



華特餐廳

華特平日半自助午餐

WALT'S WEEKDAY SEMI BUFFET LUNCH

星期一至五 MONDAY — FRIDAY 11:00 — 15:00

不包括公眾假期 PUBLIC HOLIDAY EXCLUDED

自助前菜

WALK FOR YOUR APPETIZERS

☆☆☆

自選主菜

WAIT FOR YOUR ENTREE

大蝦帶子龍蝦汁意粉

SPAGHETTI | PRAWNS | SCALLOPS
LOBSTER CREAM SAUCE

伊比利亞黑毛豬面頰燴意大利飯

意大利煙肉 | 大蒜

LEEK RISOTTO WITH DARK BEER

BRAISED IBERICO PORK CHEEK AND PANCETTA

法式火腿芝士三文治

煙燻火腿 | 瑞士艾曼塔芝士 | 瑞士格呂耶爾芝士 | 薯仔沙律 | 開胃醃菜 | 橄欖

CROQUE MONSIEUR

SMOKED HAM | EMMENTAL CHEESE | GRUYERE CHEESE
POTATOES SALAD | PRESERVED VEGETABLES | OLIVES

另加 \$98 升級至下列主菜

ADDITIONAL \$98 TO UPGRADE YOUR ENTREE TO THE FOLLOWING

烤牛柳 | 蘑菇汁 | 甘筍 | 莧菜 | 新薯

GRILLED BEEF TENDERLOIN

SAUTEED CARROT | SPINACH | NEW POTATOES | MUSHROOM SAUCE

烤日式海鱸魚 | 大蒜汁 | 肯雅豆 | 茴香 | 腰果

BAKED MISO SEA BASS

KENYA BEANS | FENNELS | CASHEW NUTS | LEEK COULIS
可持續海鮮 SUSTAINABLE SEAFOOD

香烤春雞 | 紅酒汁 | 甘筍 | 莧菜 | 南瓜蓉

ROASTED SPRING CHICKEN

SAUTEED CARROTS | SPINACH | PUMPKIN PUREE | PINOT NOIR REDUCTION

☆☆☆

華特甜品餐桌

WALT'S DESSERT TABLE

☆☆☆

配汽水 | 果汁 | 咖啡 | 茶一杯

WITH ONE GLASS OF SOFT DRINK | JUICE | COFFEE | TEA

\$368

(成人每位 | PER ADULT)

\$318

(兒童每位 | PER KID)

(11歲或以下兒童適用 | FOR KID AGED 11 AND BELOW)

