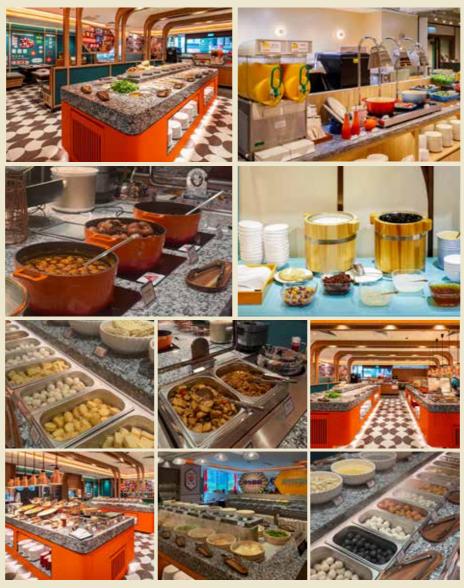
Other Food Selections — 其他食物选项



Snacks, Desserts & Drinks Buffet Counter — 小吃、甜品与饮料自助区



Terms and Conditions: Valid for dine-in only • Prices are in accordance to each set at respective seating time • Dining duration is 80 minutes based on time of seating, last order will be 20 minutes before end of dining time • Each All-You-Can-Eat set is inclusive of selection of one soup base, free-flow food ingredients at buffet counters, drinks at drinks counter and unlimited snacks and condiments from condiments counter • Surcharge of \$3 per person applies during weekends and Public Holidays • Add-on orders will be charged at à la carte prices • All diners seated at the same table are required to select the same set • Food wastage will be charged at \$10 per 100gram • Student and senior citizen discounts are only valid from Mondays to Fridays before 4.30pm, excluding Public Holidays • Present valid student pass or senior citizen card to entitle discount • Child discount is valid for children between 5-12 years old, children below the age of 5 dine for free • Discount given is before surcharge, service charge and prevailing GST • Student and senior citizen discounts are not valid in conjunction with other discounts, promotions or vouchers • Prices are subject to service charge and prevailing GST • Items are available while stocks last • Management reserves the right to amend terms and conditions of the promotion without prior notice.



Langest All-You-Can-Eat 進式 最大的吃到饱 (H.K. Style Hotpot) 火锅

COMES WITH BUFFET COUNTER

80 min 个人小火锅 INDIVIDUAL HOTPOT

Pork & Chicken Value Set 猪与鸡肉 超值套餐

From

Student & **Senior Citizens** (60 years old and above) \$3 OFF

Children (5-12 years old) **50% OFF**













9 Soup Bases Selection 9种汤底选择

Each set is entitled for one soup base selection only 每人可选一种汤底

Freshly brewed daily with fresh ingredients



Experience the taste of Hong Kong with our Satay Soup Base, combining roasted peanuts and spices

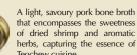
体验浓郁的港式风味沙爹汤底,灵感源自香港地道美食。这款汤底结合了烤花生和香料,散发出 淡淡的坚果香气和微微的烟熏味,为您的火锅增添港式独特风味。



Soup Base 番茄玉米汤底

Nutritious, light and refreshing, full of vitamin C, antioxidants and other nutrients, whet your appetite with a pot of sweet and sour flavours.

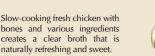
鲜红多汁的番茄不但是获取维他 命C的最佳选择,它也富有着高 蛋白质、抗氧化剂和许多其他的 营养成份。这锅营养又清甜的维 他命C番茄玉米锅保证能激起您 的食欲,让您的胃口大增。



猪骨虾米潮州汤底

Teochew cuisine.

融合了精致的海鲜、虾米和芳 香的香料, 完美呈现香港传统 潮州菜的精髓。



清炖鸡汤底

新鲜的鸡肉、骨头和各种材料。 慢炖而成, 保留了鸡肉的原汁原 味。清炖鸡汤汤底不仅清甜,而 且富含鸡肉的精华, 让火锅食材 在其中涮煮后更加美味。

以清澈的鸡汤为基础, 汤底采用



A milky pork bone broth infused authentic Szechuan chilli oil, dried chillies and peppercorn, experience a bold fusion of richness and heat.

浓郁与辛香的绝妙融合, 以精 选猪骨慢火熬煮,成就醇厚乳 白的高汤, 层层堆叠自然鲜 香。加入正宗川式辣油、干辣 椒与花椒, 带来麻中带辣、香 中带劲的多重口感。火候十 足、香气四溢,是热爱重口味 饕客的不二之选。



Savour the creamy richness of century egg with the fresh, aromatic lift of coriander, capturing the essence of Hong Kong's culinary heritage.

