

Mixed Grilled on Sizzling Plate at Lobby Lounge, Club Bay Wing

4 - 27.10.2024

~ 即叫即做,需時約 20 分鐘 ~ Ready-to-order takes approximately 20 minutes

- 1. \*日式鐵板M6和牛肉眼扒 \$398 Japanese Style M6 Wagyu Rib Eye Steak 配薯格 served with Potato Lattice
- \$258 2. \*鐵板原條羊鞍(5支骨) Grilled Whole Lamb Saddle (5 bones) 配芝士焗粟米脆片及露絲瑪莉汁 served with Nacho & Rosemary Sauce
  - 3. \*美式鐵板雜扒

American Style Mixed Grill (豬扒、牛柳、雞扒、腸仔、煙肉、番茄及粟米 Pork Chop, Beef Fillet, Chicken Steak, Sausage, Bacon, Tomato & Corn) 配薯條及黑椒汁 served with French Fries & Black Pepper Sauce

\$228

\$178

\$148

\*鐵板脆炸龍脷柳 Deep fried Sole Fillet 配芝士焗粟米脆片及他他汁 served with Nacho & Tartar Sauce

\*奉送咖啡/茶 served with Coffee / Tea\*

5. 酥皮龍蝦湯 Lobster Bisque with Puff Pastry

凡惠顧鐵板餐美食,可享追加優惠:

Enjoy Special Price with Every Purchase of Mixed Grilled on Sizzling Plate:

+\$98 享1客酥皮龍蝦湯及1件是日蛋糕 for 1 serve of Lobster Bisque with Puff Pastry & 1 piece of Cut Cake