

華特半自助晚餐  
**WALT'S SEMI BUFFET DINNER**

自助前菜  
WALK FOR  
YOUR APPETIZERS

野菌舞茸清湯  
WILD MUSHROOM CONSOMMÉ  
WITH MAITAKE MUSHROOM

甜品餐桌  
WALT'S  
DESSERT TABLE

主菜  
**ENTREE**

海鹽焗原條海魚  
時令蔬菜 | 檸檬牛油汁  
**SEA SALT CRUSTED FISH**  
SEASONAL VEGETABLES | LEMON BUTTER SAUCE  
D E F

法式羊架寶雲酥  
馬鈴薯青豆蓉 | 迷迭香汁  
**LAMB RACK PROVENCAL**  
POTATO PEA PUREE | ROSEMARY JUS  
D PN W

烤牛柳  
甘筍蓉 | 時令蔬菜 | 蘑菇汁  
**GRILLED BEEF TENDERLOIN**  
CARROT PUREE | SEASONAL VEGETABLES | MUSHROOM SAUCE  
D E W

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 HALF BOTTLES)

BOTTLE  
375ML \$688

NV. MOET & CHANDON IMPERIAL BRUT FRANCE

PICCOLO  
200ML \$240

CHARDONNAY, CHATEAU DE MIRANDE  
MACON, FRANCE 2017

BOTTLE  
750ML \$400

BUTTERY AND COMPLEX OF OAK AND FRUITS

MERLOT BLENDED, CHATEAU BELAIR COUBET  
COTE DE BOURG, FRANCE 2021

BOTTLE  
750ML \$400

RIPE, FULL WINE, LAYERED WITH JUICY BLACK FRUITS

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