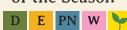


Magic Access Member Birthday Privilege Lunch Menu



季節素菜湯 Vegetarian Soup of the Season



導航者滋味拼盤

火腿帶子,爆谷蝦,炸魷魚圈,香草忌廉青口 Navigators Taster Platter

procsiutto scallops, shrimps popcorn, crusted calamari, mussel in herbs butter cream sauce

D E SF W SS F

點選以下其中兩款主菜 | choose two of the following entrees

E PN SF 泰式金邊粉·大蝦 [,] 雞肉	」,蝦乾,豆芽,豆腐乾,菜脯	\$318
w ss F Pad Thai prawn, chicken, dried shrimp	p, bean sprouts, pressed tofu, preserved vegetables	
D W 大蝦帶子意大利粉·煙 SF F Scallop and Prawn Spa smoked tomato capsicum sau	aghetti	\$318
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D	E	PN	烤牛脊肉意大利麵包 :波特菇,焦糖洋蔥,布旺倫芝士,火箭菜,辣根蛋黃醬 \$318		
W	SS		Grilled Sirloin Steak Ciabatta		
			portobello mushroom, caramelized onion, provolone, arugula, horseradish mayo		

	香煎三文魚柳伴帶子·馬鈴薯,時令蔬菜,檸檬忌廉汁	\$368
SF W	Pan-seared Salmon Fillet with Scallops poached potatoes, seasonal vegetables, lemon cream sauce	

W F 烤走地雞·糖漬洋蔥,蘑菇,南瓜蓉,時令蔬菜,松露汁 \$368 Grilled Free Range Chicken onion compote, mushroom, pumpkin puree, seasonal vegetables, truffle jus

w 燒羊排:青豆蓉,烤新薯,時令蔬菜,紅酒汁
Roasted Lamb Chops
green peas puree, roasted new potatoes, seasonal vegetables, red wine sauce

W 烤牛脊肉(10安士)・烤新薯, 時令蔬菜, 牛肝菌忌廉汁 \$458 Grilled Beef Striploin (10oz) roasted new potatoes, seasonal vegetables, porcini ceps cream sauce



以優惠價 \$38 加配 自家製意大利雪糕 及 咖啡或茶 enjoy house-made gelato and coffee or tea in special price \$38



實客如有食物過敏或其他與健康有關的飲食限制,請聯繫我們的演藝人員,我們樂於與您商討及嘗試為您的特别飲食所需作出安排。 For our Guests with food allergies or other health-related dietary restrictions, please approach our Cast Members, we are happy to discuss and attempt to accommodate your special dietary requests.

