



ENJOY OUR SUPERB SEAFOOD

SEMI BUFFET LUNCH 半自助午餐

Selection of Antipasti, Seafood, Daily Soup and Dessert from the Buffet
精選自助頭盤、海鮮、餐湯及甜品 \$238

Lobster Bisque with Crème Fraiche and Braised Shallot (additional \$88) 龍蝦湯 (另加\$88)

With a Pizza or Pasta 另加薄餅或意大利麵 \$278

With a Main Course 另加主菜 \$318

Additional \$58 for a Glass of House Wine or Fresh Fruit Juice
另加\$58 享用餐酒或果汁一杯

Pizza & Pasta 薄餅及意大利粉

Pizza Alla Diavola with Spicy Salami 辣肉腸薄餅
or

Angel Hair with Garlic, Oil, Shrimps and Broccoli
香蒜鮮蝦西蘭花天使麵

or

Penne with Black Truffle Cream Sauce 黑松露忌廉長通粉

or

Linguine "Puttanesca" with Black Olives, Capers, Oregano and Tomato
意大利扁麵配黑橄欖、水瓜柳、香草及番茄

or

Signature Linguine with Red Prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)

Main Course 主菜

Pan Seared Fillet of Barramundi, Leek Purée, Sun-dried Tomato Pesto
香煎盲鱸魚配大蒜蓉及乾茄香草醬

or

U.S. Rib-eye Steak "Pizzaiola" Style with Tomato and Oregano Sauce
燒美國肉眼扒伴香草番茄汁

or

Grilled Calamari and Scallops with Bread Crumbs and Herbs
香草燒魷魚及帶子

or

Pan Seared Pork Chop with Black Truffle Sauce 煎豬扒伴黑松露汁

Prices are subject to a 10% service charge
價目另設加一服務費



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Flatbread & Pasta 薄餅及意大利粉

Flatbread with Mushrooms and Cooked Ham 烤包配蘑菇及熟火腿

or

Spaghetti with Garlic, Olive Oil, Anchovy and Chili

意大利粉配橄欖油、大蒜、鯷魚及辣椒

or

Fusilli with Pesto Cream Sauce 香草忌廉汁螺旋粉

or

Rigatoni "Amatriciana", Bacon, Onions, Tomato Sauce 番茄意大利粗管麵配煙肉及洋蔥

or

Signature Linguine with Red Prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)

Main Course 主菜

Baked Salmon with Bell Peppers, Anchovy and Garlic Sauce

焗三文魚伴甜椒、鯷魚及蒜蓉汁

or

Fillet of Sea Bream with Mushroom White Wine Sauce

香煎鯛魚配蘑菇白酒汁

or

French Spring Chicken with Garlic and Rosemary Oil 法式香草燒春雞

or

Veal Saltimbocca with Parma Ham and Sage 香煎巴馬火腿牛仔薄片

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Pizza & Pasta 薄餅及意大利粉

Pizza with Parmigiano, Mozzarella, Gorgonzola and Taleggio
薄餅配芝士 (不含番茄)

or

Penne with Salmon and Dill Cream Sauce 三文魚長通粉配香草忌廉汁

or

Risotto with Mixed Mushrooms 雜菌意大利飯

or

Rigatoni Alla "Norma" with Eggplant, Olives and Tomato Sauce
意大利粗管麵配茄子、橄欖及番茄醬

or

Signature Linguine with Red Prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)

Main Course 主菜

Fillet of Grouper Mediterranean Style 地中海式石斑柳

or

Grilled Pork Paillard with Fennel Seed Dressing 香草燒豬脊薄片

or

Baked Chicken Breast with Tomato Sauce and Mozzarella Cheese 烤雞胸配番茄醬及芝士

or

Grilled Rib Eye Steak with Black Pepper Sauce
扒肉眼扒配黑胡椒汁

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Flatbread & Pasta 薄餅及意大利粉

Flatbread with Tuna, Black Olives and Red Onion 烤包配吞拿魚、黑橄欖及紅洋蔥

or

Penne with Gorgonzola Cheese, Cream Sauce 意大利芝士通心粉

or

Linguine with Tomato Sauce and Fresh Basil 番茄羅勒意大利扁麵

or

Risotto with Pumpkin and Parmigiano Cheese 芝士南瓜意大利飯

or

Signature Linguine with Red Prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)

