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# 2019 Celebration Buffet Lunch Menu A

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## Cold Selection 冷盤

Mussels and Fresh Prawns 青口及凍蝦  
Norwegian Smoked Salmon 挪威煙三文魚  
Assorted Japanese Sushi 日式雜錦壽司  
Assorted Sashimi 雜錦魚生刺身  
Assorted Cold Cut Platter 雜錦凍肉拼盤

## Salad 沙律

Garden Salad Bar with Condiments and Dressings 田園沙律配多款沙律醬  
Japanese Crab Stick and Cucumber Salad 日式青瓜蟹柳沙律  
Mango and Avocado Chicken Salad 香芒牛油果雞肉沙律  
Beetroot and Feta Cheese with Honey Lime Dressing 紅菜頭芝士沙律  
Potato Salad with Crispy Bacon, Spring Onion and Sour Cream 酸忌廉薯仔沙律  
Fresh Fruit Salad 鮮果沙律

## Soup 湯

Cream of Mushroom Soup 蘑菇忌廉湯  
(Served with European Bread, Rolls and Butter) 配歐陸式麵包

## Hot Selection 熱盤

Pan-fried Salmon Fillet with Dill Cream Sauce 香煎三文魚配刁草忌廉汁  
Grilled Chicken Teriyaki with Roasted Vegetables 照燒雞配燒雜菜  
Crispy Pork Cutlet with Tartar Sauce 香脆吉列豬扒配他他汁  
Sautéed Seasonal Vegetables 清炒時蔬  
Sweet and Sour Pork 咕嚕肉  
Carbonara Penne 芝士忌廉煙肉磨菇直通粉  
Thai Style Pineapple and Seafood Fried Rice 泰式海鮮菠蘿炒飯  
Roasted New Potatoes with Garlic and Herbs 香草蒜蓉燒新薯  
Indian Lamb Curry 印式咖喱羊肉

## Carving 燒烤精選

Roasted Beef Rib Eye with Red Wine Gravy 燒肉眼牛扒配紅酒燒汁

## Dessert 甜品

Seasonal Fresh Fruit Platter 新鮮時令果盤  
Black Forest Cream Cake 黑森林蛋糕  
American Cheese Cake 美式芝士餅  
Mango Mousse Cake 芒果慕絲蛋糕  
Double Chocolate Truffle Bar 特濃朱古力條  
Fresh Fruit Jelly 鮮果啫喱  
Crème Brûlée 焦糖燉蛋  
Panna Cotta with Berries 意式雜莓奶凍  
Bread Pudding 麵包布丁

Coffee or Tea 咖啡或茶

**HK\$460 plus 10% service charge per person**  
**Including 2 glasses of soft drinks or fresh orange juice (Minimum 40 persons)**

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# 2019 Celebration Buffet Lunch Menu B

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## Cold Selection 冷盤

Crab Legs, Whelks, Mussels and Fresh Prawns 蟹腳, 海螺, 青口及凍蝦  
Norwegian Smoked Salmon 挪威煙三文魚  
Assorted Japanese Sushi 日式雜錦壽司  
Assorted Sashimi 雜錦魚生刺身  
Assorted Cold Cut Platter 雜錦凍肉拼盤  
Parma Ham with Sweet Melon 帕爾瑪火腿伴蜜瓜

## Salad 沙律

Classic Salad Bar with Condiments and Dressings 田園沙律配多款沙律醬  
Barbeque Duck, Deep Fried Bean Curd and Bean Sprout 燒鴨豆卜芽菜沙律  
Beetroot and Feta Cheese with Honey Lime Dressing 紅菜頭芝士沙律  
Mango and Avocado Chicken Salad 香芒牛油果雞肉沙律  
Potato Salad with Crispy Bacon, Spring Onion and Sour Cream 酸忌廉薯仔沙律  
Tobioko Salad 日式蟹籽沙律  
Fresh Fruit and Lobster Salad 鮮果龍蝦沙律

## Soup 湯

Manhattan Seafood Chowder 曼克頓海鮮周打湯  
(Served with European Bread, Rolls and Butter) 配歐陸式麵包

## Hot Selection 熱盤

Pan-fried Seabass Fillet with Tomato Cream Sauce 香煎海鱸魚配番茄忌廉汁  
Provencal Rack of Lamb with Port Wine Sauce 香草包糠焗羊架配砵酒汁  
Roast Marinated Spring Chicken with Garlic 蒜香燒春雞  
American Style BBQ Ribs 美式燒排骨  
Sautéed Seasonal Vegetables with Crab Meat 蟹肉扒時蔬  
Work-fried Tiger Prawn with Salted Egg Yolk 黃金炒虎蝦  
Braised E-fu Noodles with Straw Mushroom 乾燒伊麵  
Fried Rice with Assorted Seafood and Vegetables 翡翠海鮮炒飯  
Roasted New Potatoes with Garlic and Herbs 香草蒜蓉燒新薯  
Indian Beef Curry 印式咖喱牛肉

