

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

W

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 SF W

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 PN 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 BOTTLES)	\$688
NV. MOET & CHANDON IMPERIAL BRUT FRANCE	\$240
EUGENIO COLLAVINI PINOT GRIGIO COLLIO D.O.C. 2019/20 FRESH AND MODERATE ACID BRIGHT PEAR AND PEACHY WITH PLEASANT LINGERING	PICCOLO 200ML BOTTLE \$268 375ML
DOMAINE DE COYEUX MUSCAT DE BEAUMES DE VENISE 2009 DELICATE SWEET, LUSCIOUS WITH DRIED APRICOT AND MANGO CHUTNEY LOVELY BITTER MARMALADE FINISH	\$268
CONNETABLE TALBOT FRANCE 2015 / 16 ELEGANT STYLE WITH GRAINY TANNINS, FRAGRANT REDCURRANT HINTS OF MOCHA AND OAKY NOTES	\$488
SILVERADO MT GEORGE MERLOT NAPA VALLEY, CALIFORNIA VIBRANT WILD RED BERRIES FLAVOR INTEGRATED WITH SWEET SPICE, TOUCH OF COCOA FINISH	BOTTLE 750ML \$850

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

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