

# YAMM SIGNATURE BUFFET

AN INTERNATIONAL KITCHEN OFFERING A VARIED ARRAY OF GLOBAL AND PAN-ASIAN CUISINES.

YAMM SHOWCASES AN INTERNATIONAL BUFFET AND A LA CARTE MENU, SERVED THROUGHOUT THE DAY. THE ABUNDANT BREAKFAST, LUNCH, TEA AND DINNER BUFFETS OFFER JAPANESE, INDIAN, SOUTHEAST ASIAN AND WESTERN DISHES, AS WELL AS DELECTABLE, HANDCRAFTED DESSERTS.

WELCOME TO YAMM.

YAMM提供自助餐及自選菜單，為全天候供應多種環球及亞洲美食之國際廚房。

由豐富自助早、午、下午茶及晚餐，以至日本、印度、東南亞及西方各國的特色佳餚，甚至自家製的美味甜點均一應俱全。

歡迎蒞臨YAMM。

## LUNCH BUFFET

12.00NOON - 2.30PM  
MONDAYS - SATURDAYS

HK\$228 PER PERSON / HK\$138 PER PERSON(3-11 YEARS OLD)

## BRUNCH BUFFET

11.30NOON - 3.00PM  
SUNDAYS

HK\$368 PER PERSON(ADULTS) / HK\$218 PER PERSON(3-11 YEARS OLD)

## AFTERNOON-TEA BUFFET

3.30PM - 5.45PM  
SATURDAYS, SUNDAYS

HK\$208 PER PERSON(ADULTS) / HK\$128 PER PERSON(3-11 YEARS OLD)

## DINNER BUFFET

6.30PM - 10.00PM  
MONDAYS - THURSDAYS  
FRIDAY TO SUNDAY, PUBLIC HOLIDAY & EVE OF PUBLIC HOLIDAY

HK\$538 PER PERSON(ADULTS) / HK\$318 PER PERSON(3-11 YEARS OLD)  
HK\$588 PER PERSON(ADULTS) / HK\$348 PER PERSON(3-11 YEARS OLD)

## 自助午餐

上午十二時至下午二時三十分  
星期一至星期六

每位HK\$228 (成人) / 每位HK\$138 (3-11歲)

## 自助早午餐

上午十一時三十分至下午三時  
星期日

每位HK\$368 (成人) / 每位HK\$218 (3-11歲)

## 自助下午茶餐

下午三時三十分至五時四十五分  
星期六、日

每位HK\$208 (成人) / 每位HK\$128 (3-11歲)

## 自助晚餐

晚上六時三十分至十時  
星期一至四  
星期五至星期日、公眾假期及公眾假期前夕

每位HK\$538 (成人) / 每位HK\$318 (3-11歲)  
每位HK\$588 (成人) / 每位HK\$348 (3-11歲)

A service charge of 10% will be added to your bill  
加一服務費

# JAPANESE PLATTERS

	HK\$
ASSORTED SUSHI PLATTER TORO, TUNA, SALMON, YELLOW TAIL, BOTAN SHRIMPS, JAPANESE UNI 精選壽司拼盤 吞拿魚腩、吞拿魚、三文魚、油甘魚、牡丹蝦、日本海膽	360
ASSORTED SASHIMI PLATTER TORO, TUNA, SALMON, YELLOW TAIL, BOTAN SHRIMPS, JAPANESE UNI 精選刺身拼盤 吞拿魚腩、吞拿魚、三文魚、油甘魚、牡丹蝦、日本海膽	440
JAPANESE TORO 日本吞拿魚腩	
SASHIMI 刺身 (3 PIECES)	360
SUSHI 壽司 (2 PIECES)	230
SCALLOP AND UNI MAKI JAPANESE UNI, SEA-SCALLOP, SALMON CAVIAR, JAPANESE CRESS, LEMON MAYO 海膽帶子卷 日本海膽、帶子、三文魚魚子、日本菜苗、檸檬蛋黃醬	130
RAINBOW ROLL MAKI SEA-SCALLOP, CUCUMBER, TUNA, AVOCADO, YELLOW TAIL, SALMON, SALMON CAVIAR, WASABI MAYO 彩虹卷 帶子、青瓜、吞拿魚、牛油果、油甘魚、三文魚、三文魚魚子、日本青芥蛋黃醬	120
EBI TEMPURA MAKI TEMPURA FRIED FRESH SHRIMP, FLYING FISH CAVIAR, JAPANESE SEAWEED, BASIL MAYO 海老天婦羅卷 鮮蝦天婦羅、飛魚魚子、日本紫菜、香草蛋黃醬	90
SOFT SHELL CRAB MAKI TEMPURA FRIED SOFT SHELL CRAB, CUCUMBER, AVOCADO, FLYING FISH CAVIAR, JAPANESE SEAWEED, CHILI MAYO 軟殼蟹天婦羅卷 軟殼蟹天婦羅、青瓜、牛油果、飛魚魚子、日本紫菜、香辣蛋黃醬	90
CALIFORNIA MAKI AVOCADO, KING CRAB, CUCUMBER, FLYING FISH CAVIAR, JAPANESE SEAWEED, SWEET MAYO 加州卷 牛油果、皇帝蟹、青瓜、飛魚魚子、日本紫菜、香甜蛋黃醬	120

