

## Set Dinner A

Salad Bar & Seafood Corner  
自助沙律吧及精選海鮮

Soup of The Day  
是日餐湯

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Main Course – Choose from:  
以下一款主菜:

Sous-vide Pork Shoulder & Mussels Penne \$188  
慢煮豬肩肉青口長通粉

Lobster Bisque Risotto with Deep-Fried Ireland Scallop \$208  
脆炸愛爾蘭帶子伴龍蝦意大利飯

Baked England Chowder Seafood Pie \$228  
酥皮焗英倫忌廉海鮮

Cumberland Spiral Sausage with Mashed Potatoes and Caramelized Onion \$248  
英國金百倫芝士腸伴薯蓉及焦糖洋蔥



Pan-seared Halibut with Beetroot & Baby Asparagus \$268  
香煎比目魚伴紅菜頭及露筍苗

Grilled OP Rib Steak with Yorkshire Pudding \$298  
烤帶骨肉眼伴約克郡布甸

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Selection Dessert Corner  
自助甜品吧

Fresh Brewed Coffee or Tea  
鮮磨咖啡或紅茶



Signature dish 廚師推介 | Subject to 10% service charge 另收加一服務費

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.  
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。



## Set Dinner B

Salad Bar & Seafood Corner

自助沙律吧及精選海鮮

Soup of The Day

是日餐湯

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**Main Course – Choose from:**

以下一款主菜:

Chessy Crab Cake Green Tea Burger \$188

芝士蟹餅綠茶漢堡

Roasted Cuttlefish with Squid Ink Risotto \$208

烤墨魚柳伴墨汁意大利飯

Shepherd's Pie \$228

牧羊人批

Oven-roasted Pork Cracker with Caramelized Apple Salad \$248

脆皮豬卷配焦糖蘋果沙律



Oven-baked Black Cod with Purple Sweet Potato \$268

烤銀鱈魚伴紫薯

Grilled OP Rib Steak with Yorkshire Pudding \$298

烤帶骨肉眼伴約克郡布甸

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Selection Dessert Corner

自助甜品吧

Fresh Brewed Coffee or Tea

鮮磨咖啡或紅茶



Signature dish 廚師推介 | Subject to 10% service charge 另收加一服務費

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## Set Dinner C

Salad Bar & Seafood Corner  
自助沙律吧及精選海鮮

Soup of The Day  
是日餐湯

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**Main Course – Choose from:**  
以下一款主菜：

Scallop & Prawn Spaghetti in Whisky Cream Sauce \$188

帶子虎蝦意粉配威士忌忌廉汁

Brown Crab & Green Pea Risotto \$208

麵包蟹青豆意大利飯

Duck Leg & Spinach Ricotta Cheese Pie \$228

芝士鴨肫肉菠菜批

Pork Schnitzel with Poached Egg \$248

牛油清煎薄豬排伴流心蛋

 Deep-Fried Breaded Monkfish with Truffle Steak Fries \$268

脆炸鮫魚伴松露板薯條

Grilled OP Rib steak with Yorkshire Pudding \$298

烤帶骨肉眼伴約克郡布甸

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Selection Dessert Corner

自助甜品吧

Fresh Brewed Coffee or Tea

鮮磨咖啡或紅茶



Signature dish 廚師推介 | Subject to 10% service charge 另收加一服務費

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