



Weekend Semi-Buffer Lunch Menu 週末半自助午餐菜譜

Selection of appetisers, salads and desserts from the buffet and daily soup
精選自助頭盤、沙律及甜品配是日餐湯

Special Soup 湯

Creamy lobster soup with cognac
干邑龍蝦忌廉湯

(A supplement of HK\$150 另加 HK\$150 | 🍷 316 Points 積分)

Choice of One Main Course 自選一款主菜

Lobster linguini with cherry tomatoes and bisque
龍蝦燴扁意粉配櫻桃蕃茄

P Spaghetti carbonara with crispy bacon and Parmesan
意大利卡邦尼意粉配香脆煙肉及巴馬臣芝士

Porcini risotto with pecorino fondue, rucola and shaved cheese
牛肝菌意大利燴飯配芝麻菜及羊奶芝士泡沫

Roasted pigeon, pumpkin purée, asparagus and Barolo sauce
燒乳鴿配南瓜蓉、蘆筍及紅酒汁

B Grilled veal tenderloin, roasted potatoes wedge, broccolini and morel beef jus
燒牛仔柳、燒馬鈴薯角、西蘭花及羊肚菌牛肉汁

Sealed monkfish with chickpea purée, spinach and crustacean sauce
香煎鮫鱈魚柳配雞心豆蓉、菠菜、香濃蝦汁

B Braised beef cheeks in red wine juice and mashed potatoes
紅酒燴牛面頰肉配薯蓉

Australian Wagyu Tomahawk Steak Marble M6-7 at Carving Station
即切澳洲M6-7和牛斧頭扒

(A supplement of HK\$150 另加 HK\$150 | 🍷 316 Points 積分)

Slow-cooked Australian lamb with mix jar-cooked vegetables
慢煮澳洲羊鞍配樽製雜菜

(A supplement of HK\$150 另加 HK\$150 | 🍷 316 Points 積分)

每位成人 HK\$598 | 🍷 1,148 Points 積分 per adult

每位小童 HK\$398 | 🍷 764 Points 積分 per child

Additional HK\$228 | 🍷 436 Points per person for free-flow wine package
including house red and white wines

另加每位 HK\$228 | 🍷 436 積分專享無限暢飲精選紅白餐酒

Additional HK\$268 | 🍷 514 Points per person for free-flow wine package
including sparkling wines, house red and white wines

另加每位 HK\$268 | 🍷 514 積分專享無限暢飲精選氣泡酒及紅白餐酒

Due to the complexity of our menu dishes, some ingredients are not mentioned in the description.

Please advise our colleagues of any preferences and allergies.

每款菜式均選用多款材料烹調，不能詳述於此菜單。如有任何喜好或食物敏感，請預先通知我們的職員。

🍷 Shangri-La Circle Redemption Awards are subject to the Shangri-La Circle programme Terms and Conditions.
香格里拉會兌換獎勵需遵守香格里拉會計劃的條款與細則。

B Contains beef 含牛肉 P Contains pork 含豬肉

Subject to 10% service charge 另加一服務費