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[N] Dishes with Nuts  
含果仁菜式

[V] Vegetarian Dishes  
素食菜式

# APPETIZERS SOUPS AND SALADS

	HK\$
BLUE FIN TUNA TARTAR CRYSTAL PEAR AND JAPANESE SEA URCHIN 金槍魚他他配日本海膽	160
[V] TOMATO AND BABY BOCCONCINI SALAD ROCKET LEAVES, VIRGIN PESTO AND BALSAMIC VINAIGRETTE 意大利蕃茄水牛芝士沙律	140
YAMM'S CAESAR WRAPPED WITH PROSCIUTTO, CRISPY CROUTONS AND ANCHOVY DRESSING YAMM'S凱撒沙律配意大利火腿	140
ADDITIONAL 加配	
SMOKED SALMON 煙三文魚	60
CHICKEN 雞肉	
SEARED FOIE GRAS WITH DIKON CONFIT AND PORT WINE JUS 香煎鵝肝配砵酒汁	160
CHILLED LOBSTER SALAD TARRAGON AND SHERRY DRESSING 龍蝦香草沙律	160
WILD MUSHROOM CAPPUCCINO GRILLED KILPATRICK OYSTER 野菌忌廉湯配洋葱煙肉焗蠔	90
PRAWN BISQUE WITH WONTONS 大蝦濃湯	90
[V] CREAM OF TOMATO WITH GARLIC CROUTONS 蕃茄濃湯	80

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# SANDWICHES AND BURGERS

	HK\$
YAMM SANDWICH CRISPY BACON, SPRING CHICKEN, SMOKED HAM, AVOCADO, TOMATO, SWISS CHEESE, ON TOASTED FIVE-GRAIN BREAD YAMM'S特級三文治	160
IBERICO HAM BAGUETTE SUN-DRIED TOMATO AND GRUYERE CHEESE 西班牙火腿配法式麵包	240
GRILLED HAM AND CHEESE SANDWICH SMOKED HAM, ENGLISH MUSTARD AND SWISS CHEESE 扒火腿芝士多士	160
GRILLED WAGYU STEAK SANDWICH CHILI JAM AND ONION COMPOTE 炭烤和牛三文治	260
LOBSTER AND SCALLOP BURGER ARUGULA SALAD AND ITALIAN XO SAUCE 鮮龍蝦帶子漢堡	290
GRILLED AUSTRALIAN BEEF BURGER CHEDDAR CHEESE, MUSHROOM CONFIT AND CRISPY BACON 炭烤澳洲特級牛肉漢堡	180
ADDITIONAL 加配 SEARED FOIE GRAS 香煎鵝肝	100

ALL SANDWICHES AND BURGERS ARE SERVED WITH BABY SALAD AND FRENCH FRIES  
所有三文治及漢堡均配有青菜沙律及薯條

