
2019 Celebration Poolside BBQ Dinner Menu A

Seafood on Ice 凍海鮮

Fresh Prawn, Mussel and Jade Whelk 凍蝦, 青口及翡翠螺
Octopus, Salmon and Tuna Sashimi 八爪魚, 三文魚及吞拿魚刺身

Appetizer and Salads 冷盤及沙律

Norwegian Smoked Salmon 挪威煙三文魚
Assorted Continental Cold Cuts 雜錦凍肉拼盤
Mozzarella and Tomato with Balsamic 意大利芝士, 番茄配麥醋汁
Smoked Turkey and Sweet Corn Salad 煙火雞甜粟沙律
Fresh Fruits Salad 鮮果沙律
Assorted Seasonal Garden Greens Salad 田園蔬菜配多款沙律醬
(French 法汁, Thousand Island 千島汁, Italian 意大利油醋汁, Caesar 凱撒汁)

Charcoal Grill Station 燒烤

Beef Ribeye Steak 牛肉眼扒
Lamb Chop 羊扒
Chicken Wing 雞翼
Pork Chop 豬扒
King Prawn 大蝦
Scallop 帶子
Salmon 三文魚
Assorted Sausage 雜錦肉腸
Chicken Satay 雞肉沙嗲
Corn on the Cob 粟米
Tomato 番茄
Eggplant 茄子
Capsicum 彩椒

Hot Selection 熱盤

Tandoori Chicken with Naan 印式烤雞配烤餅
Indian Vegetables Curry 印度雜菜咖喱
Wok-fried Seasonal Vegetables 清炒時蔬
Penne Pasta in Basil Tomato Sauce 香草鮮茄醬直通粉
Yeung Chow Fried Rice 揚州炒飯
Roast New Potato with Garlic and Herb 香蒜燒新薯

Desserts 甜品

New York Cheese Cake 紐約芝士餅
Assorted Fruits Tart 雜錦鮮果撻
Lemon Meringue Pie 檸檬蛋白批
Chocolate Mousse 朱古力慕絲
Chestnut Cake 栗子蛋糕
Crème Brûlée 焦糖燉蛋
Raisin Bread Pudding 麵包布丁
Fresh Fruit Platter 鮮果碟
Ice-cream (Chocolate and Vanilla) 朱古力及雲呢拿雪糕
Coffee or Tea 咖啡或茶

HK\$650 plus 10% service charge per person including unlimited supply of soft drinks, fresh orange juice and house beer during dinner for 3 hours (Minimum 50 persons)

2019 Celebration Poolside BBQ Dinner Menu B

Seafood on Ice 凍海鮮

Lobster, Snow Crab Leg 龍蝦, 雪場蟹腳
Fresh Prawn, Mussel and Jade Whelk 凍蝦, 青口及翡翠螺
Octopus, Salmon and Tuna Sashimi 八爪魚, 三文魚及吞拿魚刺身

Appetizer and Salads 冷盤及沙律

Fresh Fruits, Avocado and Grilled Prawn Salad 烤蝦牛油梨鮮果沙律
Norwegian Smoked Salmon 挪威煙三文魚
Assorted Continental Cold Cuts 雜錦凍肉拼盤
Mozzarella and Tomato with Balsamic 意大利芝士, 番茄配麥醋汁
Smoked Turkey and Sweet Corn Salad 煙火雞甜粟沙律
Beetroot Goat Cheese Salad 紅菜頭羊芝士沙律
Assorted Seasonal Garden Greens Salad 田園蔬菜配多款沙律醬
(French 法汁, Thousand Island 千島汁, Italian 意大利油醋汁, Caesar 凱撒汁)

Charcoal Grill Station 燒烤

Beef Ribeye Steak 牛肉眼扒
Lamb Chop 羊扒
Chicken Wing 雞翼
Pork Chop 豬扒
King Prawn 大蝦
Scallop 帶子
Salmon 三文魚
Assorted Sausage 雜錦肉腸
Chicken Satay 雞肉沙嗲
Corn on the Cob 粟米
Tomato 番茄
Eggplant 茄子
Capsicum 彩椒

