



ITALIAN CLASSIC SEMI-BUFFET LUNCH

意式經典半自助午餐

APPETIZERS, SOUP, SALAD AND DESSERTS 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 \$168
水牛芝士番茄薄餅

Hokkaido Scallop and Shrimp Pizza \$178
北海道帶子鮮蝦薄餅

PASTA AND RISOTTO 意粉及意大利飯

Linguine Alle Vongole \$165
白酒蜆肉扁意粉

Spaghetti Carbonara with Shrimps \$168
鮮蝦卡邦尼意粉

Stewed Ox-Tail in Red Wine Sauce with Fettuccine \$168
紅酒燴牛尾伴闊條麵

Tomato Risotto with Stewed Beef Cheek in Red Wine Sauce \$178
紅酒慢煮澳洲牛頰肉番茄意大利飯

CHEF'S RECOMMENDATIONS

主廚推介

Pan-fried Barramundi Fillet \$178
with Truffle Cream Sauce
香煎盲鰮魚柳伴松露忌廉汁

Roasted Baby Pork Spare Rib \$195
with Spicy Sauce
德州醬燒豬肋骨

Grilled Angus Beef Chuck Eye Roll Steak \$228
烤安格斯肩胛肉眼牛扒 (250g 克)

Grilled Beef Sirloin Steak \$245
烤精選西冷牛扒 (250g 克)

Grilled New Zealand Rack of Lamb \$265
with Herbs Sauce
香烤紐西蘭羊鞍配香草汁

COFFEE OR TEA

咖啡 或 茶

ITALIAN APPETIZERS, SALAD AND DESSERTS 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)

Hawaiian Pizza with Chicken \$168
夏威夷雞肉薄餅

Smoked Salmon and Salmon Roe Pizza \$175
煙三文魚三文魚籽薄餅

PASTA AND RISOTTO 意粉及意大利飯

Spaghetti with Wild Mushroom and Chicken \$165
野菌松露雞肉意粉

Spaghetti Carbonara with Scallop \$168
帶子卡邦尼意粉

Stewed Ox-Tail in Red Wine Sauce with Fettuccine \$168
紅酒燴牛尾伴闊條麵

Risotto with Assorted Seafood in Tomato Sauce \$168
鮮茄海鮮燴意大利飯

CHEF'S RECOMMENDATIONS

主廚推介

Pan-fried Halibut Fillet with Truffle Cream Sauce \$248
香煎比目魚柳伴松露忌廉汁

Roasted Baby Pork Spare Rib with Spicy Sauce \$195
德州醬燒豬肋骨

Grilled Angus Beef Chuck Eye Roll Steak \$228
烤安格斯肩胛肉眼牛扒 (250g 克)

Grilled Angus Beef Rib Eye Steak \$255
烤安格斯肉眼牛扒 (250g 克)

Grilled New Zealand Rack of Lamb with Herbs Sauce \$265
香烤紐西蘭羊鞍配香草汁

COFFEE OR TEA

咖啡 或 茶

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ITALIAN CLASSIC SEMI-BUFFET DINNER

意式經典半自助晚餐

APPETIZERS, SOUP, SALAD AND DESSERTS BAR

特式自助前菜、餐湯、沙律及甜品吧

PIZZA 薄餅 (Regular Size 普通批)

Smoked Salmon and Salmon Roe Pizza \$208
煙三文魚三文魚籽薄餅

Hokkaido Scallop and Shrimp Pizza \$208
北海道帶子鮮蝦薄餅

PASTA AND RISOTTO 意粉及意大利飯

Spaghetti Carbonara with Scallop \$198
帶子卡邦尼意粉

Stewed Ox-Tail in Red Wine Sauce with Fettuccine \$218
紅酒燴牛尾伴闊條麵

Grilled Tiger Prawn and Assorted Seafood with Fettuccine in Urchin Sauce \$218
香烤大虎蝦海鮮海膽汁闊條麵

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

CHEF'S RECOMMENDATIONS

主廚推介

Slow-cooked French Chicken Breast \$278
慢煮法國黃油雞胸

Grilled Iberico French-Cut Pork Rack \$298
with Mustard
香烤法式芥末黑毛豬鞍

Grilled Angus Beef Chuck Eye Roll Steak \$268
烤安格斯肩胛肉眼牛扒 (250g 克)

American Slow-Cooked Angus Beef \$298
Rib Eye Steak
美式慢煮安格斯肉眼牛扒 (250g 克)

Grilled New Zealand Rack of Lamb with \$308
Herbs Sauce
香烤紐西蘭羊鞍配香草汁

COFFEE OR TEA

咖啡 或 茶

ITALIAN APPETIZERS, SALAD AND DESSERTS BAR

意大利特式自助頭盤、沙律及甜品吧

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+\$62 A glass of Regal Red / White Wine or Selected Draught Beer
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Parma Ham and Fig Pizza \$208
巴馬火腿無花果薄餅

Hokkaido Scallops and Prawns Pizza \$208
北海道帶子鮮蝦薄餅

PASTA AND RISOTTO 意粉及意大利飯

Spaghetti Carbonara with Shrimp \$198
鮮蝦卡邦尼意粉

Stewed Ox-Tail in Red Wine Sauce with Fettuccine \$218
紅酒燴牛尾伴闊條麵

Grilled Salmon Fillet with Fettuccine \$218
香烤三文魚柳伴闊條麵

Risotto with Assorted Seafood in Tomato Sauce \$198
鮮茄海鮮燴意大利飯

CHEF'S RECOMMENDATIONS

主廚推介

Slow-Cooked French Chicken Breast \$278
慢煮法國黃油雞胸

Grilled Iberico French-Cut Pork Rack \$298
with Mustard
香烤法式芥末黑毛豬鞍

Grilled Angus Beef Chuck Eye Roll Steak \$268
烤安格斯肩胛肉眼牛扒 (250g 克)

Grilled Beef Sirloin Steak \$268
烤精選西冷牛扒 (250g 克)

Grilled New Zealand Rack of Lamb with \$308
Herbs Sauce
香烤紐西蘭羊鞍配香草汁

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