

THE FOOD GALLERY

CRABTASTIC! 美食「蟹」逅

CHILLED SEAFOOD COUNTER ON ROCK 新鮮海鮮

5 Kinds of Seafood on Daily Rotation 每天5款海鮮輪流供應

Cooked Snow Crab Leg, Cooked Brown Crab, Cooked Abalone, Cooked Shrimp,
Cooked Whelk, Cooked N.Z. Green Mussel, Clam

熟雪場蟹腳、熟麵包蟹、熟鮑魚、熟蝦、熟翡翠螺、熟紐西蘭青口、熟蜆

Dressings & Condiments 醬汁及配料

Shallot Vinegar, Cocktail Sauce, Thai Spicy Sauce, Chilli Soy Sauce, Lemon Wedge
乾蔥紅油醋、咯嗲汁、泰國辣汁、辣椒豉油、檸檬角

JAPANESE STATION 日本料理

Scallop, Argentine Red Shrimp, Salmon, Hamachi, Red Snapper, Hokkainishin
刺身帶子、天使紅蝦、三文魚、油甘魚、立魚、希靈魚

Assorted Sushi, Mini Donburi and Japanese Pickles

各式手握壽司、迷你丼飯及各式漬物

SALAD & INGREDIENTS 自助沙律吧

8 Kinds of Salad on Daily Rotation 每天8款沙律輪流供應

Frisée, Romain Lettuce, Lollo Rossa, Rocket Leaves, Red Oak Lettuce, Baby Spinach,
Bean Sprout, Cherry Tomato, Cucumber, Red Kidney Bean, Sweet Corn,

Chickpea, Carrot, Broccoli, Mixed Bell Peppers, Beetroot, Baby Corn

九芽生菜、羅馬生菜、紅毛菜、火箭菜、紅橡葉菜、嫩菠菜、芽菜、車厘茄、
青瓜、紅腰豆、粟米粒、鷹嘴豆、甘筍、西蘭花、燈籠椒、紅菜頭、粟米筍

Dressings & Condiments 醬汁及配料

Thousand Island Dressing, Olive Oil and Vinegar, Caesar Dressing, Italian Vinegar,
French Dressing, Parmesan Cheese, Crouton, Black Olive, Green Olive, Toasted Almond,

Pearl Onion, Bacon, Sundried Tomato, Pumpkin Seed, Hazelnut, Sunflower Seed

千島醬、橄欖油黑醋汁、凱撒醬、意大利油醋汁、
法式沙律醬、芝士碎、麵包粒、黑橄欖、青橄欖、杏仁片、
珍珠洋蔥、煙肉、意大利油漬番茄、南瓜籽、榛子、葵花籽

3 Kinds of Cheese on Daily Rotation 每天3款芝士輪流供應

Cheddar Cheese, Brie Cheese, Camembert Cheese, Emmental Cheese,
Gorgonzola, Cream Cracker, Cracker Gala, Dried Apricot, Raisins

車打芝士、布里芝士、金文畢芝士、埃文達芝士、
藍芝士、梳打餅、加拿餅、杏桃乾、葡萄乾

SNACK 小食

3 Kinds of Snacks on Daily Rotation 每天3款小食輪流供應

Roasted Pumpkin Bites with Parmesan 巴馬臣芝士烤南瓜粒

Crispy Fried Oyster Mushroom 香脆炸蠔菇

Honey-glazed Chicken Wings 蜜糖燒雞翼

Roasted Sweet Potato Wedge with Truffle Mayonnaise 松露蛋黃醬烤番薯角

Pan-seared Foie Gras with Spiced Pear 香煎鵝肝配肉桂香梨

Deep-fried Crab Cake 香脆炸蟹餅

Baked Dog Whelk with Herb Butter 香草牛油焗翡翠螺

Baked Mushroom and Crab Meat Pie 焗蘑菇蟹肉批

All menu items are subject to change according to seasonality and availability.

Please inform your server of any food allergies, as your well-being and comfort are our greatest priorities.

A 10% service charge will be added to your bill.

