



Leisure Colorful Lunch Monday - Friday 11:30am - 3:00pm

頭盤 *Appetizers*

探索家拼盤 Explorers Meat Platter

巴馬風乾火腿伴蜜甜香瓜，泰式醃牛肉沙律，番茄莫薩里拉芝士
parma ham melon, Thai style marinated beef salad, tomato mozzarella cheese

海鮮拼盤 Explorers Seafood Platter

火奴魯魯三文魚，爆谷蝦，白酒煮藍青口
lomi lomi salmon, popcorn shrimp, sauteed blue mussel



主菜 *Main Courses* (任選兩款 *select two*)

🌿 地中海雜菜長通粉 Penne Pasta alla Norma

茄子，香蒜，洋蔥，番茄醬
eggplants, garlic, onions, tomato sauce

芋彩繽紛早餐 Colorful Giant Breakfast

新鮮農場雞蛋，煙肉，雞肉腸，焗豆，蘆筍，薯餅
two fresh farmhouse eggs prepared in any style
bacon, chicken sausage, baked bean, asparagus, hash brown

香煎盲鱒魚柳 Pan-seared Barramundi Fillet

羅勒醬蘑菇意大利飯，檸檬牛油汁
pesto mushrooms creamy risotto, lemon butter sauce

燒羊排 Roasted Lamb Chops

鷹嘴豆蓉，芒果番茄莎莎醬，芥末籽汁
chickpeas puree, mango tomato salsa, mustard pommary sauce

烤豬頸肉 Roasted Pork Neck

特式香橙燒烤醬，煎雞蛋，時令蔬菜，白飯
citrus barbecue sauce, fried egg, seasonal vegetables, steamed rice

烤特選美國牛脊肉 (10安士) Grilled U.S. Prime Beef Striploin (10 oz)

法式香草牛油汁 cafe de Paris butter
(選配另加\$128 | additional \$128)



甜品 *Desserts* (任選兩款 *select two*)

米奇士多啤梨芭菲 Mickey Strawberry Parfait

時令水果拼盤 Seasonal Fruits Platter

咖啡或茶 Coffee or Tea

\$588

(兩位用 / for Two Guests)



🌿 素菜類 Vegetarian Dish

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.



賓客如有需要單點清真菜單，請預留三十五至四十分鐘的烹調時間；請向我們的演藝人員查詢。
Halal Menu is available upon request, requires 35-40 minutes of preparation time. Please contact our Cast Members for assistance.

價目均為港幣及加一服務費 | Prices are in HK\$ and subject to 10% service charge