

Starter from the Buffet

Antipasti Selection

每日開胃前菜

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Soup of the Day

是日餐湯

Main Course

Grilled Beef Tenderloin with Zucchini and
Chimichurri Paste

烤牛柳配胡蘆瓜阿根廷青醬

or或

Pan Fried Seabass with Potatoes and Fennel
Stew

香煎海鱸魚柳伴魚湯燴薯仔及茴香

or或

Confit Free-range Chicken Leg with mustard
油封走地雞腿伴芥末芝醬

or或

Sautéed tofu home made linguine with Chill
sauce

炒香辣豆腐手工意粉伴煎帶子

or或

Spinach and cottage cheese Ravioli with
Asparagus in aglio e olio

欖油菠菜芝士意大利雲吞伴蘆筍



Starter from Buffet HK\$158

Starter from Buffet + Main Course HK\$188

Starter from Buffet + Main Course + Dessert HK\$248

All prices are in HK\$ and are subject to a 10% service charge

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Soup of the Day

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Main Course

Provençal Rack of Lamb with Apricot and
Gravy

寶雲酥羊架伴杏桃

or或

Baked Salmon Fillet in Turkish-Style with
Lemon Yoghurt

土耳其風味烤三文魚柳

or或

Oven-Roasted Free-range Chicken Breast with
Thyme Gravy

烤走地雞胸伴百里香燒汁

or或

Stir Fried Eggplant and Minced Salted Fish
with linguine Served with Chili Sauce

茄子鹹魚碎炒扁麵，伴辣椒醬

or或

Cold Wheat Soba Noodles with hummus or
sesame sauce

冷蕎麥麵配鷹嘴豆泥或芝麻醬



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Soup of the Day

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Main Course

Grilled Beef Burger with Cabbage on Iron Plate
with Gravy

鐵板烤牛肉漢堡佐高麗菜，伴烤肉汁

or或

Roasted cod in Mediterranean Style with Olive
Salsa

地中海風味烤鱈魚伴橄欖莎莎

or或

Oven-Roasted local Pork Rack with Sage Gravy

烤本地豬鞍伴鼠尾草燒汁

or或

Penne Pasta with Guanciale and tomato in
Amatriciana Style

阿馬特瑞西亞風格番茄通心粉

or或

Leek and Spring Onion, Mushroom Risotto

大蒜，大蔥，蘑菇燴飯



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