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COLD APPETISERS & SALAD 冷盤開胃菜及沙律

7 Kinds of Salad on Daily Rotation 每天7款沙律輪流供應

Quinoa, Mango and Avocado Salad 藜麥芒果牛油果沙律

Roasted Beetroot and Orange Salad 烤紅菜頭香橙沙律

Sesame Tofu Noodle Salad 芝麻豆腐麵沙律

Watermelon, Feta and Mint Salad 西瓜菲達芝士薄荷沙律

Cucumber, Yoghurt and Dill Salad 青瓜蒔蘿乳酪沙律

Grilled Peach and Ricotta Salad 烤蜜桃意大利乳清芝士沙律

Smoked Duck and Orange Salad 煙鴨胸香橙沙律

Seared Tuna Poke Salad 炙燒吞拿魚夏威夷風味沙律

Spicy Korean-style Beef Bulgogi Salad 韓式辣烤牛肉沙律

Coconut-crust Chicken Salad 椰絲脆雞沙律

Prosciutto and Fig Salad 意大利風乾火腿無花果沙律

Lentil and Roasted Pumpkin Salad 扁豆烤南瓜沙律

Soba Noodle and Edamame Salad 毛豆蕎麥麵沙律

Smoked Trout and Apple Salad 煙鱒魚蘋果沙律

Turmeric Cauliflower and Chickpea Salad 薑黃椰菜花鷹嘴豆沙律

Grilled Halloumi and Peach Salad 烤哈羅米芝士蜜桃沙律

Thai-style Spicy Mango and Shrimp Salad 泰式辣芒果鮮蝦沙律

Bacon, Egg and Spinach Salad 煙肉菠菜雞蛋沙律

Chicken Tandoori and Quinoa Salad 天多利雞胸藜麥沙律

Creamy Dill Salmon and Potato Salad 忌廉蒔蘿三文魚薯仔沙律

Roasted Mushroom and Walnut Salad 烤蘑菇核桃沙律

WESTERN SOUP 西式餐湯

Lobster Bisque in Puff Pastry 酥皮焗干邑龍蝦湯

CHINESE SOUP 中式餐湯

2 Kinds of Chinese Soup on Daily Rotation 每天2款中餐湯輪流供應

Lotus Root and Red Date Soup 蓮藕紅棗湯

Chestnut and Cashew Nut Soup 栗子腰果湯

Dried Fig, Snow Pear and Apricot Kernel Soup 無花果雪梨南北杏湯

Pumpkin, Chestnut and Minced Chicken Soup 南瓜栗子雞茸羹

Taro, Shrimp and Tofu Soup 芋頭蝦仁豆腐羹

Chinese Yam, Lily Bulb and Snow Fungus Soup 山藥百合雪耳羹

SOUTHEAST ASIAN CUISINE & CURRY STATION 東南亞美食及咖喱

2 Kinds of Curry on Daily Rotation 每天2款咖喱輪流供應

Pumpkin and Chestnut Curry Chicken 南瓜栗子咖喱雞

Coconut-braised Beef with Star Anise 椰香八角燴牛肉

Massaman Curry Lamb Shank 馬沙文咖喱羊膝

Creamy Mushroom Curry 忌廉蘑菇咖喱

Red Curry Roast Duck with Pineapple 紅咖喱菠蘿烤鴨

Turmeric Cauliflower and Lentil Soup Curry 薑黃椰菜花扁豆湯咖喱

Steamed Rice, Papadum, Roti and Indian Dips 白飯、印度薄脆、印度酥餅及印度醬汁

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WESTERN HOT ENTRÉES STATION 西式熱食

5 Kinds of Entrées on Daily Rotation 每天5款主菜輪流供應

- Red Wine-braised Beef Cheek 紅酒燴牛面頰
- Apple Cider-braised Pork Belly 蘋果酒燴豬腩肉
- Braised Lamb Shank with Root Vegetable 燴羊膝配根菜
- Pan-seared Cuttlefish Paste with Pumpkin Purée 香煎墨魚滑配南瓜蓉
- Baked Scallop with Truffle Cheese 松露芝士焗帶子
- Snow Crab Leg and Seafood Miso Soup 雪場蟹腳海鮮味噌湯
- Beef Stew with Pumpkin and Carrot 南瓜甘筍燴牛肉
- Honey Mustard-glazed Pork Chop 蜜糖芥末烤豬扒
- Rosemary Roasted Leg of Lamb 迷迭香烤羊腿
- Baked Cod with Chestnut Cream 焗鱈魚配栗子忌廉汁
- Spiced Seafood Skewer 香料海鮮串燒
- Beef Meatball with Mushy Pea and Mint 青豆蓉薄荷牛肉丸
- Crispy Pork Knuckle with Sauerkraut 脆皮豬手配酸椰菜
- Lamb Shepherd's Pie with Sweet Potato Topping 甜薯蓉牧羊人批
- Chicken Fricassee with Mushroom and Pearl Onion 蘑菇珍珠洋蔥燴雞
- Maple and Thyme Salmon Fillet 楓糖百里香三文魚柳

