

# SEMI-BUFFET LUNCH

98 per person

*buffet entrée and desserts*

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## SOUP

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Seasonal Soup

是日廚師餐湯

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## GET MORE AT LUNCH

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**Chorizo & Pancetta Arrabbiata Orecchiette + 58**

香辣蕃茄辣肉腸煙肉貓耳朵粉

**Three Cheese Mezze Maniche + 68**

三式芝士意式通粉

**Beef Cheek Mushroom Risotto + 78**

牛面肉蘑菇意大利飯

**Slow Cooked Butter Chicken Breast + 88**

慢煮雞胸釀香草蝦膠伴薯蓉

**Crispy Pork Belly + 98**

脆皮豬腩伴珍珠麵 配 日式洋蔥汁

**Pan Fried Halibut + 118**

香煎比目魚 配 法式忌廉薯仔

**Confit Duck Leg + 138**

法式油封鴨腿 配 黑醋蘭度豆

**Prawn & Lobster Sauce Trofie + 158**

鮮蝦三文魚籽龍蝦汁手捲粉

**Daily Special Charcoal-Grilled Beef + 178**

是日精選炭燒牛肉

**10oz NZ Rib Eye Steak + 208**

10安士紐西蘭肉眼 配 薯條

includes ONE Soft Drink or Tea

upgrade to Coffee or Premium Tea + 18

House Red & White Wine, House Champagne, Beers + 38