

Buffet Dinner Menu 2017 A

Cold Dishes 冷盤

Smoked Salmon with Condiments 煙三文魚
Assorted Sashimi with Wasabi & Soya Sauce 雜錦刺身
Soda Noodle with Tsubu Gai 日式冷麵配螺肉
Assorted cold cut & Smoked Duck Breast 煙鴨胸及什凍肉腸
Pastrami Beef 黑椒牛肉
Poached Fresh Prawns and Mussels with Cocktail Saue 鮮凍蝦青口配咯嗲汁

Salad 沙律

Smoked Duck Breast & Apple Salad 煙鴨胸蘋果沙律
Seafood Salad 海鮮沙律
Chicken & Pineapple Salad 菠蘿雞沙律
Baby Octopus Salad 日式八爪魚
Russian Shrimps Salad 俄式蝦沙律
Carb Meat Cucumber Salad 蟹肉青瓜沙律
Ham and Sweet Corn 火腿粟米沙律
Garden Lettuce Leave Salad 雜菜沙律
Salad Dressing: French, Thousand Island and Vinaigrette
沙律醬汁：法式醬汁、千島汁 及 油醋汁

Soup 湯

French Onion Soup 法式洋蔥湯
Assorted Bread Basket and Butter 各式麵包配牛油

Carving 燒肉車

Roasted NZ Rib eye steak with Black Truffle Sauce 燒紐西蘭肉眼配黑菌汁

Buffet Dinner Menu 2017 A

Hot Dishes 熱盤

- Roasted Pork Loin with Pepper Sauce 燒豬柳黑椒汁
Roasted Rack of Lamb with Rosemary Honey Glaze 蜜汁燒香草羊扒
Roasted Spring Chicken with Rosemary Gravy 燒春雞勞斯瑪利汁
Baked Salmon Fillet with White Wine Sauce 焗三文魚配葡萄酒汁
Roasted Potatoes with Herbs 香草燒薯仔
Baked Cauliflower with Cheese 芝士焗椰菜花
Stir-fried Seasonal Vegetables 清炒時蔬
Spaghetti with Fresh Tomato Basil Sauce 鮮茄醬意大利粉
Nasi Goreng 印尼炒飯

Desserts 甜品

- New York Cheese Cake 紐約芝士餅
Assorted French Pastries 法式雜餅
New York Cheese Cake 紐約芝士餅
Mango Mousse Cake 芒果毛士餅
Seasonal Fresh Fruit Platter 時令生果盤
Home Made Annie Cookies 自家制安妮曲奇

每位 **HK\$480** per person

(Minimum 80 Persons 適用於 80 人或以上)

Beverage Packages 特惠飲品套餐

Unlimited Supply of Soft Drinks, Chilled Juice & Local Beer for 3 Hours

可享三小時席間無限量供應汽水、橙汁及精選啤酒

每位 **\$60** per person

Plus 10% service charge 加一服務費

Buffet Dinner Menu 2017 B

Cold Dishes 冷盤

- Smoked Salmon with Condiments 煙三文魚
Assorted Sashimi with Wasabi & Soya Sauce 雜錦刺身
Soda Noodle with Chuka Ika 日式冷麵配墨魚
Assorted cold cut & Roasted Beef 什凍肉腸及燒牛肉
Smoked Turkey Roll 煙火雞
Poached Fresh Prawns and Mussels with Cocktail Saue 鮮凍蝦青口配咯嚟汁

Salad 沙律

- Tuna Salad 吞拿魚沙律
Roasted Wild Mushroom Salad 燒野菌沙律
Greece Salad 希臘沙律
Chicken & Pineapple Salad 菠蘿雞沙律
Baby Octopus Salad 日式八爪魚
Russian Shrimps Salad 俄式蝦沙律
Mix Bean & Crabment Salad 什豆蟹肉沙律
Tsubu Gai Salad 日式螺肉沙律
Garden Lettuce Leave Salad 雜菜沙律
Salad Dressing: French, Thousand Island and Vinaigrette
沙律醬汁：法式醬汁、千島汁 及 油醋汁

Soup 湯

- Mussel Cream Soup 青口湯
Assorted Bread Basket and Butter 各式麵包配牛油

Carving 燒肉車

- Roasted NZ Rib eye steak with Black Truffle Sauce 燒紐西蘭肉眼配黑菌汁

Buffet Dinner Menu 2017 B

Hot Dishes 熱盤

- Roasted Rack of Lamb with Mint Gravy 燒羊鞍扒薄荷燒汁
Fillet of Salmon Cracker Crust 香草蒜焗三文魚
Chicken Breast Wild Mushroom 野菌雞胸扒
Roasted Pork Loin with Pepper Sauce 燒豬柳黑椒汁
Sautéed Scallops with Green Vegetable 翠綠帶子
Sautéed Beef Filet with Leek Onion 京蔥牛柳條
Sautéed Mixed Mushroom 炒雜菌
Lyonnais Potatoes 洋蔥炒薯仔
Spaghetti with Tomato Sauce 鮮茄醬意大利粉
10 Fried Rice "Yangzhou" Style 揚州炒飯

Desserts 甜品

- Black Forest Cake 黑森林蛋糕
Truffle Cake 特濃朱古力蛋糕
Blueberry Cheese Cake 藍莓芝士餅
Mini Puff 迷你泡芙
Chocolate Mousse Cake 朱古力毛士
Tiramisu 義大利芝士餅
Seasonal Fresh Fruit Platter 鮮水果盤
Home Made Annie Cookies 自家制安妮曲奇

每位 **HK\$520** per person

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