

SAVVY

BAR • LOUNGE • RESTAURANT

Grill and Chill Saturday Dinner Buffet 周六火熱燒烤自助晚餐 6.30 to 10pm

Adult 成人 港幣 HK\$688

Child 小童 港幣 HK\$308

Cold Seafood 冰鎮海鮮

Sea Whelks 海螺

Snow Crab 雪蟹

Crayfish 小龍蝦

Shrimp 海蝦

Mussels 青口

Sashimi Station 日式刺身

Salmon 三文魚

Sweet Shrimp 甜蝦

Red Snapper 紅鯛魚

Yellowfin Tuna 吞拿魚

Yellowtail 油甘魚

Show Cooking 即席烹調

Grilled Pork Loin with Beef Gravy, Mint Sauce,
and Mustard

烤豬里脊肉配牛肉醬、薄荷醬及芥末

Indian Chicken Drumstick Tikka with Raita
Sauce

印度烤雞配印式醬

Carving Station Roasted Australia Beef with
Natural Jus and Mustards

燒澳洲牛肉配燒肉汁及芥末

Thai Style Grilled Pork Neck

泰式烤豬頸肉

Satay Beef / Chicken
沙嗲牛肉及雞肉串

Signature Tom Yum Kung
招牌冬蔭功

Bar Counter 熱葷

Penne Pasta with Cherry Tomato, Tomato
Sauce

番茄長通粉

Grilled Seasoning Salmon Fillet

烤三文魚柳

Indian Butter Chicken with Baked Naan

印式奶油雞配烤餅

Korean Spicy Stir-Fried Rice Cakes

韓式辣炒年糕

Thai Stir-fry Prawn with Thai Chili Sauce

泰式鮮蝦配泰式甜辣醬

Wok-Fried Thai Style Oil Noodles
with Chicken and Eggs

泰式炒麵

Roasted Chinese Whole Duck with Chinese
BBQ Pork

中式烤鴨及叉燒

Steamed Fish Fillet with Cordyceps Flower
and Black Fungus

蟲草花黑木耳蒸魚片

Grilled Mixed Vegetable
鐵板炒雜菜

Braised Chinese Cabbage, Dried Scallop and
Mix Mushroom
蠔油燜冬菇

Chicken Nuggets, French Fries with Sea Salt
雞塊及海鹽薯條

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

Nicoise Salad
尼斯沙律

Japanese Seaweed Salad
中華沙律

Beetroot and Carrot Salad with Feta Cheese
and Roasted Pecan
紅菜頭甘筍芝士沙律

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 Duck Breast Salad
泰式鴨胸沙律

Sichuan Spicy Beef Salad
四川香辣牛肉沙律

Sixi Braised Wheat Gluten
四喜烤麩

Crystal Pork Meat Terrine
水晶餡肉

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

Sweet Corn with Fish Maw Soup
粟米花膠湯

Lobster Bisque
龍蝦濃湯

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

Baked Mixed Berries Tart 焗雜莓撻

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

Matcha Cream Caramel 抹茶焦糖忌廉

Red Wine Pear 紅酒釀梨

Tiramisu Cake 提拉米蘇

Blueberry Cheesecake 藍莓芝士蛋糕

Sesame Tofu Red Bean Cup 芝麻豆腐紅豆杯

Chewy Caramel Banana Tart 焦糖香蕉撻

Baked Sago Pudding 烤西米布丁

Chestnut Chiffon Cake 栗子戚風蛋糕

Japanese Egg White Cake Roll 日本蛋白卷

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

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。