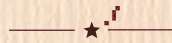


WEEKEND SEMI BRUNCH BUFFET

半自助早午餐



Our antipasto spread is an assortment of tastes and is a sure way to stimulate your senses. Enjoy our selection of Cold Cuts along with our fresh crisp Salads accompanied by a seasonal Soup, assorted Breads, Breakfast Station and a variety of Garden Greens. Delicious dressings with delectable condiments and tempting Desserts to compliment your choice.

\$98 per person



Additional Main Course

午餐精選



Linguini Carbonara with Shredded Cajun Chicken
香辣雞絲卡邦尼扁意粉
\$78

Roasted U.S. Pork Loin with Caramelized Pineapple & Onion Gravy
烤美國豬柳伴蜜餞菠蘿配洋蔥燒汁
\$88

Baked Chicken Fillet with Parma Ham, Cheese & Peppercorn Sauce
芝士柏爾瑪火腿焗雞扒配青胡椒汁
\$99

Seafood Risotto with Wild Mushrooms & Spinach
野菌菠菜海鮮意式燴飯
\$99

Pan-seared Fillet of Halibut with Pesto Cream Sauce
香煎左口魚柳配香草忌廉汁
\$128

Grilled NZ Lamb Chops with Rosemary & Bacon Gravy
烤紐西蘭羊扒配迷迭香煙肉燒汁
\$178

Grilled U.S. Prime Sirloin with Porcini Cream Sauce
烤美國特級西冷扒配牛肝菌忌廉汁
\$218



Brewed Coffee or Tea (Included) 咖啡或茶

Add \$15 : Latte
加\$15可升級享用 Cappuccino
Red / White Wine (Gls.) : \$38
Sparkling Wine (Gls.) : \$48

Free Flow Red / White / Sparkling Wine : \$108

Add \$15: Honey Chrysanthemum Tea
加\$15可升級享用 Apple Cinnamon Tea
Pineapple Ginger Tea
Mint Cherry Tea

*Our Risotto and Pasta dishes are traditionally cooked Al dente (Firm and not too soft).
If you don't prefer it in this style, please mention so upon ordering to our staff.*

意大利飯及意大利麵採用正宗傳統烹調方法，質感較硬，如需要較軟身質感，請於點菜時告知服務員。

10% service charge will be added to your final bill
加一服務收費