融合了世纪皮蛋的浓郁口感和 香菜的清新芳香,完美展现了 香港独特的烹饪传统。适合喜 爱大胆,浓郁口味的人士,带 来正宗港式风味的火锅体验。



An option for vegetarians, this pot is filled with the flavours and benefits of mushrooms. and could be the answer to a healthier body.

虫草花珍菌汤底(素

采用了各种的菌类来熬煮,如 宝贵的野菌、虫草花以及鲜冬 菇等等。素食者也适合食用。



Authentic Pork Bone

A timeless classic crafted through hours of slow simmering using premium pork bones, for a rich, creamy broth packed with collagen.

历经长时间文火慢炖,精选猪 骨精心熬制而成, 汤色乳白浓 郁,满载骨胶原与自然鲜香。 口感醇厚温润, 不添加人工 香料, 还原最真实的滋味。



Indulge in the iconic flavours of Thailand with lemongrass, kaffir lime leaves, Thai chillies, and lime juice; for the perfect harmony of spicy, sour, and

酸辣开胃、香气四溢, 尽显泰 国风情。采用香茅、南姜、泰 式小辣椒、柠檬叶与新鲜青柠 调制而成, 层层堆叠出独有的 辛香与清爽酸味。完美搭配海 鲜、菌菇与蔬菜, 让人一口踏 入热情南洋的味觉之旅。

Lunch 11.45am to 2.30pm 11.00am to 2.30pm Sat, Sun & Public Holidays

Mondays to Fridays

Early Bird Special

First order placed before 11.45am

Not valid on Public Holidays

\$42.90

Tea-time 2.31 pm to 4.30 pm

4.31 pm to 10 pm

Last seating time 8.30pm

Dinner

\$52.90

\$37.90

Mondays to Fridays

Early Bird Special First order placed before 11.45am Not valid on Public Holidays

\$25.90

\$29.90

Lunch 11.45am to 2.30pm 11.00am to 2.30pm Sat, Sun & Public Holidays

Tea-time 2.31 pm to 4.30 pm

Dinner 4.31 pm to 10pm Last seating time 8.30pm \$25.90

\$37.90

Mondays to Fridays

Early Bird Special First order placed before 11.45am Not valid on Public Holidays

Lunch 11.45am to 2.30pm 11.00am to 2.30pm

Tea-time 2.31 pm to 4.30 pm

Dinner 4.31 pm to 10 pm Last seating time 8.30pm

\$23.90

\$19.90

\$29.90

折扣 \$3

Wagyu Beef Luxury Set 和牛至尊套餐

Exclusive Ingredients

- Australian / US Wagyu Beef 澳洲/美国和牛
- Japan Pork Belly 日本花肉
- **Abalone Prawn Paste** 鲍鱼虾滑

Inclusive of items from Beef & Seafood Premium Set and Pork & Chicken Value Set

Beef & Seafood Premium Set

牛肉海鲜豪华套餐

Exclusive Ingredients

- Sliced US Beef 美国牛肉
- Sliced Lamb 羔羊肩肉
- Sliced Kurobuta Pork 特选黑豚肉
- Sliced Premium Pork Collar 精选香启猪肉片
- Fresh Scallop 鲜带子
- Fresh White Sea Prawn 深海大白虾
- Fresh Sliced Fish
- Ebiko Prawn Paste 鱼子虾滑
- Prawn Dumpling 珍宝鲜虾水饺

Fried Beancurd Skin

韭菜鲜肉饺子

Pork and Chives Dumpling

50%

OFF 折扣

Inclusive of items from Pork & Chicken Value Set

Pork & Chicken Value Set 猪与鸡肉超值套餐

Available Ingredients

- **Sliced Pork Belly** 嫩猪肉(花肉)
- Sliced Pork Collar 香肩豬肉片(梅头肉)
- 香滑腌制精选去骨鸡肉片
- Marinated Sliced Chicken Thigh

and many more items

Sat, Sun & Public Holidays 星期六,日与公共假日 Surcharge 外加 +\$3

Student & Senior Citizen (60 years old and above) Discount 学生与乐龄人士(60岁以上) Mon to Fri before 4.30pm, not valid on Public Holidays 星期一至五下午4点30分前入座,不可用于公共假日

Children (5-12 years old) 孩童 (5-12岁)

Dine For Free (For Children below 5 years old) 免费用餐 (只限五岁以下孩童

• Food wastage will be charged at \$10 per 100 gram •

Wagyu Beef Luxury Set 和牛至尊套餐 —





Beef & Seafood Premium Set 牛肉海鲜豪华套餐









Pork & Chicken Value Set 猪与鸡肉超值套餐



