

# SAVVY

BAR • LOUNGE • RESTAURANT

## Seafood Extravaganza Dinner Buffet 極尚海鮮盛宴

6.30 to 10pm

Adult 成人 港幣 HK\$758

Child 小童 港幣 HK\$508

### Cold Seafood 冰鎮海鮮

Alaskan King Crab 阿拉斯加帝王蟹

Snow Crab 雪蟹

Crayfish 小龍蝦

Lobster 龍蝦

Shrimp 海蝦

### Sashimi Station 日式刺身

Salmon 三文魚

Sweet Shrimp 甜蝦

Scallop 帶子

Yellowfin Tuna 黃鰭吞拿魚

Yellowtail 油甘魚

### Show Cooking 即席烹調

Roasted Bone Ham with Beef Gravy, Mint  
Sauce, and Mustard

烤連骨火腿配牛肉醬、薄荷醬及芥末

Carving Station Roasted Australian Beef with  
Natural Jus and Mustards

燒澳洲牛肉配燒肉汁及芥末

Indian Chicken Drumstick Tikka with Raita  
Sauce

印度烤雞配印式醬

Thai Red Curry Duck Breast  
泰式紅咖哩鴨胸肉

Tom Kha Gai

泰式椰汁雞湯

Teppan Duck Liver with Green Apple and  
Balsamic Vinegar

鐵板鴨肝配青蘋果及香醋

### Bar Counter 熱葷

Penne Pasta with Black Truffle Cream Sauce  
and Black Truffle Sliced

黑松露忌廉長通粉

Herb Dill and Seasoning Salmon Fillet

香草烤三文魚

Cotechino with Lentils

西班牙辣香腸配扁豆

Indian Tandoori Salmon Curry with Baked  
Naan

印式香烤三文魚配烤餅

Korean Fried Chicken

韓式炸雞

Thai-style Grilled Pork Neck

泰式燒豬頸肉

Thai Stir-fry Brown Crab with Yellow Curry

泰式黃咖哩麵包蟹

Steamed Grouper

清蒸石斑魚

Wok-fried Sea Prawn with Mushroom and Asparagus

蘑菇蘆筍炒海蝦

Braised Chinese Cabbage, Dried Scallop and Mix Mushroom

蠔油燜冬菇

Roast Suckling Pig

中式烤乳豬

Baked Broccoli with White Sauce and Cheese

芝士白汁焗西蘭花

Chicken Nuggets, Curly Fries with Truffle Cream

雞塊及扭扭薯條配黑松露醬

### Salad Bar 沙律吧

Salad Greens 沙律菜

*Romaine Lettuce, Frisée, Butter Lettuce, Lollo Rosso, Rocket Leaves, Spinach*

羅馬生菜、九芽生菜、牛油生菜、紅邊菜、

火箭葉、菠菜

Charcuterie Pasta Salad

義大利麵沙律

Japanese Seaweed Salad

中華沙律

Grilled Vegetables, Tomato, and Mozzarella Cheese Salad

燒雜菜水牛芝士番茄沙律

Indian Corn Chaat with Tandoori

印度烤雞粟米沙律

Korean Japchae Salad

韓國雜菜沙律

Cordyceps Flower, Fresh Black Fungus, Sesame

蟲草花、鮮黑木耳伴芝麻

Thai-style Sea Squid Glass Noodles Salad

泰式海鮮粉絲沙律

Thai Pork Loaf Salad

泰式肉碎沙律

Sichuan Saliva Chicken in Red Chili Oil Sauce

四川紅油口水雞

Crystal Pork Meat Terrine

水晶餡肉

Sixi Braised Wheat Gluten

四喜烤麩

### Others 其他

Italian and Swiss Smoked and Dry Meats

意大利及瑞士煙燻火腿

French and Swiss Cheese with Fruit and Nuts

法國及瑞士芝士配鮮果和堅果

Chicken Soup with Cordyceps Flowers and Snail Heads

蟲草花螺頭雞湯

Lobster Bisque

龍蝦濃湯

Please inform our server if you have any dietary restriction or allergies.

如有任何喜好或食物敏感，請與我們的服務員聯絡。

### Bits and Pieces 小食及配料

Sweet Corn, Red Kidney Beans, Cherry Tomatoes, Bacon Bits, Anchovies, Cocktail Onions, Gherkins, Black Olives, Green Olives, Sliced Red Onions, Capers, Garlic Croutons, Sundried Tomatoes, Parmesan Cheese, Horseradish Sauce, Lemon Wedges  
粟米粒、紅腰豆、車厘茄、煙肉、銀魚柳、醋漬小洋蔥、小黃瓜、黑橄欖、青橄欖、紫洋蔥片、水瓜榴、香蒜麵包粒、油漬番茄、巴馬臣芝士、辣根醬、檸檬角

### Dressing 調味醬汁

Mango Dressing, Caesar Dressing, Italian Vinegar, Sesame Dressing, Thousand Island Dressing, Balsamic Vinegar, Extra Virgin Olive Oil  
芒果醬、凱撒醬、意大利醋、芝麻醬、千島醬、黑醋、特級初榨橄欖油

### Dessert 甜品

Double Chocolate Cake 雙重朱古力蛋糕  
Hojicha Panna Cotta with White Chocolate Cream 白朱古力忌廉焙茶奶凍  
Earl Grey Cream Caramel 伯爵茶焦糖忌廉  
Cointreau Pear Cake 香梨蛋糕  
Tiramisu Cake 提拉米蘇  
Blueberry Cheesecake 藍莓芝士蛋糕  
Mixed Berries White Chocolate Cream 雜莓配白朱古力忌廉  
Figs and Yuzu Cup 無花果及柚子甜品杯  
Baked Chestnut Sago Pudding 焗栗子西米布甸  
Japanese Mixed Fruit Roll 日式雜錦水果卷

### Chocolate Fondant 朱古力噴泉

Marshmallow, Strawberry, Lady Finger, Pineapple, Rainbow Sprinkles, Biscuit Crumb, Peanut Crumb, Gummy Bear  
棉花糖、士多啤梨、手指餅、菠蘿、彩虹碎糖、餅乾碎、花生碎、小熊軟糖

### Ice-Cream Bar Trolley 雪糕餐車及配料

Inclusive of coffee or tea 奉送咖啡或茶

Prices are subject to a 10% service charge 以上價目另收加一服務費

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