



❧ SEAFOOD BUFFET AND DESSERT TABLE 298 ❧

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 Larinum, 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