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# PASTA AND ENTRÉES

	HK\$
ALL DAY AMERICAN BREAKFAST TWO EGGS ANY STYLE: FRIED, POACHED, SCRAMBLED, OMELETTE OR BOILED, SAUSAGE, GRILLED HAM, HOME-FRIED POTATOES, TOMATO AND MUSHROOM CONFIT 美式早餐	130
SALMON CONFIT GREEN PEA MASHED AND CHAMPAGNE SAUCE 秘製低溫浸三文魚伴香檳汁	220
SLOWLY ROASTED RACK OF LAMB RATATOUILLE AND ROSEMARY JUS 慢燒羊鞍配露絲瑪利汁	220
BRAISED WAGYU CHEEK CREAMY POTATO AND NATURAL JUS 紅酒燴和牛面頰	240
CHAR-GRILLED USDA RIB-EYE 240 GRAMS ROSEMARY POTATOES AND RED WINE JUS 炭烤美國特級肉眼牛扒	260
LOBSTER AND TOMATO RISOTTO GRILLED SEA-SCALLOPS AND BASIL PESTO 扒帶子意大利飯配香草蕃茄龍蝦汁	220
[V] WILD MUSHROOM RISOTTO WHITE TRUFFLE ESSENCE 野菌意大利飯伴白松露菌橄欖油	160
SPAGHETTI CRISPY BACON, ONION AND GARLIC, TOMATO SAUCE 蒜香煙肉蕃茄意大利粉	190
[V] PENNE GRILLED VEGETABLES, MOZZARELLA CHEESE AND BALSAMIC REDUCTION 長通粉配扒野菜,水牛芝士及意大利黑醋汁	160

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# YAMM ON THE SIDE

	HK\$
[V] WOK-TOSSED ASIAN GREENS 清炒時蔬	50
[V] FRENCH FRIES 薯條	38
[V] MINI GARDEN SALAD 田園沙律	50
[V] CREAMED SPINACH 忌廉菠菜	50
[V] SAUTÉED WILD MUSHROOMS WITH GARLIC CONFIT 炒雜菌配燴蒜子	50
HOME-FRIED POTATOES WITH BACON 蒜香煙肉炒薯	50
[V] STEAMED JASMINE RICE 絲苗白飯	28

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# REGIONAL SPECIALTIES

	HK\$
CHAR KWAY TEOW WOK-FRIED FLAT RICE NOODLES WITH SHRIMP, SQUID, FISH CAKE, PRESERVED SAUSAGE AND BEAN SPROUTS 檳城炒貴刁	160
[N] MALAYSIAN CHICKEN CURRY TENDER PIECES OF CHICKEN IN A MALAY CURRY SAUCE, SERVED WITH STEAMED JASMINE RICE AND TRADITIONAL ROTI 馬來咖喱雞	180
HAINANESE CHICKEN RICE TENDER PIECES OF BONELESS CHICKEN POACHED IN ITS OWN BROTH, WITH FRAGRANT RICE AND CHICKEN SOUP 獅城海南雞飯	180
SHRIMP WONTON NOODLE SOUP BRAISED BLACK MUSHROOMS AND SEASONAL VEGETABLES 鮮蝦雲吞麵	120
JAPANESE RAMEN BRAISED PORK LOIN AND KIYUSHIYU BROTH 日式豚肉拉麵	130
BARA CHIRASHI CLASSIC JAPANESE VINEGAR-FLAVORED RICE SALAD TOPPED WITH SASHIMI, PICKLED VEGETABLES AND MISO SOUP 日式魚生飯配麵豉湯	220
YAMM'S DELUXE TEMPURA PLATTER PRAWNS AND A VARIETY OF SEASONAL FISH AND VEGETABLES, LIGHTLY BATTERED AND FRIED TO PERFECTION 天婦羅拼盤	210

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# DESSERTS

	HK\$
MANGO DELIGHT MANGO RAVIOLI WITH LEMONGRASS CONSOMMÉ, MANGO PUDDING, MANGO VANILLA FLAVORED PANNA COTTA 特式芒果拼盤	140
AMERICAN CHEESE CAKE WITH SEASONAL BERRY COMPOTE 美式芝士餅配雜草莓	90
GREEN TEA ICE-CREAM WITH RED BEAN SALSA 日式紅豆綠茶雪糕	90
EARL GREY TEA CHOCOLATE CAKE WITH FOREST BERRIES 伯爵茶朱古力蛋糕配野草莓	90
EXOTIC FRUIT PLATTER WITH LEMON SHERBET 合時鮮果碟伴檸檬雪芭	90
[N] YAMM'S DESSERT PLATTER VANILLA CRÈME BRÛLÉE, BLACK PEPPER STRAWBERRY, GRAND MARNIER, HAZELNUT DACQUOISE WITH CHOCOLATE CREAM YAMM'S 甜品拼盤	140
TRADITIONAL TIRAMISU WITH MOCHA SAUCE 意式芝士餅配朱古力咖啡醬	90

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