

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) | | CHEF'S RECOMMENDATIONS 主廚推介 | |
|---|-------|--|-------|
| Burrata Margherita Pizza 水牛芝士番茄薄餅 | \$168 | Pan-fried Barramundi Fillet with Truffle Cream Sauce | \$178 |
| Hawaiian Pizza with Chicken 夏威夷雞肉薄餅 | \$168 | 香煎盲鰽魚柳伴松露忌廉汁 | 40.0 |
| Sicilian Pepperoni Pizza 西西里辣肉腸薄餅 | \$178 | Pan-fried Halibut Fillet with Truffle Cream Sauce 香煎比目魚柳伴松露忌廉汁 | \$248 |
| Hokkaido Scallop and Shrimp Pizza 北海道帶子鮮蝦薄餅 | \$178 | Roasted Baby Pork Spare Rib with Spicy Sauce 德州醬燒豬劢骨 | \$195 |
| PASTA 意粉 | | Grilled Angus Beef Tenderloin 烤安格斯牛柳 (250g 克) | \$298 |
| Spaghetti with Chicken and Wild Mushrooms 野菌松露雞肉意粉 | \$165 | Grilled Angus Beef Chuck Eye Roll Steak 烤安格斯肩胛肉眼牛扒 (250g 克) | \$228 |
| Linguine Alle Vongole 白酒蜆肉扁意粉 | \$165 | Grilled Beef Sirloin Steak 烤精選西冷牛扒 (250g 克) | \$245 |
| Spaghetti Carbonara with Shrimps 鮮蝦卡邦尼意粉 | \$168 | Grilled Angus Beef Rib Eye Steak 烤安格斯肉眼牛扒 (250g 克) | \$255 |
| Seafood Spaghetti Aglio E Olio 香蒜欖油海鮮意粉 | \$168 | American Slow-Cooked Angus Beef Rib Eye Steak 美式慢煮安格斯肉眼牛扒 (250g 克) | \$255 |
| Stewed Ox-Tail in Red Wine Sauce with Fettuccine 紅酒燴牛尾伴闊條麵 | \$168 | Grilled New Zealand Rack of Lamb with Herbs Sauce 香烤紐西蘭羊鞍配香草汁 | \$265 |
| RISOTTO 意大利飯 | | Classic Angus Beef and Cheese Burger with Fries | \$168 |
| Tomato Risotto with Stewed Beef Cheek in Red Wine Sauce 紅酒慢煮澳洲牛頰肉番茄意大利飯 | \$178 | 經典芝士安格斯牛肉漢堡 伴薯條 | |
| Risotto with Assorted Seafood in Tomato Sauce 鮮茄海鮮燴意大利飯 | \$178 | COFFEE OR TEA 咖啡 或 茶 | |

ITALIAN APPETIZERS, SALAD AND DESSERTS BAR

每位 \$138 per person

意大利特式自助頭盤、沙律及甜品吧

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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|---|-------|--|-------|
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| Hawaiian Pizza with Chicken 夏威夷雞肉薄餅 | \$168 | 香煎盲鰽魚柳伴松露忌廉汁 | |
| Wild Mushrooms and Black Truffle Pizza 黑松露野菌薄餅 | \$175 | Pan-fried Halibut Fillet with Truffle Cream Sauce 香煎比目魚柳伴松露忌廉汁 | \$248 |
| Smoked Salmon and Salmon Roe Pizza 煙三文魚三文魚籽薄餅 | \$175 | Roasted Baby Pork Spare Rib with Spicy Sauce 德州醬燒豬劢骨 | \$195 |
| PASTA 意粉 | | Grilled Angus Beef Tenderloin 烤安格斯牛柳 (250g 克) | \$298 |
| Spaghetti with Wild Mushroom and Chicken 野菌松露雞肉意粉 | \$165 | Grilled Angus Beef Chuck Eye Roll Steak 烤安格斯肩胛肉眼牛扒 (250g 克) | \$228 |
| Spaghetti Carbonara with Scallop 帶子卡邦尼意粉 | \$168 | Grilled Beef Sirloin Steak 烤精選西冷牛扒 (250g 克) | \$245 |
| Seafood Spaghetti Aglio E Olio 香蒜欖油海鮮意粉 | \$168 | Grilled Angus Beef Rib Eye Steak 烤安格斯肉眼牛扒 (250g 克) | \$255 |
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| Grilled Salmon Fillet with Fettuccine 香烤三文魚柳伴闊條麵 | \$168 | Grilled New Zealand Rack of Lamb with Herbs Sauce 香烤紐西蘭羊鞍配香草汁 | \$268 |
| RISOTTO 意大利飯 | | Classic Angus Beef and Cheese Burger | \$168 |
| Tomato Risotto with Stewed Beef Cheek in Red Wine Sauce 紅酒慢煮澳洲牛頰肉番茄意大利飯 | \$178 | with Fries 經典芝士安格斯牛肉漢堡 伴薯條 | 7100 |
| Risotto with Assorted Seafood with Tomato Sauce 鮮茄海鮮燴意大利飯 | \$178 | COFFEE OR TEA 咖啡 或 茶 | |

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