



Semi Buffet Lunch

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

UNLIMITED 無限量供應

SALAD, SOUP and APPETIZERS
沙律、湯及前菜

PICK ONE 選一款

MAIN COURSE
精選主菜

UNLIMITED 無限量供應

DESSERTS and DRINKS
特色甜品及飲品

MAIN COURSE SELECTIONS (choose 1 選一款)

- ◆ Scallop, Egg White and Crab Roe Fried Rice
蛋白帶子粒蟹籽炒飯
(Diced Scallop, Diced Vegetable)
- ◆ Stir-fried Wagyu Beef in Sacha Sauce with Rice
沙茶和牛 配白飯
(Peanut, Fish Gravy, Sesame, Shallot Root, Garlic, Chili)
- ◆ 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 with Mentailo
明太子卡邦尼意粉
(Egg Yolk, Bacon, Onion, Garlic, Cream, Parmesan Crisps)
- ◆ Truffle Porcini Fettuccine
黑松露燴牛肝菌寬條意粉
☞ (Wild Mushroom, Parmesan Tuile)
- ◆ Braised Oxtail with Bell Pepper and Fusilli
紅波椒法式燉牛尾螺絲粉 +\$38
(Beef Stock, Thyme, Parmesan Tuile, Cherry Tomato)
- ◆ Basil Pesto Spaghetti with Pan-seared Scallop
香煎帶子 伴羅勒青醬意粉 +\$58
(Pine Nut, Basil, Garlic, Parmesan Crisps)
- ◆ Pan-seared Salmon Fillet
香煎三文魚柳 配番茄莎莎日本柚子汁 +\$58
(Seasonal Vegetables, Yuzu Juice, Chopped Tomato)
(Shallot, Parsley, Sesame Oil, Soya Sauce)
- ◆ Pan-fried Iberico Pork Rack
西班牙黑毛豬鞍 配蘋果蓉 +\$58
(Marshed Potatoes, Baby Corn, Apple Puree)
- ◆ U.S. Angus Beef Tenderloin Steak
美國安格斯牛柳 +\$138
(Roasted Baby Potatoes, Vegetables, Rossini Sauce)

- ◆ Unlimited serving of Salad, Soup, Appetizer and Dessert
無限量供應沙律、湯、前菜及甜品
- ◆ Unlimited serving of Orange Juice and Soft Drinks
無限量供應橙汁及汽水
- ◆ Coffee or Lemon Tea
咖啡 或 檸檬茶 +\$18
- ◆ House Bottled Beer, House Red Wine or House White Wine
樽裝啤酒 或 紅白餐酒 +\$38

\$198 每位
Per Person

☞ 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

f @ PIER_1929



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

