



OSIRIS

GREEN

AROUND THE GLOBE SEMI-BUFFET DINNER

環球佳餚半自助晚餐

Available on Saturdays and Sundays 逢星期六及星期日供應

1 Seafood Appetizer (adult only) + Buffet Station + 1 Main Course

1 Juice + 1 Coffee or Tea

1 海鮮頭盤 (只限成人) + 自助美食 + 1 主菜 + 1 果汁 + 1 咖啡 或 茶

每位成人 **\$628** per adult

每位小童 **\$398** per child (ages 3-11 歲)

SEAFOOD APPETIZER 海鮮頭盤

Canadian Snow Crab Leg (100 g), Sake-marinated Abalone (1 pc)

Pacific Sea Prawns (2 pcs), Half Cut Cooked Boston Lobster

加拿大雪蟹腳 (100 克)、清酒煮鮑魚 (1 隻)、太平洋海蝦 (2 隻)、半隻波士頓熟龍蝦
or 或

Normandie No. 2 (2 pcs) and Chef's Oyster Selection (4 pcs)

諾曼第生蠔 No.2 (2 隻) 及 主廚精選生蠔 (4 隻)

or 或

Grilled King Crab Leg (180 g) (Additional \$70)

燒帝王蟹腳 (180 克) (另加 \$70)

BUFFET STATION 自助美食

DAILY SALAD & APPETIZER 精選沙律及頭盤

A Selection of Fine Cheeses 精選芝士拼盤

Walnut, Emmental, Goat, Camembert, Brie, Cheddar, Blue 核桃、艾曼塔、羊奶、卡芒貝爾、車打、藍芝士

A Selection of Cold Cuts 冷盤火腿

12 Months Parma Ham with Melon 12 個月巴馬火腿配哈密瓜 [P]

Pan-fried Scallops with Caviar 香煎帶子伴魚子醬

Jumbo Crab Meat with Mango and Avocado 珍寶蟹肉牛油果芒果沙律

A Selection of Over 10 Salads and Appetizers 超過十款蔬菜沙律及頭盤

SOUP 湯

Boston Seafood Chowder

波士頓海鮮周打湯 [D]

Double-boiled Chicken Soup with Snow Fungus and Fresh Coconut

雪耳椰子雞燉湯 [P]

PREMIUM DESSERT 精緻甜品

A Selection of Over 10 Desserts 超過十款精緻甜品 [D][N]

AKKMORE™ Blueberry Soft Serve / Yogurt Sundae 藍莓新地 或 乳酪味新地 [D]

[B] – Contains Beef 含牛肉

[D] – Contains Dairy Products 含奶製品

[N] – Contains Nuts 含乾果

[P] – Contains Pork 含豬肉

[V] – Vegetarian 素菜

Price is in HKD and subject to 10% service charge 價目以港幣計算及需另收加一服務費

MAIN COURSE 主菜



Argentinian Grass-fed Beef Tomahawk (1.2 kg, for 4 persons)

阿根廷斧頭扒 (1.2 公斤、供四位用) [B]

French Fries, Seasonal Vegetable, Herb Gravy Sauce 薯條、時令薯菜、香草燒汁

Oven Roasted Barramundi

烤焗盲鱧魚

Green Brassica, Winter Melon, Shiitake, Chicken Broth 小棠菜、冬瓜、冬菇、雞湯

Pan-fried Canadian Scallop Risotto with Lobster Sauce

香煎加拿大帶子龍蝦汁意大利飯 [D]

Parmesan Cheese, Cream, Onion, Butter 巴馬臣芝士、忌廉、洋蔥、牛油



Southern Smoked Beef Rib Eye Steak with Foie Gras (400 g) (Additional \$128 for two persons)

南美煙燻肉眼扒配鴨肝 (400 克) (另加 \$128 供兩位用) [B]

Fresh Asparagus, Seasonal Vegetable, Foie Gras, Gravy 新鮮蘆筍、時令薯菜、鴨肝、鴨肝汁

Grilled U.S. Kurobuta Pork Chop with Black Truffle Sauce

燒美國極黑豚 配黑松露汁 [A] [D] [IN] [P]

Herb New Potato, Seasonal Vegetable 香草新薯、時令薯菜

Grilled Grass-fed Lamb Rack with Rosemary Gravy Sauce

燒草飼羊架 配迷迭香草汁 [A] [D] [IN]

Herb New Potato, Seasonal Vegetable 香草新薯、時令薯菜

Add-ons 滋味升級

Pan-fried Foie Gras (1 pc) (Additional \$68)

香煎鴨肝 (1 件) (另加 \$68)

ADD \$48 PER PERSON TO UPGRADE TO OUR FREE-FLOW BEVERAGES PACKAGE!

另加 \$48 可升級享用無限添飲以下餐飲！

Wine 葡萄酒

Selected Sparkling, White or Red Wine
精選氣泡酒、白酒、紅酒

Juice 果汁

Orange or Grapefruit Juice
橙汁、西柚汁

Soft Drink 汽水

Selected Soft Drink
精選汽水



Uses Azul Natural Beef, winner of the "2023 World Steak Challenge", imported from OSIRIS for GREEN.
採用「2023年世界牛扒挑戰賽」冠軍——Azul天然牛肉，由OSIRIS進口到港供應於GREEN。

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