只供堂食，不設外賣 | FOR DINE-IN ONLY, NO TAKEAWAY SERVICE AVAILABLE

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



華特餐廳

華特週末半自助午餐

WALT'S WEEKEND SEMI BUFFET LUNCH

星期六、日及公眾假期

SATURDAY, SUNDAY AND PUBLIC HOLIDAY 11:30 – 15:00

無限添飲 | FREE FLOW BEVERAGE

紅酒 | 白酒 | 啤酒 | 汽水 | 果汁 | 咖啡 | 茶

RED WINES | WHITE WINES | BEERS | SOFT DRINKS | JUICES | COFFEE | TEA

自助前菜

WALK FOR YOUR APPETIZERS

☆☆☆

自選主菜

WAIT FOR YOUR ENTREE

大蝦帶子龍蝦汁意粉

SPAGHETTI | PRAWNS | SCALLOPS
LOBSTER CREAM SAUCE

伊比利亞黑毛豬面頰燴意大利飯

意大利燴肉 | 大蔥

LEEK RISOTTO WITH DARK BEER

BRAISED IBERICO PORK CHEEK AND PANCETTA

法式火腿芝士三文治

煙燻火腿 | 瑞士艾曼塔芝士 | 瑞士格呂耶爾芝士 | 薯仔沙律 | 開胃醃菜 | 橄欖

CROQUE MONSIEUR

SMOKED HAM | EMMENTAL CHEESE | GRUYERE CHEESE
POTATOES SALAD | PRESERVED VEGETABLES | OLIVES

另加 \$98 升級至下列主菜

ADDITIONAL \$98 TO UPGRADE YOUR ENTREE TO THE FOLLOWING

烤牛柳 | 蘑菇汁 甘筍 | 莧菜 | 新薯

GRILLED BEEF TENDERLOIN

SAUTEED CARROT | SPINACH | NEW POTATOES | MUSHROOM SAUCE

烤日式海鱸魚 | 大蒜汁 青雅豆 | 茴香 | 腰果

BAKED MISO SEA BASS

KENYA BEANS | FENNELS | CASHEW NUTS | LEEK COULIS

可持續海鮮 SUSTAINABLE SEAFOOD

香烤春雞 | 紅酒汁 甘筍 | 莧菜 | 南瓜蓉

ROASTED SPRING CHICKEN

SAUTEED CARROTS | SPINACH | PUMPKIN PUREE | PINOT NOIR REDUCTION

☆☆☆

華特甜品餐桌

WALT'S DESSERT TABLE

\$448

(成人每位 | PER ADULT)

\$338

(兒童每位 | PER KID)

(11歲或以下兒童適用 | FOR KID AGED 11 AND BELOW)

只供堂食，不設外賣 | FOR DINE-IN ONLY, NO TAKEAWAY SERVICE AVAILABLE

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



華特餐廳

華特半自助晚餐懷舊菜式




WALT'S SEMI BUFFET DINNER NOSTALGIC MENU

自助前菜
WALK FOR YOUR APPETIZERS

法式海龍皇湯
BOUILLABaisse

甜品餐桌
WALT'S DESSERT TABLE

主菜 ENTREE

 華特海鮮 (兩位用) 龍蝦 鮑魚 帶子 海虎蝦 青口 蟹腳 蒜蓉麵包 WALT'S CRUSTACEAN FOR 2 LOBSTER ABALONES SCALLOPS TIGER PRAWNS MUSSELS CRAB LEGS GARLIC BREAD	\$1528
 夏多布里昂牛排 (兩位用) 17盎司 牛里脊肉 黑皮諾葡萄酒 CHATEAUBRIAND STEAK FOR 2 17OZ BEEF TENDERLOIN PINOT NOIR REDUCTION	\$1528
法式黑胡椒牛排 牛里脊肉 黑胡椒汁 STEAK AU POIVRE BEEF TENDERLOIN BLACK PEPPER JUS	\$748
勃艮第紅酒燉牛肉 燉牛面頰 馬鈴薯蓉 紅酒汁 BEEF BOURGUIGNON BRAISED BEEF CHEEK MASHED POTATO RED WINE SAUCE	\$628
法式寶雲酥燉羊架 馬鈴薯青豆蓉 迷迭香燒汁 PROVENCAL RACK OF LAMB POTATO PEA PUREE ROSEMARY JUS	\$698
 海鹽焗原條海魚 時令蔬菜 檸檬牛油汁 SEA SALT CRUSTED DAILY WHOLE FISH SEASONAL VEGETABLES LEMON BUTTER SAUCE	\$698

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	BOTTLE 375ML \$268
DOMAINE DE COYEUX MUSCAT DE BEAUMES DE VENISE 2009	\$268
CHATEAU SAINT GEORGES 2012	\$488
LES FIEFS DE LAGRANGE 2007	\$488

廚師精選 SIGNATURE DISH

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，或有可能含有生或未完全煮熟的材料，進食生或未完全煮熟的肉類、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



水晶精緻午餐 CRYSTAL LUNCH SET

蔥油海蜆伴清遠口水雞
Marinated Jellyfish in Spring Onion Sesame Oil
Qingyuan Chicken in Sichuan Spicy Sauce

尚盛品嚐
錦鯉斑肉餃拼香芒龍蝦酥
Dim Sum Gourmet
garoupa dumpling with lobster mango puff

紅燒竹笙海皇羹
Braised Seafood Broth with Bamboo Piths

金沙蝦球伴黑蒜炒牛小排
Wok-fried Prawns with Salted Egg Yolk
Wok-fried De-boned Short Ribs with Black Garlic

