

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



SIGNATURE STRINGY PIZZA 招牌拉絲薄餅

每款
\$188
per item

Triple Cheese Pizza
芝士三重奏薄餅

Pepperoni Pizza
意式辣肉腸薄餅



Chicken with Pineapple and Herbs Pizza
香草雞肉菠蘿薄餅

PASTA AND RISOTTO 意粉及意大利飯

Linguine Alle Vongole \$188
白酒蜆肉扁意粉

Spaghetti Carbonara with Onsen Egg \$178
卡邦尼意粉伴溫泉蛋

Stewed Ox-Tail in Red Wine Sauce with Fettuccine \$188
紅酒燴牛尾伴闊條麵

Risotto with Assorted Seafood in Tomato Sauce \$195
茄汁海鮮燴意大利飯

CHEF'S RECOMMENDATIONS 主廚推介

Pan-fried Barramundi Fillet with Truffle Cream Sauce \$185
香煎盲鱧魚柳伴松露忌廉汁

Roasted Baby Pork Spare Rib with Spicy Sauce \$188
德州醬燒豬肋骨

Grilled U.S. Beef Short Ribs \$188
香烤美國牛肋條

Grilled Beef Sirloin Steak \$248
烤精選西冷牛扒

Grilled Rack of Lamb with Herbs Sauce \$238
香烤羊鞍配香草汁

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

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



SIGNATURE STRINGY PIZZA 招牌拉絲薄餅

每款
\$188
per item

Pepperoni Pizza
意式辣肉腸薄餅



Chicken with Pineapple and Herbs Pizza
香草雞肉菠蘿薄餅

Beef Tenderloin with Black Pepper Pizza
黑椒牛柳粒薄餅

PASTA AND RISOTTO 意粉及意大利飯

Spaghetti with Wild Mushroom
and Chicken \$188
野菌松露雞肉意粉

Linguine Bolognese \$178
意式肉醬扁意粉

Stewed Ox-Tail in Red Wine Sauce with
Fettuccine \$188
紅酒燴牛尾伴闊條麵

Risotto with Assorted Seafood
in Tomato Sauce \$195
茄汁海鮮燴意大利飯

CHEF'S RECOMMENDATIONS 主廚推介

Pan-fried Halibut Fillet
with Truffle Cream Sauce \$185
香煎比目魚柳伴松露忌廉汁

Roasted Baby Pork Spare Rib
with Spicy Sauce \$188
德州醬燒豬肋骨

Grilled U.S. Beef Short Ribs \$188
香烤美國牛肋條

Grilled Angus Beef Rib Eye Steak \$248
烤安格斯肉眼牛扒

Grilled Rack of Lamb with Herbs Sauce \$238
香烤羊鞍配香草汁

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



SIGNATURE STRINGY PIZZA 招牌拉絲薄餅

Beef Tenderloin with Black Pepper Pizza
黑椒牛柳粒薄餅

Smoked Salmon Pizza
煙燻三文魚薄餅

Seafood Supreme Pizza
至尊海鮮薄餅

每款
\$248
per item

PASTA AND RISOTTO 意粉及意大利飯 Each 每款 \$235

Spaghetti Bolognese with Scallop
帶子肉醬意粉

Spaghetti with Prawns and Garlic
蒜香大蝦意粉

Spaghetti with Seafood in Herbs Tomato Sauce
香草蕃茄海鮮意大利粉

Risotto with Australian Beef Cheek
澳洲牛頰肉燴意大利飯

CHEF'S RECOMMENDATIONS 主廚推介

Slow-cooked French Chicken Breast \$248
法式慢煮黃油雞胸

Grilled French-Cut Pork Rack with Mustard \$248
香烤法式芥末黑毛豬鞍

Grilled Salmon Fillet with Truffle Cream Sauce \$248
香烤三文魚柳伴松露忌廉汁

Grilled Selected Beef Rib Eye Steak \$288
香烤精選肉眼牛扒

Angus Beef Short Ribs \$288
安格斯牛小排

Grilled Rack of Lamb with Herbs Sauce \$278
香烤羊鞍配香草汁

USDA Beef Rib Eye Steak and
Crab Legs or Tiger Prawn Combo \$318
美國肉眼牛扒 拼 蟹腳 或大虎蝦

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 \$168 per person

Enjoy the below special offer upon patronage of set dinner
凡惠顧晚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

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



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Pepperoni Pizza
意式辣肉腸薄餅



Smoked Salmon Pizza
煙燻三文魚薄餅

Seafood Supreme Pizza
至尊海鮮薄餅

每款
\$248
per item

PASTA AND RISOTTO 意粉及意大利飯 Each 每款 \$235

Prawns Fettuccine Alfredo
芝士白汁燒大蝦闊條麵

Spaghetti with Scallops and Garlic
蒜香帶子意粉



Spaghetti with Tiger Prawn and Scallop in
Tomato Sauce
大虎蝦帶子蕃茄意大利粉

Tiger Prawn Risotto in Herbs Cream Sauce
香草白汁大虎蝦燴意大利飯

CHEF'S RECOMMENDATIONS 主廚推介

Slow-cooked French Chicken Breast
法式慢煮黃油雞胸 \$248

Grilled Iberico French-Cut Pork Rack with
Mustard \$248

Grilled Barramundi Fillet
with Truffle Cream Sauce \$228
香烤盲鱸魚柳伴松露忌廉汁

Grilled Selected Beef Sirloin Steak
香烤精選西冷牛扒 \$288

Angus Beef Short Ribs
安格斯牛小排 \$288

Grilled Rack of Lamb with Herbs Sauce
香烤羊鞍配香草汁 \$278

USDA Beef Sirloin Steak and
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美國西冷扒 拼 蟹腳 或 大虎蝦

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