

## 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 黑松露野菌薄餅	\$178
Sicilian Pepperoni Pizza 西西里辣肉腸薄餅	\$178
Smoked Salmon and Salmon Roe Pizza 煙三文魚三文魚籽薄餅	\$188
Hokkaido Scallop and Shrimp Pizza 北海道帶子鮮蝦薄餅	\$188

#### PASTA 意粉

Smoked Salmon Spaghetti in White Wine Cream Sauce 煙三文魚白酒忌廉汁意粉	\$178
Seafood Spaghetti Aglio E Olio 香蒜攪油海鮮意粉	\$178
Spaghetti Carbonara with Scallop 帶子卡邦尼意粉	\$178
Stewed Ox-Tail in Red Wine Sauce with Fettuccine 紅酒燴牛尾伴闊條麵	\$178
Grilled Tiger Prawn and Assorted Seafood with Fettuccine in Urchin Sauce 香烤大虎蝦海鮮海膽汁闊條麵	\$198

#### 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	\$208
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	\$228

#### CHEF'S RECOMMENDATIONS 主廚推介

Slow-Cooked French Chicken Breast 慢煮法國黃油雞胸	\$238
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	\$248
Grilled Iberico French-Cut Pork Rack with Mustard 香烤法式芥末黑毛豬鞍	\$268
Grilled Angus Beef Rib Eye Steak 烤安格斯肉眼牛扒 (250g 克)	\$288
Grilled New Zealand Rack of Lamb with Herbs Sauce 香烤紐西蘭羊鞍配香草汁	\$298
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

#### 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 \$168 per person

Enjoy the below special offer upon patronage of set dinner 凡惠顧晚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	\$178
Hawaiian Pizza with Chicken 夏威夷雞肉薄餅	\$188
Parma Ham and Fig Pizza 巴馬火腿無花果薄餅	\$188
Hokkaido Scallops and Prawns Pizza 北海道帶子鮮蝦薄餅	\$188

#### PASTA 意粉

Spaghetti with Wild Mushroom and Chicken 野菌松露雞肉意粉	\$178
Linguine Alle Vongole 白酒蜆肉扁意粉	\$178
Spaghetti Carbonara with Shrimp 鮮蝦卡邦尼意粉	\$178
Stewed Ox-Tail in Red Wine Sauce with Fettuccine 紅酒燴牛尾伴闊條麵	\$178
Grilled Salmon Fillet with Fettuccine 香烤三文魚柳伴闊條麵	\$198

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