

華特半自助晚餐
WALT'S SEMI BUFFET DINNER

自助前菜
WALK FOR
YOUR APPETIZERS

西班牙凍湯
GAZPACHO
D W

甜品餐桌
WALT'S
DESSERT TABLE

主菜
ENTREE

西班牙鱈魚
火炙香橙 | 烤蔬菜 | 煙燻紅椒汁
SPANISH COD
BURNT ORANGE | ESCALIVADA | SMOKED PAPRIKA SAUCE
D F GF

法式羊架寶雲酥
青豆蓉 | 時令蔬菜 | 迷迭香汁
LAMB RACK PROVENCAL
GREEN PEA PUREE | SEASONAL VEGETABLES | 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
BODEGAS MANO A MANO, VENTA LA OSSA VINO DE LA TIERRA DE CASTILLA, SPAIN 2018 STRONG, HINTS OF SPICES, COFFEE AND COCOA	BOTTLE 750ML \$600
BARON PHILIPPE DE ROTHSCHILD LANGUE DOC ROUSSION, FRANCE 2018 A PERFECT HARMONY OF VERY RIPE RED FRUITS, WITH NOTES OF CHERRY AND RASPBERRY	BOTTLE 750ML \$540

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

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