LIVE COOKING STATION & CARVING STATION 現煮烹飪及烤肉站

- Roasted Tomahawk Steak 燒斧頭牛扒
- Steamed Boston Lobster with Garlic Glass Noodle 蒜蓉粉絲蒸波士頓龍蝦
- Beef Wellington with Porcini and Truffle (Available at 7:15 PM and 8:00 PM)
牛肝菌松露威靈頓牛柳 (供應時段7:15 PM及8:00 PM)

CHINESE HOT ENTRÉES STATION 中式熱食

7 Kinds of Entrées on Daily Rotation 每天7款主菜輪流供應

- Deep-fried Prawn 炸鳳尾蝦
- Chilled Clam with Garlic and Chilli Sauce 蒜蓉辣椒涼拌白蜆
- Wok-fried Crab with Ginger and Scallion 薑蔥炒蟹
- Singapore Chilli Crab 新加坡辣椒蟹
- Typhoon Shelter Fried Crab 避風塘炒蟹
- Honey-glazed Pork Rib with Chestnut 蜜糖栗子燴豬肋骨
- Wok-fried Beef with Black Truffle and Onion 黑松露洋蔥炒牛肉
- Wok-fried Beef Tenderloin with Pumpkin 南瓜炒牛柳粒
- Steamed Barramundi Fillet with Preserved Vegetable 鹹菜蒸盲鱸魚柳
- Steamed Seabass with Ginger and Scallion 薑蔥蒸鱸魚
- Steamed Pomfret with Pickled Plum 酸梅蒸鯧魚
- Steamed Crab with Glutinous Rice and Lotus Leaf 荷葉糯米蒸蟹
- Steamed Crab with Aged Huadiao Wine in Bamboo Basket 籠仔陳年花雕蒸蟹
- Stir-fried Yam with Mushroom and Baby Bok Choy 蘑菇山藥炒小棠菜
- Steamed Seasonal Vegetable with Garlic 蒜蓉蒸時蔬
- Stir-fried Chinese Kale with Fermented Tofu 腐乳炒芥蘭

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NOODLE STATION 湯麵站

Vietnamese Crab Roe and Tomato Rice Noodle Soup 越南番茄蟹膏湯米

Vietnamese Pork Roll Rice Noodle Soup 越南扎肉湯檬

ASSORTED SIU MEI 精選燒味

Soy Sauce Chicken, BBQ Pork, Roasted Pork Belly, Roasted Duck

豉油雞、蜜餞叉燒、脆皮燒腩仔、燒鴨

CONGEE STATION 粥品

1 Kind of Congee on Daily Rotation 每天1款粥品輪流供應

Mung Bean Congee 綠豆粥

Chinese Yam and Barley Congee 淮山薏米粥

Lily Bulb and Snow Fungus Congee 百合雪耳粥

DESSERT STATION 精選甜點

Timeless European Confections 歐洲經典甜點

Black Forest (Schwarzwälder Kirschtorte) 傳統黑森林蛋糕

German Bee Sting Cake (Bienenstich) 德國蜜蜂螫蛋糕

Saint-Honoré 法式聖安娜蛋糕

Opera Cake 歌劇蛋糕

Paris-Brest 法式布雷斯特泡芙

Churros 西班牙油條

Basque Cheesecake 巴斯克芝士蛋糕

Strawberry and Basil Panna Cotta 士多啤梨羅勒奶凍

Baba au Rhum 秣酒巴巴蛋糕

Tiramisu 意大利芝士蛋糕

Sacher Cake (Sachertorte) 薩赫蛋糕

Apple Strudel (Apfelstrudel) 維也納蘋果卷

Banoffee Tart 香蕉拖肥撻

Traditional English Trifle 英式查佛蛋糕

DESSERT SPECIALTIES 特色甜點

Croissant Egg Tart 千層蛋撻

LIVE STATION 即場製作

Soufflé Pancake 梳乎厘班戟

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