

## 彌月及百日宴自助餐菜譜 I

### Full Moon & Hundred Day Buffet Menu I

#### Appetizers

Baby mozzarella, cherry tomato and rocket leaf salad  
Tuna, potato and roasted bell pepper salad  
Pumpkin, green bean, cherry tomato, and cajun chicken salad  
Squid, fennel and orange salad  
Asparagus and king oyster mushroom salad  
Chorizo sausage  
Buendner beef  
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, crab claw, blue mussel  
Thai chili sauce, cocktail sauce, red wine vinegar

#### Japanese

Assorted sashimi <salmon, tuna >  
Assorted sushi

#### Soup

Mushroom cream soup

#### Carving

Roasted sirloin of beef  
Garlic sauce, honey mustard sauce

#### 頭盆

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  
魷魚茴香菜沙律  
蘆筍雞胗菇沙律  
西班牙辣腸  
凍燒牛肉  
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、蟹腳、藍青口  
泰式辣椒汁、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

忌廉蘑菇湯

#### 烤肉車

燒西冷牛柳  
配蒜茸汁、蜜糖芥末醬

## 彌月及百日宴自助餐菜譜 I

### Full Moon & Hundred Day Buffet Menu I

#### Hot Dishes

Sole fillets "teriyaki" with green onions and shiitake mushroom  
Roasted pork loin with mustard sauce  
Singaporen fried flat noodles with shrimp and pak choy  
Fried rice with chicken and pineapple  
Tagliatella with zucchini, cherry tomato, parmesan and basil  
Roasted potatoes with herbs  
Deep-fried chicken flavoured by preserved red bean curd  
Sautéed broccoli with crab meat  
Roasted Leg of lamb, garlic sauce

#### Desserts

Banana and caramel mousse cake  
Chestnut cream cake  
Marble cheese cake  
Fresh fruit napoleon cake  
Vanilla éclair  
Chocolate raspberry cheese cake  
Pineapple panna cotta  
Fresh fruit platter

#### 熱盤

日式照燒香蔥鮮菇腩腩魚柳  
燒豬柳配芥末汁  
新加坡鮮蝦炒河粉  
菠蘿雞粒炒飯  
雜菜芝士番茄汁意大利扁麵  
香草燒馬鈴薯  
南乳炸雞扒  
蟹肉扒西蘭花  
燒羊脾、蒜蓉汁

#### 甜品

香蕉焦糖慕斯蛋糕  
栗子忌廉蛋糕  
雲石芝士蛋糕  
鮮果拿破崙餅  
雲厘拿泡芙  
朱古力草莓芝士蛋糕  
菠蘿奶凍  
新鮮果盤

每位港幣四百九十八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\$498.00 per person included unlimited supply of orange juice, soft drink, house beer and  
house red & white wine for 3 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 \*

## 彌月及百日宴自助餐菜譜 II

### Full Moon & Hundred Day Buffet Menu II

#### Appetizer

Grilled zucchini, confit tomato and arugula  
Cherry tomato and mozzarella, pesto dressing  
Smoked duck & Pear salad  
Squid salad, fennel, orange, citrus vinaigrette  
Corn, confit bell pepper and coriander salad  
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, crouton

#### Dressing

Thousand Island, French dressing, Italian vinaigrette,  
Caesar dressing

#### Seafood on ice

Prawn, crab claw, blue mussel  
Thai chili sauce, cocktail sauce, red wine vinegar

#### Japanese

Assorted sashimi <salmon, tuna, octopus >  
Assorted sushi

#### Soup

Lobster bisque

#### Carving

Roasted rib eye steak  
Garlic sauce, honey mustard sauce

#### 頭盤

烤意大利青瓜、漬番茄及芝麻菜沙律  
櫻桃番茄及水牛奶芝士沙律、蒜味香草醬  
煙鴨肉梨沙律  
鮮魷及茴香沙律、柑橘醋汁  
玉米、漬甜辣及香茜沙律  
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

鮮蝦、蟹腳、藍青口  
泰式辣椒汁、雞尾酒汁、紅酒醋汁

#### 日式食品

雜錦刺身 <三文魚、吞拿魚、八爪魚 >  
雜錦壽司

#### 湯

龍蝦湯

#### 烤肉車

燒肉眼牛柳  
配蒜茸汁、蜜糖芥末醬

## 彌月及百日宴自助餐菜譜 II

### Full Moon & Hundred Day Buffet Menu II

#### Hot Items

Roasted sea bass with zucchini and cherry tomato sauce  
Roasted lamb cutlet with ratatouille and garlic sauce  
Roasted pork loin with mustard sauce  
Slow-cooked beef short ribs in red wine sauce  
Sautéed potatoes with onions and bacon  
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

#### Sweet

Chilled sweetened coconut cream with pomelo,  
mango and sago  
Tiramisu  
Vanilla panna cotta  
Crunchy chocolate caramel cake  
Nougat mousse cake  
American cheese cake  
Chocolate and walnut Cake  
Raspberry cup cake  
Fresh fruit platter

#### 熱盤

燒鱸魚配櫻桃番茄汁  
燒羊排配燴雜菜及蒜蓉汁  
燒豬柳配芥末汁  
紅酒燴牛肋排  
洋蔥煙肉炒馬鈴薯  
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

楊枝甘露  
  
意大利芝士餅  
雲厘拿奶凍  
香脆朱古力焦糖蛋糕  
牛奶杏仁慕斯蛋糕  
美國芝士餅  
朱古力合桃餅  
草莓紙杯蛋糕  
新鮮果盤

每位港幣五百九十八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\$598.00 per person included unlimited supply of orange juice, soft drink, house beer and  
house red & white wine for 3 hours  
(Price is subject to 10% service charge)

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