瑤柱花膠扒菜苗拼松子仁火鴨粒炒飯
Braised Baby Vegetables with Fish Maw and Conpoy
Shredded Duck Fried Rice with Pine Nuts

玫瑰薑茶湯丸
Sweetened Rose Ginger Tea Soup with Glutinous Rice Dumplings

每位 \$ 398 per Guest
(兩位起 minimum 2 Guests)

中國茶 Chinese Tea (每位 PER GUEST) \$34

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, 35-40 minutes of preparation time.

Please contact our Cast Members for Assistance.

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





水晶精緻晚餐 CRYSTAL DINNER SET

蜂蜜叉燒拼梅酒牛展
Honey-glazed Iberico Barbecue Pork
Chilled Beef Shank with Plum Wine

椰皇花膠元貝燉雞
Double-boiled Fish Maw and Chicken Broth with Conpoy in Coconut

上湯焗大蝦伴松露醬炒和牛條
Baked King Prawns in Soup
Wok-fried Wagyu Beef in Truffle Sauce

蠔皇原隻鮑魚伴遠參
Braised Whole Abalone and Sea Cucumber in Premium Oyster Sauce

芝士金瑤蟹蓋焗飯
Baked Fried Rice with Conpoy and Cheese in Whole Crab Shell

玫瑰薑茶湯丸
Sweetened Rose Ginger Tea Soup with Glutinous Rice Dumplings



每位 \$ 638 per Guest
(兩位起 minimum 2 Guests)

中國茶 Chinese Tea (每位 PER GUEST) \$34

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, 35-40 minutes of preparation time.

Please contact our Cast Members for Assistance.

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





Colorful Brunch

Saturday, Sunday and Public Holiday 11:30 – 15:00

(兩位起 | minimum Two Guests)

法式鴨肉醬，醃菜
Rillettes, Pickled Vegetables

巴馬火腿，哈密瓜
Parma Ham, Melon

煙三文魚，醃紅菜頭
Gravlax Salmon, Marinated Beetroot

番茄莫薩里拉芝士，香草醬
Tomato Mozzarella, Pesto Dressing

蟹肉牛油果火箭菜沙律 蜜糖芥末汁
Crab Meat and Avocado Arugula Salad
honey mustard dressing

鮮蝦巴馬臣芝士甘荀香橙泡泡
Prawn on Parmesan Carrot
Orange Foam

點選以下其中一款主菜 | choice one of the following entrees

烤牛脊肉 時令蔬菜，法式香草牛油汁
Grilled Beef Striploin seasonal vegetables, cafe de paris butter

\$488

燒羊排 青豆蓉，番茄莫薩里拉芝士茄子卷，紅莓燒汁
Herb Rubbed Lamb Chop
green pea puree, sundried tomato mozzarella eggplant roll, raspberry gravy

\$488

自家製意大利菠菜雲吞 鼠尾草意大利乳清芝士忌廉汁
House-made Spinach Raviolo sage ricotta cream sauce

\$368

香煎羊肚菌雞卷 松露馬鈴薯麵團，西洋菜忌廉汁
Pan-seared Morel Chicken Roulade truffle gnocchi, watercress cream sauce

\$368

香焗三文魚卷配魚子醬 香橙甘荀蓉，時令蔬菜，砵酒燒汁
Baked Salmon Roll with Caviar
orange carrot puree, seasonal vegetables, port wine gravy

\$368

無限添飲

Free Flow Beverage

紅酒 | 白酒 | 啤酒 | 汽水 | 果汁 | 咖啡 | 茶
Red Wines | White Wines | Beers | Soft Drinks | Juices | Coffee | Tea

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，或有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。
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.



Halal Menu is available upon request, requires 35-40 minutes of preparation time. Please contact our Cast Members of assistance.

