




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

Homemade tagliatelle with duck ragu, red wine reduction
鴨肉燴自家製闊麵條配紅酒汁

P Roasted pork chop with cacciatore vegetables
香烤豬扒配意式蕃茄燴雜菜


Seared lamb loin in Italian herbs with olive-mash potatoes, mixed sautéed beans
香煎香草羊柳配薯蓉及炒法邊豆

B Grilled US Angus ribeye steak, potato-black garlic-rosemary, short rib jus
烤美國安格斯肉眼扒配黑蒜迷迭香燒薯及燒汁


Pan-fried seabass with capers butter sauce
香煎海鱸魚配水瓜柳牛油汁

Seafood risotto
海鮮意大利飯

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