled New Zealand Rack of Lamb with Herbs Sauce \$305
香烤紐西蘭羊鞍配香草汁

Grilled Salmon Fillet and Tiger Prawn with Truffle Cream Sauce \$298
香烤三文魚柳拼大虎蝦配松露忌廉汁

COFFEE OR TEA 咖啡 或 茶

ITALIAN APPETIZERS, SALAD AND DESSERT BAR

意大利特式自助頭盤、沙律及甜品吧

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Burrata Margherita Pizza 水牛芝士番茄薄餅	\$188
Hawaiian Pizza with Chicken 夏威夷雞肉薄餅	\$198
Parma Ham and Fig Pizza 巴馬火腿無花果薄餅	\$198
Hokkaido Scallops and Prawns Pizza 北海道帶子鮮蝦薄餅	\$198

PASTA 意粉

Spaghetti with Wild Mushroom and Chicken 野菌松露雞肉意粉	\$188
Linguine Alle Vongole 白酒蜆肉扁意粉	\$188
Spaghetti Carbonara with Shrimp 鮮蝦卡邦尼意粉	\$188
Stewed Ox-Tail in Red Wine Sauce with Fettuccine 紅酒燴牛尾伴闊條麵	\$198
Grilled Salmon Fillet with Fettuccine 香烤三文魚柳伴闊條麵	\$208

RISOTTO 意大利飯

Tomato Risotto with Stewed Ox-Tail in Red Wine Sauce 紅酒慢煮澳洲牛頰肉番茄意大利飯	\$218
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	\$238

CHEF'S RECOMMENDATIONS 主廚推介

Slow-Cooked French Chicken Breast 慢煮法國黃油雞胸	\$258
Pan-Fried Halibut Fillet and Tiger Prawn with Truffle Cream Sauce 香煎比目魚柳拼大虎蝦配松露忌廉汁	\$258
Grilled Iberico French-Cut Pork Rack with Mustard 香烤法式芥末黑毛豬鞍	\$278
Grilled Angus Beef Rib Eye Steak 烤安格斯肉眼牛扒 (250g 克)	\$298
Grilled Angus Beef Tenderloin 烤安格斯牛柳 (250g 克)	\$328
Grilled New Zealand Rack of Lamb with Herbs Sauce 香烤紐西蘭羊鞍配香草汁	\$305
Grilled Salmon Fillet and Tiger Prawn with Truffle Cream Sauce 香烤三文魚柳拼大虎蝦配松露忌廉汁	\$298

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