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



Colorful Dinner

18:00 – 22:00

是日素菜湯類
Vegetarian Soup of the Day

導航者海鮮拼盤
香草三文魚配麵包條，爆谷蝦配香辣蛋黃醬
白酒煮藍青口
The Navigators Seafood Sampler
salmon gravlax with grissini
popcorn shrimps with harissa sauce
sauteed blue mussels in white wine sauce

點選以下其中一款主菜 | choice one of the following entrees

布吉黃咖喱蟹肉米粉
Phuket Yellow Curry Crab Meat with Rice Noodles
\$438

香煎帶子大蝦西班牙辣肉腸意大利粉 蜆肉，南瓜，橄欖油
Scallops Prawns and Chorizo Spaghetti clams, pumpkin, olive oil
\$438

手切西冷牛肉粒肉醬扁意粉 新鮮番茄醬
Hand-chopped Sirloin Beef Linguini Bolognese fresh tomato concasse
\$438

火奴魯魯三文魚 蘋果，香蕉，夏威夷果仁，柑橘汁
Lomi Lomi Salmon apple, banana, macadamia nuts, citrus sauce
\$488

烤厚切黑毛豬排 羊肚菌汁
Grilled Kurobuta Pork Chop morel cream sauce
\$488

燒羊排 鷹嘴豆蓉，口袋餅，芒果番茄莎莎醬，芥末籽汁
Roasted Lamb Chops
chickpeas puree, pita bread, mango tomato salsa, mustard pommery sauce
\$558

烤牛脊肉 時令蔬菜，法式香草牛油汁
Grilled Beef Striploin seasonal vegetables, cafe de paris butter
\$558

咖啡或茶
Coffee or Tea

此食物是根據賓客的喜好而烹調，或有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起不適的風險
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 foodborn 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.



賓客如有需要單點清真菜碟，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 of assistance.

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



平日點心半自助午餐
WEEKDAY SEMI DIM SUM LUNCH BUFFET MENU



(星期一至五供應; 公眾假期除外) AVAILABLE MONDAY TO FRIDAY; EXCLUDED PUBLIC HOLIDAY

自助頭盤, 點心及甜品
APPETIZERS, DIM SUM AND DESSERTS BUFFET

每枱可享 COMPLEMENTARY PER TABLE

蜜汁叉燒 拼 瑤柱清遠香妃雞
HONEY-GLAZED BARBECUE PORK
POACHED QINGYUAN CHICKEN IN CONPOY SAUCE

瑤柱竹笙浸時蔬
SIMMERED SEASONAL VEGETABLES WITH CONPOY AND BAMBOO PITH



自選飯麵 YOUR CHOICE OF RICE OR NOODLES

(每位賓客可選一款 SELECT ONE PER GUEST)

櫻花蝦安格斯牛肉炒飯
ANGUS BEEF FRIED RICE WITH SAKURA SHRIMPS

海鮮炒稻庭烏冬
WOK-FRIED SEAFOOD UDON

雪菜火鴨絲上湯米粉
RICE VERMICELLI WITH SHREDDED ROAST DUCK
AND PRESERVED VEGETABLES IN SUPERIOR SOUP

銀芽肉絲炒麵
WOK-FRIED EGG NOODLES
WITH SHREDDED PORK AND BEAN SPROUTS

每位 **\$298** PER GUEST

中國茶 CHINESE TEA (每位 PER GUEST) \$34

賓客如有食物過敏或某些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, 請預留三十五至四十分鐘烹調時間; 請向我們的齊穆人員查詢。

HALAL MENU IS AVAILABLE UPON REQUEST, REQUIRES 35-40 MINUTES OF PREPARATION TIME. PLEASE CONTACT OUR CAST MEMBER FOR ASSISTANCE.



