



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



12:00 - 14:30

精選

商務午市套餐

三道菜 3-Course

五指毛桃螺頭燉豬腱
Double-boiled Pork Shank Soup with
Hairy Fig and Sea Whelk

(二選一 Pick One)

避風塘鱈魚粒
Fried Cod Fish Cubes 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

沙茶和牛炒時蔬
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

翡翠蝦球炒蘭花蚌
Sautéed Prawns and Coral Clams with
Vegetables

五指毛桃螺頭燉豬腱
Double-boiled Pork Shank Soup with
Hairy Fig and Sea Whelk

菠蘿咕嚕肉
Sweet and Sour Pork with Pineapple

什菌浸時蔬
Poached Assorted Mushrooms and
Seasonal Vegetables

瑤柱蛋白帶子粒炒飯
Conpoy, Diced Scallop and
Egg White Fried Rice

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