Hot Selection 熱盤

Tandoori Chicken with Naan 印式烤雞配烤餅
Indian Vegetables Kumar 印式椰香雜菜咖喱
Wok-fried Seasonal Vegetables 清炒時蔬
Penne Pasta in Truffle Cream Sauce 黑菌忌廉直通粉
Fujian Fried Rice 福建炒飯
Lemon Mashed Potato 檸檬薯蓉

2019 Celebration Poolside BBQ Dinner Menu B

Desserts 甜品

- Pomelo with Sago and Mango Delight 楊枝甘露
- New York Cheese Cake 紐約芝士餅
- Assorted Fruits Tart 雜錦鮮果撻
- Lemon Meringue Pie 檸檬蛋白批
- Chocolate Mousse 朱古力慕絲
- Chestnut Cake 栗子蛋糕
- Crème Brûlée 焦糖燉蛋
- Raisin Bread Pudding 麵包布丁
- Fresh Fruit Platter 鮮果碟
- Ice-cream (Chocolate and Vanilla) 朱古力及雲呢拿雪糕
- Coffee or Tea 咖啡或茶

HK\$780 plus 10% service charge per person including unlimited supply of soft drinks, fresh orange juice and house beer during dinner for 3 hours (Minimum 50 persons)

2019 Celebration Poolside BBQ Dinner Menu C

Seafood on Ice 凍海鮮

Snow Crab Leg 雪場蟹腳
Fresh Prawn, Mussel and Jade Whelk 凍蝦, 青口及翡翠螺
Hamachi, Octopus, Salmon and Tuna Sashimi 油金魚, 八爪魚, 三文魚及吞拿魚刺身

Appetizer and Salads 冷盤及沙律

Parma Ham with Sweet Melon 巴馬火腿伴甜蜜瓜
Fresh Fruits, Avocado and Grilled Prawn Salad 烤蝦牛油梨鮮果沙律
Norwegian Smoked Salmon 挪威煙三文魚
Assorted Continental Cold Cuts 雜錦凍肉拼盤
Mozzarella and Tomato with Balsamic 意大利芝士, 番茄配麥醋汁
Smoked Turkey and Sweet Corn Salad 煙火雞甜粟沙律
Beetroot Goat Cheese Salad 紅菜頭羊芝士沙律
Assorted Seasonal Garden Greens Salad 田園蔬菜配多款沙律醬
(French 法汁, Thousand Island 千島汁, Italian 意大利油醋汁, Caesar 凱撒汁)

Charcoal Grill Station 燒烤

Beef Ribeye Steak 牛肉眼扒
Lamb Chop 羊扒
Chicken Wing 雞翼
Pork Chop 豬扒
King Prawn 大蝦
Oyster 蠔
Lobster 龍蝦
Salmon 三文魚
Assorted Sausage 雜錦肉腸
Chicken Satay 雞肉沙嗲
Corn on the Cob 粟米
Tomato 番茄
Eggplant 茄子
Capsicum 彩椒

Hot Selection 熱盤

Tandoori Chicken with Naan 印式烤雞配烤餅
Indian Vegetables Kumar 印式椰香雜菜咖喱
Wok-fried Seasonal Vegetables 清炒時蔬
Penne Pasta in Truffle Cream Sauce 黑菌忌廉直通粉
Fujian Fried Rice 福建炒飯
Lemon Mashed Potato 檸檬薯蓉
Steamed Scallop with Garlic and Vermicelli 蒜蓉粉絲蒸帶子

2019 Celebration Poolside BBQ Dinner Menu C

Desserts 甜品

- Pomelo with Sago and Mango Delight 楊枝甘露
- New York Cheese Cake 紐約芝士餅
- Assorted Fruits Tart 雜錦鮮果撻
- Lemon Meringue Pie 檸檬蛋白批
- Chocolate Mousse 朱古力慕絲
- Chestnut Cake 栗子蛋糕
- Crème Brûlée 焦糖燉蛋
- Raisin Bread Pudding 麵包布丁
- Fresh Fruit Platter 鮮果碟
- Ice-cream (Chocolate and Vanilla) 朱古力及雲呢拿雪糕
- Coffee or Tea 咖啡或茶

HK\$890 plus 10% service charge per person including unlimited supply of soft drinks, fresh orange juice and house beer during dinner for 3 hours (Minimum 50 persons)