價目均為港幣及另加一服務費

PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE



龍騰午市套餐
FLYING DRAGON LUNCH SET

(星期六、日及公眾假期供應 AVAILABLE ON SATURDAY, SUNDAY AND PUBLIC HOLIDAY)

明爐燒味拼盤

BARBECUE PLATTER

五香滷水鵝, 蜜汁叉燒, 瑤柱香妃清遠雞

MARINATED GOOSE

HONEY-GLAZED BARBECUE PORK

MARINATED CHICKEN WITH GINGER SPRING ONION OIL

精選點心

DIM SUM DELIGHT

晶瑩鮮蝦餃, 上素粉果, 芝士鮮蝦春卷

SHRIMP DUMPLING

STEAMED ASSORTED FUNGUS AND MUSHROOM DUMPLING

SHRIMP AND CHEESE SPRING ROLLS

黑松露花膠蟹肉羹

BRAISED FISH MAW AND CRAB MEAT SOUP WITH BLACK TRUFFLE

或 OR

主廚靚湯

CHEF WAH'S SOUP OF THE DAY

鮮淮山蘆筍炒帶子

STIR-FRIED SCALLOPS, ASPARAGUS AND CHINESE YAM

方魚蒜香炒青菜

WOK-FRIED DRIED FLATFISH AND MIXED VEGETABLES

櫻花蝦安格斯牛肉炒飯

ANGUS BEEF FRIED RICE WITH SAKURA SHRIMPS

或 OR

自家製香辣銀魚醬雞絲蔥油撈麵

NOODLES TOSSED WITH SHREDDED CHICKEN

WITH HOUSE-MADE SPICY ANCHOVY SAUCE IN SCALLION OIL

雪燕楊枝甘露

CHILLED MANGO SAGO WITH POMELO AND GUM TRAGACANTH

每位 **\$328** PER GUEST
(兩位起 MINIMUM 2 GUESTS)

中國茶 CHINESE TEA (每位 PER GUEST) \$34

賓客如有食物過敏或某些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.

賓客如有需要早點準備真菜, 請預留三十五至四十分鐘烹調時間; 請向我們的齊藝人員查詢。

HALAL MENU IS AVAILABLE UPON REQUEST, REQUIRES 35-40 MINUTES OF PREPARATION TIME. PLEASE CONTACT OUR CAST MEMBER FOR ASSISTANCE.

價目均含港幣及另加一服務費

PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE





軒逸晚市套餐

PEACE DINNER SET



五行滷水拼盤

滷水鵝 · 滷水墨魚 · 滷水金錢展 · 香辣醬油滷鴨舌 · 滷豆腐

FIVE ELEMENTS PLATTER

GOOSE, CUTTLEFISH, BEEF SHIN

SPICY MARINATED DUCK TONGUES, BEAN CURD

黑松露花膠蟹肉羹

BRAISED FISH MAW AND CRAB MEAT SOUP WITH BLACK TRUFFLE

或 OR

主廚靚湯

CHEF WAH'S SOUP OF THE DAY

自家製香辣銀魚醬炒蝦球

WOK-FRIED PRAWN IN HOUSE-MADE SPICY ANCHOVY SAUCE

糖醋咕嚕豆腐

SWEET AND SOUR BEAN CURD

鮑魚遼參扣鵝掌

ABALONE, SEA CUCUMBER AND GOOSE WEBS

方魚蒜香炒青菜

WOK-FRIED DRIED FLATFISH AND MIXED VEGETABLES

生煎韭菜鮮肉水餃

PAN-FRIED CHINESE CHIVES AND PORK DUMPLINGS

雪燕楊枝甘露 拼 香芒雪梅娘

CHILLED MANGO SAGO WITH POMELO AND GUM TRAGACANTH

CHILLED MANGO GLUTINOUS RICE DUMPLINGS

每位 **\$468** PER GUEST
(兩位起 MINIMUM 2 GUESTS)

中國茶 CHINESE TEA (每位 PER GUEST) \$34

賓客如有食物過敏或某些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.

賓客如有需要早點齊真菜單，請預留三十五至四十分鐘烹調時間，請向我們的當值人員查詢。

HALAL MENU IS AVAILABLE UPON REQUEST, REQUIRES 35-40 MINUTES OF PREPARATION TIME. PLEASE CONTACT OUR CAST MEMBER FOR ASSISTANCE.



價目均含港幣及另加一成服務費

PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE