



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

MENU CODE: L2646

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)

避風塘鱔魚粒

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 Seasonal Vegetables 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

避風塘鱔魚粒

Fried Cod Fish Cubes with Garlic and Chili in "Bei Feng Tong" Style

五指毛桃螺頭燉豬腱

Double-boiled Pork Shank Soup with Hairy Fig and Sea Whelk

黑醋小排骨

Crispy Pork Ribs w/ Black Vinegar

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

