
2020 Celebration Buffet Lunch Menu A

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\$480 plus 10% service charge per person
Including 2 glasses of soft drinks or fresh orange juice (Minimum 40 persons)

2020 Celebration Buffet Lunch Menu B

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\$590 plus 10% service charge per person
Including 2 glasses of soft drinks or fresh orange juice (Minimum 40 persons)

2020 Celebration Buffet Lunch Menu C

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
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
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

2019 Celebration Buffet Lunch Menu C

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\$730 plus 10% service charge per person
Including 2 glasses of soft drinks or fresh orange juice (Minimum 40 persons)