

華特半自助晚餐
WALT'S SEMI BUFFET DINNER

自助前菜
WALK FOR
YOUR APPETIZERS

墨西哥玉米餅湯
MEXICO
TACO SOUP

D PN SF W

甜品餐桌
WALT'S
DESSERT TABLE

主菜
ENTREE

墨西哥烤牛腹扒
墨西哥薄餅 | 烤青椒 | 番茄莎莎 | 牛油果蓉 | 酸忌廉
GRILLED SKIRT STEAK FAJITAS
FLOUR TORTILLA | GRILLED PEPPER | FRESH SALSA
GUACAMOLE | SOUR CREAM

D E PN W

香茜青檸燒雞
烤玉米
CILANTRO LIME GRILLED CHICKEN
ELOTE

D E PN SF W

墨西哥燴魚柳
芒果石榴莎莎 | 綠番茄忌廉汁
DAILY FISH FILLET
MANGO AND POMEGRANATE SALSA | CREAMY TOMATILLO SAUCE

D F GF

我們的資深品酒師精心挑選舊世界的葡萄酒襯托傳統菜式。
HANDPICKED WHITE AND RED WINES FROM OUR SOMMELIER IS RECOMMEND.

SOMMELIER HANDPICKED ONE WHITE AND ONE RED (2 BOTTLES)	\$688
NV. MOET & CHANDON IMPERIAL BRUT, FRANCE	PICCOLO 200ML \$240
EUGENIO COLLAVINI PINOT GRIGIO COLLIO D.O.C. 2019/20 FRESH AND MODERATE ACID BRIGHT PEAR AND PEACHY WITH PLEASANT LINGERING	BOTTLE 375ML \$268
DOMAINE DE COYEUX MUSCAT DE BEAUMES DE VENISE 2009 DELICATE SWEET LUSCIOUS WITH DRIED APRICOT AND MANGO CHUTNEY LOVELY BITTER MARMALADE FINISH	\$268
CONNETABLE TALBOT FRANCE 2015/16 ELEGANT STYLE WITH GRAINY TANNINS, FRAGRANT REDCURRANT HINTS OF MOCHA AND OAKY NOTES	\$488
LES FIEFS DE LAGRANGE 2007 ELEGANT STYLE MULTI-SCENTED OF EARTHY GRAPHITE FRESH BLACKCURRANT AND BLACKBERRIES NOTED VERY PERSISTENTLY FINISH	\$488

只供堂食，不設外賣

FOR DINE-IN ONLY, NO TAKEAWAY SERVICE AVAILABLE

此食物是根據賓客的喜好而烹調，或可能含有生或未經煮熟的材料，進食生或未經煮熟的肉類、海鮮、貝殼類產品或雞蛋有可能增加患上由食物引致不適的風險

THIS ITEM IS COOKED TO GUEST PREFERENCE OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

賓客如有食物過敏或其他與健康有關的飲食限制，我們樂於與您商討及嘗試為您的特別飲食所需作出安排。

FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH-RELATED DIETARY RESTRICTIONS,

WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.

價目均為港幣及另加一服務費 PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE

D=乳製品 DAIRY · E=蛋類 EGG · PN=花生果仁類 PEANUTS & NUTS · F=魚類 FISH
SF=貝殼類 SHELLFISH · W=小麥類 WHEAT · GF=無麩質 GLUTEN FREE · SS=芝麻 SESAME