

# Grill Café 派對晚餐

## Let's Celebrate at Grill Café

### 二人套餐 Dinner Package for 2

自助沙律吧 及 是日餐湯 配 蒜茸飽  
Salad Bar & Soup of the Day with Garlic Bread

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自選主菜  
Choice of Main Course

<u>石燒 Stone Grill</u>	每位 Per Person
紐西蘭牛柳 <i>N.Z. Beef Tenderloin</i>	\$258
紐西蘭肉眼牛扒 <i>N.Z. Rib Eye Steak</i>	\$258
紐西蘭西冷牛扒 <i>N.Z. Sirloin Steak</i>	\$258
美國去骨小牛排 <i>U.S. Short Ribs Boneless</i>	\$258
紐西蘭羊扒 <i>N.Z. Lamb Chop</i>	\$258
鮑魚/大蝦拼上列任何一款肉類 <i>Abalone or King Prawn with as above all Items (Choose any one)</i>	\$308
鮑魚拼大蝦 <i>Abalone &amp; King Prawn</i>	\$358

### 廚師推介 Chef's Recommendations

烤燒鱸魚柳煙肉卷配芥末沙律醬 <i>Wrapped Seabass Fillet Roll with Wasabi Mayonnaise</i>	\$258
意式芝士摩利菌焗豬柳 <i>Baked Pork Medallion with Morel Sauce</i>	\$258
香煎三文魚扒拼帶子 <i>Pan Fried Salmon and Scallop with Pesto Sauce</i>	\$258
芝士香檳汁焗大蝦 <i>Baked King Prawn with Champagne Sauce</i>	\$258
海盜式燒香辣羊鞍 <i>Roasted Lamb Rack with Olives and Red Chili</i>	\$258
地中海式海鮮大會 <i>"Mediterranean Style" Seafood Combination</i>	\$278
扒燒黑椒鴨胸拼鵝肝配砵酒汁 <i>Grilled Peppered Duck Breast and Foie Gras with Port Wine Sauce</i>	\$278

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自助甜品 及 咖啡或茶  
Desserts & Coffee or Tea

(另加一服務費 Plus 10% service charge)

### 優惠包括 Privileges include :

- 餐前飲品 或 餐後甜酒 (惠顧第二杯半價優惠) Mixed Drinks or Liqueur (Half Price on the 2<sup>nd</sup> Drink)
- 紅/白餐酒 (每客一杯) Red/White Wine (One glass per person)