SEAFOOD BUFFET AND DESSERT TABLE

Enjoy a generous selection of jet-fresh seafood, premium cold-cuts and healthy salads, coupled with a delectable choice of homemade desserts. For those looking for more, "Treat Yourself" by adding one of our selected main courses or "Beef It Up" and add one of our signature steaks.

“TREAT YOURSELF”
Seafood Buffet and Dessert Table  |  Select a Main Course and add 119/per person

- **Steak House Burger**  Onion, Lettuce, Tomato, Cheddar Cheese, BBQ Sauce, Fried Egg, French Fries
- **Whole Sous Vide Cooked Spring Chicken**  Salsa Verde, Cherry Tomato Confit, Roast Potato
- **Fish of the Day**  Butternut Squash Puree, Asparagus, Dill Beurre Blanc
- **Beef Pappardelle**  Tenderloin, Truffle, Mushroom, Asparagus
- **Seafood Spaghetti**  Clams, Mussels, Shrimp, Squid, Light Bisque Sauce
- **Porcini Risotto**  Italian Mushroom, Parmesan, Truffle Oil
- **Fettuccine Bolognese**  Beef and Pork Ragout

“BEEF IT UP”
Seafood Buffet and Dessert Table  |  Select a Steak with Side and add 219/per person

- **8oz Tenderloin**  USDA Grain Fed
- **10oz Hanger Steak**  USDA Cedar Creek Farms, Grass Fed
- **10oz Sirloin**  Argentinian Grass Fed Sirloin
- **10oz Rib Eye**  Argentinian Grass Fed Rib Eye

All served with Bistecca Signature Steak Sauce

Creamed Spinach, Creamed Corn, Glazed Mushrooms, French Fries, Mashed Potatoes, Classic Mac & Cheese

'2 HOURS FREE FLOW WINES'
148/per person

- **Prosecco**  Chiaro Brut, Italy Veneto NV
- **Pinot Grigio**  San Vigilio, Italy Lombardy 2018
- **Montepulciano d'Abruzzo**  Larim, Italy Abruzzo 2017

If you have any allergies, please notify our staff.
All prices are in hong kong dollars and subject to a 10% service charge.