

# MAISON GAÏA

## FREE

### ALL YOU CAN EAT BUFFET

#### 免費任食自助吧

(upon each order of main course  
每惠顧一款主食)

精選沙律、前菜、  
配料、餐湯、甜品  
等等任您選擇！

Join Us For  
Weekend  
LIVE MUSIC  
Performance

週末現場表演音樂會



### SIDES

Creamy Mashed Potatoes 薯蓉	\$58
Roasted Potatoes 焗薯仔	\$58
Crispy Fries 脆脆薯條	\$58
Sautéed Spinach 香炒菠菜	\$58
Sautéed Mushrooms 香炒蘑菇	\$58
Truffle Mashed Potatoes 黑松露薯蓉	\$68
Truffle Fries 黑松露薯條	\$78
Roasted Padron Peppers 燒西班牙青椒	\$78



### BEEF FROM THE GRILL

Grilled Prime US Sirloin 香煎美國西冷扒 280gr	\$438
Grilled US Ribeye Steak 香煎美國肉眼扒 330gr	\$498
Grilled Australian Tenderloin 香煎澳洲頂級牛柳 200gr	\$538
Grilled Japanese A4 Wagyu Beef 香煎日本 A4 和牛 150gr	\$598
	200gr \$698
	250gr \$798
Grilled T-Bone Steak 香煎 T 骨牛扒 450-500gr	\$798
Grilled Wagyu Tomahawk Steak 香烤和牛斧頭扒 1.2-1.4kg	\$1488

\*\* Free two servings of salad buffet  
\*\* 附送任食自助吧兩客



### FROM THE SEA

Pan-Seared Norwegian Salmon with Seasonal Vegetables 香煎挪威三文魚配時令蔬菜	\$328
Baked Clams or Mussels 焗蜆或青口 600gr (Garlic White Wine / Tomato Sauce) (大蒜白酒醬 / 番茄醬)	\$338
Grilled Lobster Tail with Wagyu Beef Skirt Steak 燒龍蝦及和牛橫隔肌	\$588
Grilled Whole Lobster and Fries 香煎原隻龍蝦配薯條	\$588
Seasonal Grilled Seafood Platter 雜錦海鮮拼盤 Boston Lobster, Mussels, Clams, Squid, Salmon, Prawns, Seasonal Vegetables	\$638



### SALAD

All-You-Can-Eat Buffet Bar 任食沙律前菜自助吧	\$298
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Free upon each main course order  
凡惠顧一份主食即可免費任食

### ASIDE FROM BEEF

Canadian Pork Rack with Apple Purée 加拿大豬鞍配蘋果蓉	\$368	Baked French Yellow Spring Chicken with Roasted Potatoes 焗法國黃油春雞配燒薯仔	\$368
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### SURF & TURF



Grilled Prime US Sirloin with Seared Foie Gras 香煎美國西冷扒配鵝肝	\$498	Grilled Prime US Sirloin with Grilled Salmon 香煎美國西冷扒配挪威煎三文魚	\$508
Grilled US Ribeye Steak with Roasted Suckling Pig 香煎美國肉眼扒配烤西班牙乳豬	\$668	Grilled US Ribeye Steak with Grilled Lobster Tail 香煎美國肉眼扒配燒龍蝦尾	\$668
Grilled Australian Tenderloin with Seared Foie Gras 香煎澳洲頂級牛柳配鵝肝	\$598	Grilled Australian Tenderloin with Grilled Lobster Tail 香煎澳洲頂級牛柳配龍蝦尾	\$798

### SAUCES

All Steaks Come with One of the Below Sauces 所有牛扒均付上一款醬汁

Teriyaki  
日式燒汁

Herb Butter  
香草牛油

Port Wine  
紅酒汁

Green Pepper  
青胡椒燒汁