## Japanese Wagyu · Thai Delights Semi-buffet Dinner 東瀛和牛・泰滋味 半自助晩餐

### Menu A

#### A Choice of Main Course 自選一款主菜:

Pan-Fried Saga A4 Wagyu Rib Eye Steak 250g with Roasted Garlic and Himalayan Rock Salt \$388 香煎佐賀A4黑毛和牛肉眼扒250g伴燒蒜配喜馬拉亞山岩鹽

or 或

Baked Lobster and Scallops with Triple Cheese \$328 三重芝士焗龍蝦帶子

or at

Pan-fried U.S. Pork Tomahawk with Red Wine Gravy Sauce \$298 香煎美國極黑豬斧頭扒配紅酒燒汁

or 或

Barbecue Beef Ribs with Teriyaki Sauce \$278
日式照燒汁烤牛肋骨

or 或

Barramundi and Tiger Prawn with Thailand Chutney Sauce \$248 泰式香辣大蝦伴盲鰽魚柳

or 或

Spaghetti Carbonara with Crab Paste, Crab Meat & Crab Roe \$248
和風甲羅蟹肉蟹籽卡邦尼意大利麵



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### Menu B

#### A Choice of Main Course 自選一款主菜:

Pan-Fried Saga A4 Wagyu Rib Eye Steak 250g with Roasted Garlic and Himalayan Rock Salt \$388 香煎佐賀A4黑毛和牛肉眼扒250g伴燒蒜配喜馬拉亞山岩鹽

or或

Baked Lobster and Scallops with Triple Cheese \$328 三重芝士焗龍蝦帶子

or of

Pan-fried U.S. Pork Tomahawk with Red Wine Gravy Sauce \$298 香煎美國極黑豬斧頭扒配紅酒燒汁

or 或

or或

Thai Style Stewed Rice with Abalone, Dried Mushroom & France Duck Feet \$248 泰式鮑魚花菇伴法國鴨掌燴飯

or 或

Japanese Squid Ink Spaghetti \$248 日本鮮魷魚墨魚汁意大利麵



## Japanese Wagyu · Thai Delights Semi-buffet Dinner 東瀛和牛・泰滋味 半自助晩餐

### Menu C

#### A Choice of Main Course 自選一款主菜:

Pan-Fried Saga A4 Wagyu Rib Eye Steak 250g with Roasted Garlic and Himalayan Rock Salt \$388 香煎佐賀A4黑毛和牛肉眼扒250g伴燒蒜配喜馬拉亞山岩鹽

or或

Baked Lobster and Scallops with Triple Cheese \$328 三重芝士焗龍蝦帶子

or of

Pan-fried U.S. Pork Tomahawk with Red Wine Gravy Sauce \$298 香煎美國極黑豬斧頭扒配紅酒燒汁

or 或

Slow Cooked U.S. Chicken Breast with Gravy Sauce \$278 慢煮美國黃油雞胸配燒汁

or或

Japanese Udon Noodles with Assorted Tempura \$248
日式雜錦天婦羅烏冬

or 或

Risotto with Japanese Scallops and Mushroom in Tomato Cream Sauce \$248
日本帶子及蘑菇配鮮茄忌廉汁意大利飯



## Japanese Wagyu · Thai Delights Semi-buffet Dinner 東瀛和牛・泰滋味 半自助晩餐

### Menu D

#### A Choice of Main Course 自選一款主菜:

Pan-Fried Saga A4 Wagyu Rib Eye Steak 250g with Roasted Garlic and Himalayan Rock Salt \$388 香煎佐賀A4黑毛和牛肉眼扒250g伴燒蒜配喜馬拉亞山岩鹽

or 或

Baked Lobster and Scallops with Triple Cheese \$328 三重芝士焗龍蝦帶子

or at

Pan-fried U.S. Pork Tomahawk with Red Wine Gravy Sauce \$298 香煎美國極黑豬斧頭扒配紅酒燒汁

or 或

Barbecue Pork Ribs with Thai Chutney Sauce \$278 泰式酸辣烤一字排骨

or 或

Roasted Whole Japanese Squid with Tonkatsu Sauce \$248
日式醬汁烤原條日本魷魚

or 或

Garlic and Chilli Spaghetti with Prawns \$248
香辣蒜片鳳尾蝦意大利麵

