

SAVVY

BAR • LOUNGE • RESTAURANT

Super Friday Dinner Buffet 周五饗樂自助晚餐

6.30 to 10pm

Adult 成人 港幣 HK\$910

Child 小童 港幣 HK\$438

Cold Seafood 冰鎮海鮮

Lobster 龍蝦
Snow Crab 雪蟹
Crayfish 小龍蝦

Shrimp 海蝦
Half-shell Mussels 青口

Sashimi Station 日式刺身

Salmon 三文魚
Sweet Shrimp 甜蝦
Red Snapper 紅鯛魚

Tuna Maguro 吞拿魚
Yellowtail 油甘魚
Maki Roll 手卷壽司

Show Cooking 即席烹調

Teppan Duck Liver with Green Apple and
Balsamic Vinegar
鐵板鴨肝配青蘋果及香醋

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 Boat noodle with Meat Balls
泰式船麵配肉丸

Grilled Tiger Prawn
烤虎蝦

Bar Counter 熱葷

Baked Macaroni Pasta with Cheese and
Mortadella
義式香腸芝士焗通心粉

Baked Whole Salmon Fillet with Spicy Pepper
香辣烤三文魚

Indian Butter Chicken with Baked Naan
印式奶油雞配烤餅

Air-fry Korean Chicken
氣炸韓式炸雞

Thai-style Grilled Pork Neck with Lemongrass
泰式燒豬頸肉

Thai Stir-fry Prawn with Thai Chili Sauce
泰式鮮蝦配泰式甜辣醬

Chinese BBQ Roasted Chicken
中式烤雞

Steamed Grouper
清蒸石斑魚

Wok-fried Australian Beef Slice with Mushroom
and Asparagus

蘑菇蘆筍炒澳洲牛肉片

Roasted Chinese Whole Duck with Chinese
BBQ Pork

中式烤鴨及叉燒

Baked Broccoli with White Sauce and Cheese

烤椰菜配芝士白汁

Braised Chinese Cabbage, Dried Scallop and
Mix Mushroom

蠔油燜冬菇

Chicken Nuggets

雞塊

Curly Fries with Sea Salt

海鹽扭扭薯條

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

Charcuterie Pasta Salad

義大利麵沙律

Japanese Seaweed Salad

中華沙律

Grilled Vegetables, Tomato, and Mozzarella
Cheese Salad

燒雜菜水牛芝士蕃茄沙律

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 Seafood Glass Noodles Salad

泰式海鮮粉絲沙律

Thai-style Beef Salad

泰式牛肉沙律

Sichuan Saliva Chicken in Red Chili Oil Sauce

四川紅油口水雞

Others 其他

Italian and Swiss Smoked and Dry Meats

義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

Chinese Soup

中式熱湯

Western Soup

西式熱湯

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

Lychee Panna Cotta 荔枝奶凍

Chewy Salted Caramel Banana Tart 焦糖香蕉撻

Blueberry Cheesecake 藍莓芝士蛋糕

Rich Chocolate and Raspberry Cake 朱古力紅桑子蛋糕

Summer Berries and White Wine Jelly Cup 夏日野莓白酒果凍

Osmanthus Wolfberry Jelly 桂花枸杞果凍

Black Sesame Pudding with Tofu and Red Bean 紅豆腐黑芝麻布甸

Yuzu Chocolate Cake 柚子朱古力蛋糕

Strawberry Tiramisu 士多啤梨提拉米蘇

Oreo Serradura 奧利奧木糠布甸

Peanut Caramel Chocolate Cake 花生焦糖朱古力蛋糕

Pancake Cheese Pudding 班戟芝士布甸

Seasonal Fresh Fruit 時令鮮果

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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