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# 2020 Celebration Buffet Dinner Menu A

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## Cold Selection 冷盤

Whelks, Mussels and Fresh Prawns 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

## 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

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 Salmon Fillet with Dill Cream Sauce 香煎三文魚配刁草忌廉汁  
Provencal Rack of Lamb with Port Wine Sauce 香草包糠焗羊架配砵酒汁  
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  
Steamed Halibut Fillet with Ginger and Scallion 清蒸比目魚柳  
Sautéed Seasonal Vegetables 清炒時蔬  
Sweet and Sour Pork 咕嚕肉  
Carbonara Penne 芝士忌廉煙肉蘑菇直通粉  
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 Chicken Curry 印式咖喱雞

## 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  
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\$640 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)**

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# 2020 Celebration Buffet Dinner 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**

Lobster Bisque 龍蝦湯  
(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  
Provençal 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  
Steamed Garoupa with Spring Onion in Soy Sauce 清蒸大海斑  
Sautéed Seasonal Vegetables with Crab Meat 蟹肉扒時蔬  
Work-fried Tiger Prawn with Salted Egg Yolk 黃金虎蝦  
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

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# 2020 Celebration Buffet Dinner Menu B

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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\$750 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)**

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# 2020 Celebration Buffet Dinner Menu C

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## Cold Selection 冷盤

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  
Assorted Cold Cut Platter 雜錦凍肉拼盤  
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  
Baked Rockefeller Oyster 煙肉焗蠔  
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  
Provencal 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  
Steamed Scallop with Garlic and Vermicelli 蒜蓉粉絲蒸帶子  
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  
Indian Chicken Curry 印式咖喱雞

## Carving 燒烤精選

Roast US Prime Rib with Red Wine Gravy 燒美國有骨肉眼配紅酒燒汁

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# 2020 Celebration Buffet Dinner 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\$880 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)**