

# IVY 盟

## COLD 冷盤

Crab Legs, Mussels, Prawns and Scallops on Ice  
蟹腳、青口、大蝦及帶子

Sashimi of Salmon, Tuna, Sea Bream and Octopus  
三文魚、吞拿魚、鯛魚及八爪魚刺身

Assorted Japanese Sushi  
日式雜錦壽司

Norwegian Smoked Salmon  
挪威煙三文魚

Assorted Continental Cold Cuts  
雜錦凍肉拼盤

Parma Ham with Sweet Melon  
帕爾瑪火腿伴蜜瓜

Seared Herb Crusted Tuna with Aioli  
輕煎香草吞拿魚伴蒜蓉蛋黃醬

SALAD 沙律  
Tomato, Bocconcini and Rocket Leaves with  
Balsamic Basil Vinaigrette  
蕃茄伴水牛芝士及火箭菜配黑醋汁

Mesclun Lettuce  
雜錦生菜

Caesar Salad  
凱撒沙律

Thai Beef Salad  
泰式牛肉沙律

Garden Peach and Duck Salad  
甜桃鴨肉沙律

Idaho Potato Salad with Chive and Sour Cream Dressing  
馬鈴薯沙律配青蔥酸忌廉汁

Fresh Fruit Salad with Almonds  
鮮果杏仁沙律

Served with a Variety of Dressings  
配各款沙律醬汁

SOUP 湯  
Cream of Wild Mushroom with Black Truffle  
黑松露野菌忌廉湯

Served with Continental Bread, Rolls and Butter  
配歐陸式麵包及牛油

CARVERY 烤肉精選  
Roast Australian Rib Eye with Red Wine Gravy and  
Black Pepper Sauce  
燒澳洲肉眼配紅酒燒汁及黑椒汁

## HOT 熱盤

Chinese Barbecued Meat Platter  
中式燒味拼盤

Roast Lamb Rack with Green Pepper Corn Sauce and  
Rosemary  
燒羊架配迷迭香青胡椒汁

Roast Seabass with Capers and Lemon Butter Sauce  
燒海鱸魚配檸檬牛油汁

Pork Loin Cordon Bleu  
哥頓布魯炸豬柳

Indian Chicken Curry with Madras Rice  
印度咖喱雞配印度飯

Roast New Potatoes with Garlic and Herbs  
香草蒜蓉燒新薯

Sauteed Seasonal Vegetables with  
Fresh Straw Mushrooms  
清炒時蔬伴草菇

Lasagna alla Bolognese with Fresh Mozzarella and  
Parmesan Cheese  
意式千層麵配水牛芝士及帕瑪臣芝士

Fried Rice Yang Zhou Style  
錦綉炒飯

SWEET 甜品  
Fresh Seasonal Fruit and Berry Platter  
新鮮時令果盤伴雜莓

Tiramisu  
意大利咖啡芝士餅

Fresh Fruit Jelly  
鮮果啫喱

Apple and Rhubarb Crumble  
蘋果金寶

Brownie with Truffle Cream  
松露朱古力餅

Strawberry Cheese Cake  
士多啤梨芝士餅

Crème brûlée  
法式焦糖燉蛋

Chocolate and Passion Fruit Mousse  
朱古力熱情果慕絲

Sweetened Red Bean Soup with Dumplings  
紅豆沙湯丸

Coffee or Tea  
咖啡或茶

HK\$78,999 for 100 persons 100位賓客總價港幣\$78,999

HK\$789 per additional person 額外賓客另收每位港幣\$789

# Lavender 約

## COLD 冷盤

Australian Spiny Lobster  
澳洲龍蝦

Crab Legs, Jade Whelks, Prawns and Scallops on Ice  
蟹腳、翡翠螺、大蝦及帶子

Sashimi of Salmon, Tuna, Hamachi, Sea Bream and Octopus  
三文魚、吞拿魚、油甘魚、鯛魚及八爪魚刺身

Assorted Japanese Sushi  
日式雜錦壽司

Norwegian Smoked Salmon  
挪威煙三文魚

Assorted Continental Cold Cuts  
雜錦凍肉拼盤

Parma Ham with Sweet Melon  
帕爾瑪火腿伴蜜瓜

Slow Cooked Beef Tenderloin Tonnato with Tuna Sauce  
慢煮牛柳配吞拿魚汁

SALAD 沙律  
Tomato, Bocconcini and Rocket Leaves with Balsamic Basil Vinaigrette  
蕃茄伴水牛芝士及火箭菜配黑醋汁

Mesclun Salad  
雜錦生菜

Tuna Nicoise Salad  
法式吞拿魚沙律

Caesar Salad  
凱撒沙律

Garden Peach and Smoked Duck Breast Salad  
蜜桃鴨胸沙律

Idaho Potato Salad with Chive and Sour Cream Dressing  
馬鈴薯沙律配青蔥酸忌廉汁

Fresh Fruit Salad with Almonds  
鮮果杏仁沙律

Served with a Variety of Dressings  
配各款沙律醬汁

SOUP 湯  
Lobster Bisque  
龍蝦濃湯

Served with Continental Bread, Rolls and Butter  
配歐陸式麵包及牛油

CARVERY 烤肉精選  
Roasted Australian Rib Eye with Red Wine Gravy and Black Pepper Sauce  
燒澳洲肉眼配紅酒燒汁及黑椒汁

## HOT 熱盤

Barbecued Whole Suckling Pig  
大紅乳豬全體

Chinese Barbecued Meat Platter  
中式燒味拼盤

Roast Lamb Rack with Green Pepper Corn Sauce and Rosemary  
燒羊架配迷迭香青胡椒汁

Roast Chicken with Teriyaki Sauce  
燒雞配照燒汁

Roast Seabass with Capers and Lemon Butter Sauce  
燒海鱸魚配檸檬牛油汁

Pork Loin Cordon Bleu  
哥頓布魯炸豬柳

Indian Chicken Curry with Madras Rice  
印度咖喱雞配印度飯

Roast New Potatoes with Garlic and Herbs  
香草蒜蓉燒新薯

Sauteed Seasonal Vegetables with Sliced Cuttlefish  
翡翠炒花枝片

Braised E-fu Noodles with Chives and Straw Mushrooms  
草菇菲黃乾燒伊麵

Teahouse Fried Rice  
茶室炒飯

SWEET 甜品  
Fresh Seasonal Fruit and Berry Platter  
新鮮時令果盤伴雜莓

Tiramisu  
意大利咖啡芝士餅

Fresh Fruit Jelly  
鮮果啫喱

Apple and Rhubarb Crumble  
蘋果金寶

Strawberry Cheesecake  
士多啤梨芝士餅

Crème brûlée  
法式焦糖燉蛋

Chocolate and Passion Fruit Mousse  
朱古力熱情果慕絲

Sweetened Red Bean Soup with Dumplings  
紅豆沙湯丸

Mövenpick Mini Ice-cream Cups  
迷你Mövenpick杯裝雪糕

Coffee or Tea  
咖啡或茶

HK\$90,999 for 100 persons 100位賓客總價港幣\$90,999

HK\$909 per additional person 額外賓客另收每位港幣\$909