

SAVVY

Monday – Thursday 星期一至四

Delicacies from the Cold Table with a main course and a treat from the SAVVY Dessert Trolley
精選自助頭盤配主菜及 SAVVY 餐車精緻甜點

Adult \$468 成人 / Child \$308 小童

Additional \$48 for a glass of selected wine, soft drink or juice 另加\$48 享用餐酒、汽水或果汁一杯

Main Course 主菜



Roasted Chicken, Thai Herbs, Rice
泰式香草原隻燒雞配絲苗白飯

N Pad Thai, Shrimp, Pressed Tofu, Bean Sprouts, Peanuts, Spring Onion
泰式炒金邊粉



North Indian Chicken, Traditional Condiments, Baked Naan
印式奶油咖喱雞配烤餅

N Nasi Lemak, Fried Chicken, Prawn Cracker, Deep-Fried Egg, Sambal Balado
馬來西亞炸雞配脆蝦片及炸雞蛋

Braised Abalone, Mushrooms, Vegetables, Oyster Sauce, Fried Rice
紅燒鮑魚配時菜鮮菇及炒飯

N Bento Box, Miso Salmon
日式三文魚定食

Grilled Lamb Rack, Potato, Carrot, Rosemary Jus (additional \$38)
烤羊扒配薯菜及迷迭香汁 (另加\$38)

Grilled Scallops, Mashed Potato, Cucumber, Tomato Salsa
香煎帶子配青瓜番茄沙沙醬



S N Coconut Beef “Rendang”, Prawn Cracker, Deep-fried Egg, Sambal Balado
巴東牛肉配脆蝦片及印尼炸雞蛋

S Australian Wagyu, Sautéed Zucchini, Purple Potato with Pepper Sauce (additional \$48)
澳洲和牛配意大利青瓜、紫薯及黑椒汁 (另加\$48)



V Indian Curry Vegetables, Traditional Condiments, Baked Naan
印式咖喱素菜配印度烤餅

N Pan-Sautéed Prawn, XO Sauce, Asparagus, Cashew Nuts
鮮露筍腰果炒海蝦

Inclusive of coffee or tea 奉送咖啡或茶

Prices are subject to a 10% service charge 以上價目另收加一服務費

V Vegan 純素

S SAVVY

N Nuts 含花生

Please inform our server if you have any dietary restrictions or allergies

如有任何喜好或食物敏感，請與我們的服務員聯絡

SAVVY

Friday – Sunday, Public Holidays & Eve of Public Holidays 星期五至日、公眾假期及其前夕

Delicacies from the Cold Table with a main course and a treat from the SAVVY Dessert Trolley
精選自助頭盤配主菜及 SAVVY 餐車精緻甜點

Adult \$528 成人 / Child \$368 小童

Additional \$48 for a glass of selected wine, soft drink or juice 另加\$48 享用餐酒、汽水或果汁一杯

Main Course 主菜



Roasted Chicken, Thai Herbs, Rice
泰式香草原隻燒雞配絲苗白飯

N Pad Thai, Shrimp, Pressed Tofu, Bean Sprouts, Peanuts, Spring Onion
泰式炒金邊粉



North Indian Chicken, Traditional Condiments, Baked Naan
印式奶油咖喱雞配烤餅

N Nasi Lemak, Fried Chicken, Prawn Cracker, Deep-Fried Egg, Sambal Balado
馬來西亞炸雞配脆蝦片及炸雞蛋

Braised Abalone, Mushrooms, Vegetables, Oyster Sauce, Fried Rice
紅燒鮑魚配時菜鮮菇及炒飯

N Bento Box, Miso Salmon
日式三文魚定食

Grilled Lamb Rack, Potato, Carrot, Rosemary Jus (additional \$38)
烤羊扒配薯菜及迷迭香汁(另加\$38)

Grilled Scallops, Mashed Potato, Cucumber, Tomato Salsa
香煎帶子配青瓜番茄沙沙醬



S N Coconut Beef “Rendang”, Prawn Cracker, Deep-fried Egg, Sambal Balado
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S Australian Wagyu, Sautéed Zucchini, Purple Potato with Pepper Sauce (additional \$48)
澳洲和牛配意大利青瓜、紫薯及黑椒汁 (另加\$48)



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印式咖喱素菜配印度烤餅

N Pan-Sautéed Prawn, XO Sauce, Asparagus, Cashew Nuts
鮮露筍腰果炒海蝦

Inclusive of coffee or tea 奉送咖啡或茶

Prices are subject to a 10% service charge 以上價目另收加一服務費

Free-flow packages 無限添飲禮遇

Free-flow Veuve Clicquot Yellow Label Champagne N.V. at an additional \$388 per person
每位另加港幣\$388 無限量享用凱歌黃牌香檳

Free-flow Chateau Leroy-Beauval Marquise de Leroy-Beauval Brut Blanc or Rosé at an additional \$218 per person
每位另加港幣\$218 無限量享用 Chateau Leroy-Beauval 氣泡酒或玫瑰氣酒

Free-flow Draught Beer or Fresh Juice or Soft Drinks at an additional \$148 per person
每位另加港幣\$148 無限量享用生啤酒或鮮果汁或汽水

V Vegan 純素

S SAVVY

N Nuts 含花生

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