



Semi Buffet Lunch

12:00 - 14:30
(Last Order 14:00)

SALADS AND APPTISERS

沙律及前菜

+

MAIN COURSE (choose 1)

精選主菜 (請選一款)

- ◆ Fried Rice with Assorted Seafood and Crab Roe
海皇蟹子炒飯
(Prawn, Scallop, Diced Fish Fillet)
- ◆ Spicy Boiled Beef Chili in Chongqing Style with Rice
重慶水煮牛肉配白飯
(Red Chilies, Sichuan Peppercorns, Dried Bird's Eye Chilies, Soy Bean Sprouts, Sliced Celtuce)
- ◆ Fried Cod Fish in "Bei Feng Tong" Style with Rice
避風塘鱈魚粒配白飯
(Crispy Golden Garlic, Dried Bird's Eye Chilies)
- ◆ Carbonara
卡邦尼意粉
(Egg Yolk, Bacon, Onion, Garlic, Cream, Parmigiano Reggiano)
- ◆ Truffle Porcini Fettuccine
黑松露燴牛肝菌寬條意粉
(Wild MushRoom, Parmigiano Reggiano)
- ◆ Beef Cheek Ragu Rigatoni
燴和牛面珠短通粉 +\$58
(Beef Stock, Thyme, Parmigiano Reggiano)
- ◆ Pan-Seared Scallops with Basil Pesto Spaghetti
香煎帶子伴羅勒青醬意粉 +\$58
(Pine Nut, Basil, Garlic, Parmigiano Reggiano)
- ◆ Pan-Seared Salmon Fillet with Fish Cream Sauce
香煎三文魚柳伴法式忌廉魚鮮醬 +\$58
(Seasonal Vegetables)
- ◆ Pan-Fried Iberico Pork Rack with Apple Puree
西班牙黑毛豬鞍伴蘋果蓉 +\$58
(Marshes Potatoes, Baby Corn)
- ◆ Grilled Australian Sirloin Steak
烤澳洲西冷牛扒 +\$138
(Roasted Baby Potatoes, Seasonal Vegetables)

+

Desserts

特色甜品

- ◆ Unlimited Salad, Appetizer and Dessert Bar.
無限量供應沙律、前菜及甜品。
- ◆ Menu includes free-flow orange juice and soft drinks.
套餐已包括橙汁及汽水無限量暢飲。
- ◆ Coffee or Lemon Tea
咖啡 或 檸檬茶 +\$18
- ◆ VEGETARIAN / 素

*Sparkling & Mineral Water at \$68 per bottle. 有汽礦泉水及礦泉水每瓶 \$68 (750ml)

*All prices are in HKD and subject to 10% service charge. 所有價目均以港幣計算並設加一服務費

2/F, WAN CHAI FERRY PIER, WAN CHAI, HONG KONG 灣仔渡輪碼頭2樓

\$198 每位
Per Head

MENU CODE : L2512

f @ PIER_1929



精選

商務午市套餐

三道菜 3-Course

黑瑪卡螺頭燉鶉鴉
Double-boiled Quail Soup with
Black Maca and Conch

(二選一 Pick One)

避風塘鱈魚粒
Fried Cod Fish Cubs with Garlic and Chili
in "Bei Feng Tong" Style

或 Or

黃金炸蝦球
Golden Fried Prawn Balls

(二選一 Pick One)

蟹肉扒時蔬
Braised Seasonal Vegetables with Crabmeat

或 Or

玉蘭沙茶炒和牛
Stir-fried Wagyu Beef with
Chinese Kale in Sacha Sauce

套餐配以 Served with

絲苗白飯
Steamed Rice

(+\$45) To add a pot of **PAPER & TEA** caffeine-free
organic herbal tea

PAPER & TEA 無咖啡因有機草本茶 乙壺 (+\$45)

每位 \$198 Per Person
兩位起 Minimum 2 persons

另收加一 服務費 Subject to 10% Service Charge

商務午市套餐

六道菜 6-Course

六頭鮑魚伴花菇
Braised Whole Abalone (6-head) with
Shiitake Mushroom

松露帶子粒炒蛋白
Egg White Scramble with Scallop and Truffle

黑瑪卡螺頭燉鶉鴉
Double-boiled Quail Soup with
Black Maca and Conch

重慶水煮牛肉
Spicy Boiled Beef Chili
in Chongqing Style

蟹肉扒時蔬
Braised Seasonal Vegetables with Crabmeat

海皇蟹子炒飯
Seafood Fried Rice with Crab Roe

Served with a pot of **PAPER & TEA** caffeine-free
organic herbal tea

PAPER & TEA 無咖啡因有機草本茶 乙壺

每位 \$488 Per Person
兩位起 Minimum 2 persons

另收加一 服務費 Subject to 10% Service Charge

