

# Full Moon & Hundred Days Buffet Menu I 彌月及百日宴自助餐菜譜 I

# **Appetisers**

Baby mozzarella, cherry tomato and rocket leaf salad
Tuna, potato and roasted bell pepper salad
Pumpkin, green bean, cherry tomato, and Cajun chicken salad
Smoked chicken pineapple salad
Asparagus and king oyster mushroom salad
Waldorf salad
Chorizo sausage
German sausage platter
Smoked salmon

### Salad Bar

Mesclun greens, bell pepper, beet root, tomato, sweet corn and cucumber

#### Dressing

Thousand Island, French dressing, Italian vinaigrette, Caesar dressing

#### Seafood on Ice

Prawn, blue mussel, yabby, sea whelk Served with lemon, cocktail sauce, red wine vinegar

# **Japanese**

Assorted sashimi <salmon, tuna> Assorted sushi

### Soup

Sweetcorn bisque

# Carving

Roasted sirloin of beef Garlic sauce, honey mustard sauce

# 頭盤

水牛奶芝士番茄芝麻菜沙律 吞拿魚馬鈴薯及烤椒沙律 南瓜綠豆櫻桃番茄及香辣雞沙律 煙雞鳳梨沙律 蘆筍雞肶菇沙律 華道夫沙律 西班牙辣腸 雜錦德國腸碟 煙三文魚

# 雜錦沙律吧

雜錦生菜、甜椒、甜菜、番茄、 玉米、青瓜

# 沙律汁

千島汁、法汁、意大利汁、 凱撒沙律汁

# 凍海鮮

凍蝦、藍青口、小龍蝦、海螺 伴檸檬、雞尾酒汁、紅酒醋

#### 日式食品

雜錦刺身 <三文魚、吞拿魚> 雜錦壽司

#### 湯

玉米濃湯

# 烤肉車

燒西冷牛柳 配蒜茸汁、蜜糖芥末醬



# Full Moon & Hundred Days Buffet Menu I 彌月及百日宴自助餐菜譜I

**Hot Dishes** 

Sea snapper "teriyaki" with green onions and shiitake mushroom

Roasted pork loin with mustard sauce

Singaporean fried flat noodles with shrimp and pak choy

Fried rice with assorted seafood in Japanese style

Baked assorted vegetable lasagna with aged parmesan cheese

Stir-fried Waygu beef and sweet potato with honey and black truffle 松露蜜糖甜薯和牛粒

Roasted spring chicken with butter and herbs

Sautéed broccoli with crab meat

Slow-cooked lamb Massaman curry

**Desserts** 

Black Forest cake

Cinnamon apple crumble

Marble cheesecake

**Chocolate Brownies** 

Tiramisu

Chocolate raspberry cheesecake

Assorted berries custard tart

Assorted fruit salad with orange glaze

熱盤

日式照燒香葱鮮菇海鯛魚柳

燒豬柳配芥末汁

新加坡鮮蝦炒河粉

日式海鮮炒飯

焗芝士雜菜千層麵

香草牛油烤春雞

蟹肉扒西蘭花

慢煮瑪莎曼羊肉

甜品

黑森林蛋糕

蘋果金寶

雲石芝士蛋糕

朱古力合桃蛋糕

意大利芝士餅

朱古力草莓芝士蛋糕

雜莓吉士撻

鮮橙雜果沙律

每位港幣六百五十八元正可享席間三小時無限供應橙汁、汽水、特選啤酒及紅白餐酒 (另收加一服務費)

HK\$658.00 per person including unlimited orange juice, soft drinks, house beer and house red and white wine for three hours (Price is subject to 10% service charge)

\*菜譜如有更改,恕不作另行通知 Menu is subject to change without prior notice\*



# Full Moon & Hundred Days Buffet Menu II 彌月及百日宴自助餐菜譜 II

# **Appetisers**

Grilled Mediterranean vegetables with pesto
Classic Caprese salad
Smoked duck and pear salad
Grilled tuna niçoise salad
Fresh prawns cocktail
Chorizo sausage
Parma ham and melon
German sausage platter
Smoked salmon

# Salad Bar

Mesclun greens, bell pepper, beet root, tomato, sweet corn and cucumber Olives, bacon bits, croutons

# **Dressing**

Thousand Island, French dressing, Italian vinaigrette, Caesar dressing

#### Seafood on Ice

Crab claw, prawn, blue mussel, sea whelk Fresh lemon, cocktail sauce, red wine vinegar

#### Japanese

Assorted sashimi <salmon, tuna, snapper, octopus>

Assorted sushi

### Soup

Pumpkin bisque with fresh crab meat

# Carving

Roasted premium beef rib-eye Garlic sauce, honey mustard sauce

# 頭盤

香草烤地中海式雜菜 經典卡布里沙律 煙鴨肉梨沙律 扒吞拿魚沙律 鮮蝦咯嗲 西班牙辣腸 意大利風乾火腿伴蜜瓜 雜錦德國腸碟 煙三文魚

# 沙律吧

雜錦生菜、甜椒、甜菜、番茄、 玉米、青瓜 橄欖、煙肉碎、 麵包粒

# 沙律汁

千島汁、法汁、意大利汁、 凱撒沙律汁

#### 凍海鮮

蟹腳、鮮蝦、藍青口、海螺 鮮檸檬、雞尾酒汁、紅酒醋汁

### 日式食品

精選刺身 <三文魚、吞拿魚、鯛魚、八 爪魚> 雜錦壽司

#### 湯

蟹肉南瓜濃湯

# 烤肉車

烤極上牛肉眼 配蒜茸汁、蜜糖芥末醬



# Full Moon & Hundred Days Buffet Menu II 彌月及百日宴自助餐菜譜 II

#### **Hot Items**

Pan-fried snapper with seafood cream sauce
Roasted lamb cutlet with ratatouille and garlic sauce
Roasted pork loin with mustard sauce
Slow-cooked beef short ribs in red wine sauce
Fritto Misto
Malaysian curry chicken
Braised abalone mushroom with seasonal vegetables
in oyster sauce
Linguini pasta with seafood and cream sauce
Fried rice with conpoy and egg white

#### **Desserts**

Green tea mousse cake
Tiramisu
Caramel praline cake
Cinnamon apple crumble
Mini strawberry and custard tart
German cheesecake
Dark chocolate with raspberry ganache
Forest berry Bavarois cake
Assorted fruit salad with orange glaze

# 熱盤

香煎鯛魚柳伴海鮮忌廉汁 燒羊排配燴雜菜及蒜蓉汁 燒豬柳配芥末汁 紅酒燴牛肋排 意式香脆炸海鮮 馬來咖哩雞肉 蠔皇秀珍菇扒時菜

海鮮忌廉汁扁意粉 瑤柱蛋白炒飯

# 甜品

線茶慕斯蛋糕 意大利芝士餅 果仁焦糖蛋糕 蘋果金寶 迷你士多啤梨吉士撻 德國芝士餅 紅莓黑朱古力蛋糕 巴維利亞雜錦草莓蛋糕 鮮橙雜果沙律

每位港幣七百五十八元正可享席間三小時無限供應橙汁、汽水、特選啤酒及紅白餐酒 (另收加一服務費)

HK\$758.00 per person including unlimited orange juice, soft drinks, house beer and house red and white wine for three hours

(Price is subject to 10% service charge)

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