



Bistro Bloom



SEMI - BUFFET LUNCH 半自助午餐



Self-serve Salad & Dessert Table + Soup from the Kettle
自助沙律 · 甜品吧 + 廚師精選餐湯

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**Spaghetti with Smoked Salmon & Sundried Tomato Cream Sauce**  
煙三文魚 · 半乾蕃茄忌廉汁意大利麵  
198

**Garlic British Pork Loin Chop · Peach Salsa**  
香蒜英國豬柳 · 蜜桃沙沙醬  
253

**Pan-fried Market Fish Fillet · Cognac Lobster Sauce**  
香煎是日精選魚柳 · 干邑龍蝦汁  
276

**Squid in Wild Mushroom Black Truffle Creamy Risotto**  
魷魚黑松露野菌忌廉汁意大利飯  
246



**Selection Du Chef 主廚精選**  
**Petite Beef Steak · Beer Sausage · King Prawn**  
烤小牛扒 · 黑啤酒腸 · 扒大蝦  
306

**Crab Meat Pumpkin Risotto with Lobster au Gratin**  
法式芝士焗龍蝦配蟹肉南瓜汁意大利飯  
276

**U.S Sirloin Steak · Gravy**  
美國西冷牛扒 · 燒肉汁  
298

**John Dee 150 Day Grain Fed Ribeye Steak**  
澳洲150日穀飼肉眼牛扒  
328

**Freshly Brewed Coffee or Tea**  
即磨咖啡或茶



單選

Salad Buffet + Free Drink + Dessert Table 自助沙律吧 + 飲品吧 + 甜品 \$178  
小童 (Child 3-8years) 3-8歲 \$88

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Penne with Beef Meatball Milanese  
米蘭蕃茄牛肉丸長通粉  
198

British Pork Loin Chop · Thyme Gravy  
烤英國豬柳 · 百里香燒肉汁  
253

Pan-fried Salmon Fillet & Japanese Scallop Beurre Blanc Sauce  
香煎三文魚柳 · 芝士焗帆立貝  
276

Crab Meat In Pumpkin Risotto  
蟹肉南瓜汁意大利飯  
246

Selection Du Chef 主廚精選  
Petite Beef Steak · Beer Sausage · Lamb Chop  
烤小牛扒 · 黑啤酒腸 · 羊扒  
306

Linguine in Lobster Creamy Sauce with Lobster au Gratin  
法式芝士焗龍蝦配龍蝦忌廉汁意大利扁麵  
276

U.S Sirloin Steak · Shallot Gravy  
美國西冷牛扒 · 干蔥燒肉汁  
298

John Dee 150 Day Grain Fed Ribeye Steak  
澳洲150日穀飼肉眼牛扒  
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自助沙律 · 甜品吧 + 廚師精選餐湯

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Spaghetti With Japanese Scallops in Truffle Cream Sauce
日本帆立貝黑松露忌廉汁意大利麵
198

Herbs Spring Chicken · Honey-garlic Sauce
香草烤雞 · 香蒜蜜糖汁
253

Pan-fried Cod Fillet · Crab Meat Cream Sauce
香煎鱈魚柳 · 蟹肉忌廉汁
276

Prawns in Lobster Bisque Risotto
海蝦龍蝦汁意大利飯
246



Selection Du Chef 主廚精選
Petite Beef Steak · Beer Sausage · Pork Loin Chop
烤小牛扒 · 黑啤酒腸 · 英國豬柳
306

Lobster Au Gratin & Porcini Creamy Risotto
法式芝士焗龍蝦配牛肝菌意大利飯
276

U.S Sirloin Steak · Black Pepper Cream Sauce
美國西冷牛扒 · 黑胡椒忌廉汁
298



John Dee 150 Day Grain Fed Ribeye Steak
澳洲150日穀飼肉眼牛扒
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小童 (Child 3-8years) 3-8歲 \$88

Price is subject to 10% service charge 另收取加一服務費

For Dine in Only, No Take Away 所有食物只供堂食不設外攜

Minimum purchase one lunch set per person 每人最少消費一份午餐