

Daily Specials

March



Wagyu Beef Burger Monday

Wagyu patty, cheese, crispy bacon, fresh tomato and fries

\$198

Red Wine - The Musician Cabernet / Shiraz Coonawarra, Australia

\$128/glass



Roast Whole Chicken Tuesday

Stuffed with risotto, served with sautéed vegetables (Share for 2)

\$600

Red Wine - Chianti Classico, Fonterutoli, Mazzei, DOCG, Italy

\$148/glass



Cochinillo Asado Wednesday

Roasted suckling pig with homemade apple sauce and truffle mashed potato or fries (Share for 2)

\$600

Red Wine - Arboleda Carmenera, Colchagua, Valley, Chile

\$138/glass



Wagyu Beef Thursday

Grilled Wagyu Flap Meat (300 grams) with fries

\$200

Red Wine - Catena Zapata Malbec Mendoza, Argentina

\$138/glass



Lobster Friday

Char-grilled whole fresh live Boston lobster (500g)

\$360

White Wine - Katnook Estate, Chardonnay, Australia

\$118/glass



Roast Prime-Rib Saturday

GRAND Cut (16oz bone-in)

\$490

HARBOUR Cut (12oz)

\$390

TASTING Cut (10oz)

\$360

Served with baby vegetables and baked potato or fries gravy and horseradish cream

Red Wine - Montes Alpha Cabernet Sauvignon, Chile \$118/glass

Each guest can pay additional \$60 to enjoy one of the followings and is limited to order once only:
 - Lobster Bisque
 - Caesar Salad

Supplement of \$30 for one coffee or tea

Location Reservation
G/F, Hotel | 2996 8433

Remarks

- Subject to 10% service charge
- Menu is subject to change without prior notice
- Available for dinner time
- All discounts are not applicable