

EXPERIENCE THE ART OF THE PLATES.
TO LIVE A TRUE MOMENT AT THE TABLE,
BEGINS WITH A DREAM AND CONTINUES
ON TO SIMPLICITY.

GARDEN LOUNGE BEVERAGE LIST

WINE

		GLASS	BOTTLE
NV	RUINART 'R DE RUINART', CHAMPAGNE, FRANCE	220	1,190
NV	CREMANT, BLANC DE BLANCS, BARTON & GUESTIER, FRANCE	130	630

WHITE

2021	CHABLIS, NICOLAS POTEL, BURGUNDY, FRANCE	210	990
2022	CHARDONNAY 'THE WALL', BARWANG, NEW SOUTH WALES, AUSTRALIA	100	450
2022	SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND	170	800

RED

2021	COTES DU RHONE 'SAINT-ESPRIT', DELAS, RHONE VALLEY, FRANCE	130	630
2021	SHIRAZ 'THE WALL', BARWANG, NEW SOUTH WALES, AUSTRALIA	100	450
2020	CABERNET SAUVIGNON 'ALTOS DEL PLATA', TERRAZAS DE LOS ANDES, MENDOZA, ARGENTINA	140	650

WATER

ANTIPODES STILL / SPARKLING (500L)	70
ANTIPODES STILL / SPARKLING (1L)	95
NORDAQ STILL / SPARKLING (UNLIMITED REFILL)	28 /PER PERSON

SOFTDRINKS

COKE, DIET COKE, SPRITE, GINGER ALE, GINGER BEER	65
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JUICES

ORANGE, CARROT, MANGO, GRAPEFRUIT, APPLE	75
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Prices are in HKD and subject to 10% service charge.

所有價目以港幣計算及另加一服務費。

SEAFOOD SEMI - BUFFET DINNER MENU

海鮮半自助晚餐菜單

每位 \$798 per person
5 至 11 歲兒童每位 \$458 per child aged 5 to 11

APPETISERS 前菜

SEAFOOD ON ICE

時令冰鎮海鮮

ABALONE, CRAB LEGS, SLIPPER LOBSTER, PRAWNS, OYSTERS, SEA WHELK

鮑魚、蟹腳、琵琶蝦、蝦、生蠔、海螺

SALAD & ANTIPASTI

雜錦田園沙律及前菜

CHEESE, COLD CUTS SELECTION & BREAD

精選芝士、冷盤及麵包

PASS-AROUND SOUP 是日精選湯

(DAILY ROTATION)

(每日輪換)

CHINESE OR WESTERN STYLE

中式或西式精選

CARVING STATION 精選燒烤

ROASTED BEEF RIBS OR LAMB RACK

燒牛肉或羊架

SALMON

烤三文魚

BBQ ROAST MEATS

港式燒味

MIDDLE COURSES 第二道菜

(TO BE SHARED ON THE TABLE 分享菜式)

RISONI WITH SCALLOP, SAFFRON, ASPARAGUS & LEMON [SS][C]

帶子蘆筍米形意粉 [SS][C]

HARISSA GRILLED SHRIMPS PROVENÇALE [C][SS]

普羅旺斯辣椒醬烤大蝦 [C][SS]

CRAB CURRY WITH FRIED DOUGH [C]

蟹肉咖喱配炸饅頭 [C]

SICHUAN WOK-FRIED SQUID, LIME & SHISHITO PEPPER [SS]

四川鑊炒鮮魷 [SS]

[M] Signature [V] Vegetarian [G] Gluten Free

[D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans

Please let us know if you have any food allergies or special dietary requirements.

Prices are in HKD and subject to 10% service charge.

[M]招牌 [V]素食 [G]不含麩質 [D]無乳製品 [SS]可持續食材 [N]含有堅果 [C]甲殼類

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。

SEAFOOD SEMI - BUFFET DINNER MENU
海鮮半自助晚餐菜單

MAIN COURSE 主菜

(PLEASE CHOOSE ONE 任選一項)

GRILLED STRIPLOIN STEAK [M]

Truffle Mashed Potatoes, French Beans, Black Truffle and Beef Jus

烤西冷牛扒 [M]

松露薯蓉、法邊豆、黑松露牛肉汁

STEAM SEABASS FILET WITH GINGER AND BLACK BEAN SAUCE[ss]

Black Bean Sauce, Seasonal Greens, Ear Wood Mushroom

薑蔥豆豉清蒸鱸魚扒 [ss]

豉汁、時令蔬菜、木耳

RICOTTA & SPINACH RAVIOLI [V]

Tomato Fondue, Fried Eggplant, Butter, Sage

菠菜意大利雲吞 [V]

蕃茄、牛油、鼠尾草、茄子

LOBSTER THERMIDOR [M][C]

Garlic Spinach, Mushroom, Mornay Sauce

法式焗龍蝦 [M][C]

蒜蓉菠菜、蘑菇、芝士白汁

[Supplement 另加 \$128]

SWEET 甜品

ASSORTED CAKES & PETIT PATISSERIE

各式蛋糕及糕點

ICE CREAM COUNTER

精選雪糕

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2-HOUR FREE FLOW PACKAGE

兩小時無限暢飲套餐

SPARKLING 氣泡酒

B&G SPARKLING BLANC DE BLANCS, FRANCE

SELECTION OF HOUSE RED & WHITE WINES, BEERS, SOFT
DRINKS, JUICES AND COFFEE OR TEA

包括精選紅白酒、啤酒、果汁、氣水、咖啡及茶

每位 \$298 per person

CHAMPAGNE 香檳

R DE RUINART BRUT, CHAMPAGNE, FRANCE

SELECTION OF HOUSE RED & WHITE WINES, BEERS, SOFT
DRINKS, JUICES AND COFFEE OR TEA

包括精選紅白酒、啤酒、果汁、氣水、咖啡及茶

每位 \$498 per person

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