



MOTHER SEMI-BUFFET BRUNCH 13-14 May 2023

每位 **\$498** per person

小童每位 **\$268** per child (aged 3-11)

Starter and Dessert Buffet Bar + Soup + 1 Main Course + 1 Drink + Coffee or Tea
自助頭盤及甜品吧+ 湯 + 1 主菜 + 1 飲品 + 咖啡 或 茶

Enjoy free-flow drink at an additional #198 per person
另加每位 \$198 升級至無限添飲套餐

Enjoy free-flow G.H.Mumm Cordon Rouge Brut N.V. at an additional \$298 per person
另加每位 \$298 升級至無限添飲瑪姆紅帶香檳套餐

Buffet station 自助享用

CHILLED SEAFOOD ON ICE 海鮮凍盤

South China Sea Prawn, Cooked Clam, Sea Snail and Blue Mussel
海蝦、蜆、海螺、藍青口

APPETISER & SALAD

前菜及沙律

Garden Green Salad Bar
自助田園沙律吧
Salami, Bresola and Saucisson
沙樂美腸、風乾牛肉及法國風乾腸
Duck Liver Pate with Cracker
法式鴨肝批
Parma Ham with Seasonal Melon

意大利火腿伴蜜瓜
Crab Meat Salad with Diced Avocado
水牛芝士蟹肉芒果沙律
Tuna Tartare with Wasabi Soy Dressing
夏威夷吞拿魚柳配日式芥末汁
Scotland Smoked Salmon with Lemon & Sour Cream
蘇格蘭煙三文魚
French Cheese Platter
法式芝士盤
Deep-fried Shrimp Wonton with Sweet and Sour Sauce
鮮蝦雲吞配甜酸汁
Buffalo Chicken Wing

水牛雞中翼

Dessert

甜品

Fruits Salad Bowl with Seasonal Berries
雜果生果沙律
Sour Cream Bake Cheese Cake [D]
芝士蛋糕
Strawberry Champagne Macaroon [D][N]
士多啤梨馬卡龍
Bird's Net Mango & Passion Fruit Panna Cotta [D]
燕窩香芒熱情果奶凍
Bird's Net Strawberry Konyaku Jelly
燕窩草莓蒟蒻啫喱
Mini Strawberry Chocolate Dipped [D] [N]
66% 朱古力士多啤梨
Mother's Day Heart Shape Sable Cookie with Red Fruit Marmalade [D][N]
母親節紅莓心形曲奇
Roasted Hazelnut Chocolate Tart [D] [N]
榛子朱古力撻
Flower Mille Feuille with Vanilla Custard [D][N]
法式花形雲呢噠千層酥
Molten Strawberry Cup Cake with Homemade Vanilla Custard [D]
自家製雲呢噠吉士流心士多啤梨杯子蛋糕

SOUP 湯

Crab Meat Green Pea Cream Soup 蟹肉青豆蓉忌廉湯

MAIN COURSE 大盤

Chicago Grilled Argentinian Rib Eye Grain-fed Steak with Seasonal Vegetable and Red Wine Sauce [B]

炭烤阿根廷穀飼肉眼扒配紅酒汁及薯菜 (200 g)

Convert to AUS M5 Wagyu Beef Rib Eye Steak (Additional \$80)

轉換澳州 M5 和牛肉眼扒 (另加\$80)

Chicago Grilled Mongolia Lamb Rack with Seasonal Vegetable and Rosemary Sauce

炭烤蒙古羊鞍配露斯瑪莉香草汁及薯菜 (200g)

Convert to Australian Rack of Lamb (additional \$68) 轉換澳州羊鞍 (另加\$68)

ICONIC Argentinian Grain-fed Beef Burger 阿根廷穀飼牛肉漢堡 (200g)

Grass-fed Beef, Bacon, Cheddar Cheese

Convert to AUS M5 Wagyu Beef Sirloin Steak Burger (Additional \$68)

轉換澳州 M5 和牛西冷扒漢堡 (另加\$68)

Pan-fried Norway Salmon with Seasonal Vegetable and Lime Dill Cream Sauce

香煎挪威三文扒配青檸刁草汁及薯菜 (160g)

Convert to Herbs King Prawn (Additional \$68)

轉換香草虎蝦 (另加\$68)

Mediterranean Seafood Linguine with Crab Roe and Basil Cream Sauce

地中海海鮮意式扁麵及蟹子配羅勒忌廉汁

Add-on 滋味升級

Pan-fried Foie Gras (1pc) (Additional \$78)

香煎鵝肝 (另加\$78) (一件)

DRINKS 飲品

Sparkling Wine, Red Wine, White Wine, Beer, Juice, Soft Drink

瑪姆紅帶香檳、紅酒、白酒、啤酒、果汁、汽水

Mother’s Day Special Dessert

母親節特別甜品

Stewed Bird’s Nest with White Fungus and Coconut Milk

椰汁冰花燉燕窩