

Luna Sea World Tour HK Reboot ~to the new moon~
Dinner Buffet 自助晚餐
Arena Kitchen on Level 1 一樓 Arena Kitchen

Salads 沙律

Assorted French Lettuce (Veg) 法式精選什菜 (素)

Appetizers 頭盤

(6 kinds of cold platters will be served daily 每天精選以下其中 6款)

Antipasti (Veg) 意式雜頭盆 (素)

(Marinated Black and Green Olive, Roasted Mixed Bell Pepper Confit, Garlic Confit with Rosemary)
(黑橄欖, 青橄欖, 橄欖油浸雜椒, 香草蒜頭)

Hokkaido Cold Tofu with Minced Salmon & Sesame Dressing 北海道凍豆腐

Hot Spring Egg with Soya Dressing 日式溫泉蛋

Marinated Baby Octopus in Olive Oil / Parma Ham with Melon 橄欖八爪魚仔 / 巴馬火腿伴蜜瓜

Salmon Rilletes on Garlic Toast 三文魚醬配香蒜多士

Sliced Tomato with Buffalo Cheese & Basil Oil 蕃茄芝士片配香草油

Roasted Japanese Purple Potato (Veg) / Beetroot Hummus with Papadum (Veg) 燒日式蕃薯 (素) / 紅菜頭雞豆蓉 (素)

Braised Winter Melon in Dried Bonito Stock (Veg) 木魚花燴冬瓜 (素)

Pumpkin Salad (Veg) / Nama Eda (Veg) 南瓜沙律 (素) / 枝豆 (素)

Roasted Whole Sweet Corn with Chili & Lime (Veg) 青檸辣椒燒粟米 (素)

Soba 日式冷麵

Assorted Cold Soba with Condiments 精選日式冷麵

Soup 熱湯

Lobster Soup with Cognac 龍蝦湯

Carving 燒肉銀車

Roasted Rib-eye of Beef with Thyme Gravy 烤肉眼扒配香草汁

Hand Roll, Maki and Sushi 日式手卷, 卷物及壽司

Hand Roll & Sushi (Salmon, Tuna, Octopus, Tamago) 手卷&壽司 (三文魚, 吞拿魚, 八爪魚, 日式甜蛋)

Maki (Cucumber, Tamago, Roasted Eel) 卷物 (青瓜, 日式甜蛋, 燒鰻魚)

Mini Sashimi Rice 迷你魚生飯

Hot Dishes 熱盤

Spaghetti with Bacon in Creamy Sauce 白汁煙肉意粉

Sautéed Potato with Onion (Veg) 洋蔥炒薯 (素)

Desserts 甜品

Fresh Fruit Salad / Matcha Cream Cake / Ginger Crème Brûlée /

Okinawan Sweet Potato Cheese Cake / Jellied Orange / Banana-misu / Lemongrass Panna Cotta

鮮果沙律/咖啡芝士餅/法式薑味燉蛋/沖繩蕃薯芝士餅/香橙啫喱/香蕉芝士餅/香茅意式奶凍

Coffee or Tea 咖啡或茶

每位港幣 HK\$168* per person

(Veg) - Vegetarian Choices (素) - 素食選擇

**Price is subject to 10% service charge 另收加一服務費*