

Grill Café 派對晚餐

Let's Celebrate at Grill Café

四人套餐 Dinner Package for 4

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

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自選主菜
Choice of Main Course

	<u>每位</u> <u>Per Person</u>
石燒 Stone Grill	
美國無骨肋排牛扒 <i>U.S. Short Ribs Boneless</i>	\$280
荷蘭特級牛仔扒 <i>Holland Veal Loin Steak</i>	\$280
新西蘭牛柳 <i>N.Z. Beef Tenderloin</i>	\$280
新西蘭肉眼牛扒 <i>N.Z. Rib Eye Steak</i>	\$280
新西蘭西冷牛扒 <i>N.Z. Sirloin Steak</i>	\$280
新西蘭羊扒 <i>N.Z. Lamb Chop</i>	\$280
鮑魚/龍蝦尾(半殼)/大蝦拼上列任何一款肉類 <i>Abalone, Half Shell Lobster Tail or King Prawn with as above all Items (Choose any one)</i>	\$340
鮑魚/龍蝦尾(半殼)/大蝦(任選兩款) <i>Abalone / Half Shell Lobster Tail / King Prawn (Choose any two items)</i>	\$380

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>	\$280
香煎三文魚扒拼帶子 <i>Pan Fried Salmon and Scallop with Pesto Sauce</i>	\$280
海盜式燒香辣羊鞍 <i>Roasted Lamb Rack with Olives and Red Chili</i>	\$280
地中海式海鮮大會 <i>"Mediterranean Style" Seafood Combination</i>	\$290
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>	\$290

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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 :

1. 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 2nd Drink)
2. 紅 或 白餐酒 1 瓶 One Bottle of House Wine
3. 鮮忌廉蛋糕 1 磅 (需提前一天預訂) One Pound Fresh Cream Cake (24 hours advance reservation required)