

辛彩晚餐 Colorful Dinner

季節素菜湯 Vegetarian Soup of the Season

D E PN W

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

prosciutto 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

W SS F Pad Thai

prawn, chicken, dried shrimp, bean sprouts, pressed tofu, preserved vegetables

D W 大蝦帶子意大利粉 · 煙燻番茄辣椒汁，西班牙辣肉腸

SF F Scallop and Prawn Spaghetti

smoked tomato capsicum sauce, chorizo

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

W SS Grilled Sirloin Steak Ciabatta

portobello mushroom, caramelized onion, provolone, arugula, horseradish mayo

D F 香煎三文魚柳伴帶子 · 馬鈴薯，時令蔬菜，檸檬忌廉汁

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

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

(選配另加 \$88 | additional \$88)

D W 烤牛脊肉(10安士) · 烤新薯，時令蔬菜，牛肝菌忌廉汁

Grilled Beef Striploin (10oz)

roasted new potatoes, seasonal vegetables, porcini ceps cream sauce

(選配另加 \$88 | additional \$88)

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**

素菜類 Vegetarian Dish

賓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別飲食所需作出安排。

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.



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, requires 35-40 minutes of preparation time. Please contact our Cast Members for assistance.

價目均為港幣及加一服務費 | 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