Main Course 主菜

Lamb Chop Crusted with Mustard, Herb and Breadcrumbs 羊排配芥末醬、香草及麵包屑

or

Veal Scaloppine with Mustard Cream Sauce and Mushrooms

薄牛仔肉配蘑菇芥末忌廉汁

or

Slow Cooked Salmon Tartar Sauce

慢煮三文魚伴他他汁

or

Red Snapper Crushed Potato and Olive Pesto

煎紅鯛魚伴薯蓉橄欖香草汁

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Pizza & Pasta 薄餅及意大利粉

Pizza with Olives and Bell Peppers 意式薄餅伴橄欖及燈籠椒
or

Rigatoni "Bolognese", Minced Beef Ragout 番茄肉醬意大利粗管麵
or

Pappardelle with Green Pea, Ham and Mushroom Cream Sauce
忌廉蘑菇意大利寬潤麵伴青豆火腿

or

Penne "Arrabbiata", Spicy Tomato Sauce 香辣番茄醬長通粉

or

Signature Linguine with Red Prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)

Main Course 主菜

Pan Seared Pomfret Fillet with Mixed Vegetables Caponata and Tomato Sauce
香煎倉魚柳配什菜及番茄汁

or

Devil's Chicken with Lemon, Chili and Garlic
香辣魔鬼烤雞伴香蒜檸檬

or

Slow Cooked Beef Cheek with Red Wine Sauce and Polenta
慢煮美國牛面頰配紅酒汁及粟米蓉

or

Sautéed Mixed Seafood with Marinara Sauce
香辣番茄炒海鮮

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CUCINA

PURE ITALIAN

WEEKEND LUNCH MENU

ANITIPASTI & DESSERT BUFFET

MAIN COURSE

主菜

Penne ai frutti di mare al vino bianco e panna

Seafood penne with white wine cream sauce

海鮮長通粉配白酒忌廉汁

or

Uovo soffice con asparagi verdi, salsa al formaggio e pancetta

Poached egg with green asparagus, pancetta and cheese sauce

水煮蛋配露荀, 意大利煙肉及芝士汁

or

Barramundi alla piastra con salsa al burro, limone e pomodorini

Pan fried barramundi with tomatoes and lemon butter sauce

香煎盲曹魚配檸檬牛油汁

or

Guancetta di manzo brasata al vino rosso

Braised beef cheek with red wine sauce

紅酒燴牛面頰肉

or

lonza di maiale al forno con salsa al tartufo nero

Roasted pork loin with black truffle sauce

燒豬柳配黑松露汁

or

Melanzane al forno con pomodoro, mozzarella e basilico

Baked eggplant with tomato, mozzarella cheese and basil

焗茄子配番茄, 水牛芝士

Adult HK\$448 / Children HK\$248 (aged 3-11 years old)

每位港幣\$448 / 小童每位港幣 \$248 (年齡 3 至 11 歲)

Enjoy special offer on beverage from 12pm – 2:30pm

飲品優惠 (由中午 12 時至下午 2 時半供應)

Unlimited Perrier-Jouët Grand Brut Champagne HK\$358 per person (2 hours)

無限量享用巴黎之花香檳 每位港幣\$358 (2 小時)

*This promotion cannot be used in conjunction with any Marco Polo Hotels – Hong Kong promotional offers or other discounts 此優惠不可與其他馬哥孛羅酒店 – 香港的推廣優惠或折扣同時使用

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