## Carving 燒烤精選

Roast Australian Rib Eye with Gravy 澳洲肉眼牛扒配紅酒燒汁

## Dessert 甜品

Seasonal Fresh Fruit Platter 新鮮時令果盤  
Chocolate Mousse Cake 朱古力慕絲蛋糕  
Green Tea Rolls with Red Beans 綠茶紅豆卷  
American Cheese Cake 美式芝士餅  
Mango Dome 芒果忌廉蛋糕  
Panna Cotta with Berries 意式雜莓奶凍  
Tiramisu 意大利咖啡芝士餅  
Mango Pudding 芒果布甸  
Dark Chocolate Cake 黑朱古力蛋糕  
Bread Pudding 麵包布丁  
Ice-cream 雪糕

Coffee or Tea 咖啡或茶

HK\$580 plus 10% service charge per person  
Including 2 glasses of soft drinks or fresh orange juice (Minimum 40 persons)

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# 2019 Celebration Buffet Lunch Menu C

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## Cold Selection 冷盤

Oyster 新鮮生蠔

Crab Legs, Whelks, Mussels and Fresh Prawns 蟹腳, 海螺, 青口及凍蝦

Smoked Norwegian Salmon 挪威煙三文魚

Assorted Japanese Sushi 日式雜錦壽司

Assorted Sashimi 雜錦魚生刺身

Duck Liver Pate with Fig Paste 鴨肝醬配無花果醬

Parma Ham with Sweet Melon 帕爾瑪火腿伴蜜瓜

## Salad 沙律

Classic Sald Bar with Condiments and Dressings 田園沙律配多款沙律醬

Slow-cooked Dutch Milk-fed Veal Tenderloin Tournedos 慢煮荷蘭牛仔柳配吞拿魚醬

Thai Seafood Salad 泰式海鮮沙律

Beetroot and Feta Cheese with Honey Lime Dressing 紅菜頭芝士沙律

Roasted Pumpkin with Thyme and Garlic 香草蒜頭燒南瓜

Grilled Chicken and Asparagus Salad with Fennel and Orange Vinaigrette 烤雞蘆筍茴香沙律配橙油醋汁

Potato Salad with Crispy Bacon, Spring Onion and Sour Cream 酸忌廉薯仔沙律

Fresh Fruit and Lobster Salad 鮮果龍蝦沙律

## Soup湯

Lobster Bisque 龍蝦湯

(Served with European Bread, Rolls and Butter) 配歐陸式麵包

## Hot Selection 熱盤

Chinese Barbecued Meat Platter 中式燒味拼盤

Pan-fried Cod Fillet with Lemon Butter Sauce 香煎銀鱈魚配檸檬牛油汁

Lobster Thermidor 芝士焗龍蝦

Provençal Rack of Lamb with Port Wine Sauce 香草包糠焗羊架配砵酒汁

Braised Ox-Tail in Red Wine Sauce 紅酒燴牛尾

Steamed Garoupa with Spring Onion in Soy Sauce 清蒸大海斑

Sweet and Sour Pork 咕嚕肉

Seasonal Vegetable with Dried Conpoy and Enoki Mushroom 瑤柱金菇扒時蔬

Carbonara Penne 煙肉磨菇直通粉

Fried Rice with Assorted Seafood and Truffle 黑松茸海鮮炒飯

Baked Creamy Mashed Potato with Avocado 焗香滑牛油果薯蓉

## Carving 燒烤精選

Roast U.S. Angus Rib Eye with Red Wine Gravy 燒美國安格斯肉眼配紅酒燒汁

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# 2019 Celebration Buffet Lunch Menu C

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## Dessert 甜品

Seasonal Fresh Fruit Platter 新鮮時令果盤  
Chocolate Mousse Cake 朱古力慕絲蛋糕  
Green Tea Rolls with Red Beans 綠茶紅豆卷  
American Cheese Cake 美式芝士餅  
Mango Dome 芒果忌廉蛋糕  
Panna Cotta with Berries 意式雜莓奶凍  
Tiramisu 意大利咖啡芝士餅  
Mango Pudding 芒果布甸  
Dark Chocolate Cake 黑朱古力蛋糕  
Bread Pudding 麵包布丁  
Ice-cream 雪糕

Coffee or Tea 咖啡或茶

**HK\$720 plus 10% service charge per person**  
**Including 2 glasses of soft drinks or fresh orange juice (Minimum 40 persons)**