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

Classic Salad Bar with Condiments and Dressings 田園沙律配多款沙律醬
Grilled Beef and Avocado Salad 烤牛肉牛油果沙律
Mango and Avocado Chicken Salad 香芒牛油果雞肉沙律
Beetroot, Quinoa, Orange with French Dressing
红菜頭, 藜麥, 香橙 配法式沙律醬
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 Lemon Butter Sauce香煎三文魚柳配檸檬牛油汁
Grilled Chicken Teriyaki with Roasted Vegetables 照燒雞配燒雜菜
Thai Style Pork Cheek with Sweet Chilli Sauce 泰式燒豬頸肉
Sautéed Seasonal Vegetables in Olive Oil 橄欖油炒時蔬
Sweet and Sour Pork 咕嚕肉
Spaghetti with Prawn in Basil Tomato Sauce 蕃茄鮮蝦意大利粉
Nasi Goreng印尼炒飯
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

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 Tiramisu 芒果意大利咖啡芝士餅
Double Chocolate Truffle Cake 特濃朱古力蛋糕
Sweet Corn Pudding 粟米布甸
Crème Brulée 焦糖燉蛋
Strawberry Panna Cotta 意式草莓奶凍
Bread Pudding 麵包布丁

Coffee or Tea 咖啡或茶

HK$680 plus 10% service charge per person
Including 2 glasses of soft drinks or fresh orange juice (Minimum 40 persons)

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
Grilled Beef and Avocado Salad 烤牛肉牛油果沙律
Beetroot, Quinoa, Orange with French Dressing
红菜頭, 藜麥, 香橙 配法式沙律醬
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

Seafood Chowder 海鮮周打湯
(Served with European Bread, Rolls and Butter) 配歐陸式麵包

Hot Selection 熱盤

Pan-fried Halibut Fillet with Lemon Butter Sauce 香煎比目魚配檸檬牛油汁
Provencal Rack of Lamb Ratatouille 普羅旺斯羊扒配法式燴雜菜
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 Seafood, Asparagus, Truffle 黑松茸露筍海鮮炒飯
Roasted New Potatoes with Garlic and Herbs 香草蒜蓉燒新薯
Indian Chicken Curry 印式咖喱雞肉

Carving 燒烤精選

Roast Australian Rib Eye with Gravy 澳洲肉眼牛扒配紅酒燒汁

Celebration Buffet Lunch Menu B

Dessert 甜品

Seasonal Fresh Fruit Platter 新鮮時令果盤White
Chocolate Mousse Cake 白朱古力慕絲蛋糕
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
Sweet Corn Pudding 粟米布甸
Chocolate Peanut Mousse Terrine 朱古力花生慕絲批
Crème Brulée 焦糖燉蛋
Ice-cream 雪糕

Coffee or Tea 咖啡或茶

HK$810 plus 10% service charge per person
Including 2 glasses of soft drinks or fresh orange juice (Minimum 40 persons)

Celebration Buffet Lunch Menu C

Cold Selection 冷盤

Lobster, Whelks, Mussels and Fresh Prawns 龍蝦,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
Scallop Carpaccio with Shikuwasa Ponsu 帶子薄切配香檸醋汁
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
Cold Poach Salmon with Saffron Ailoi
凍三文柳配紅花醬
Thai Beef Salad 泰式牛肉沙律
Beetroot, Quinoa, Orange with French Dressing
红菜頭, 藜麥, 香橙 配法式沙律醬
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 Salad 鮮果沙律

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
Steamed Scallop with Garlic and Vermicelli 蒜蓉粉絲蒸帶子
Pan-fried Salmon Fillet with Lemon Butter Sauce 香煎三文魚柳配檸檬牛油汁
Thai Style fried Prawns with Thai Green Pepper 泰式青胡椒炒蝦
Provencal Rack of Lamb with Port Wine Sauce 香草包糠焗羊架配砵酒汁
Beef Cheek in Red Wine Sauce 紅酒燴牛面
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
Black Truffle Wagyu Beef Rice 黑松露和牛飯
Baked Creamy Mashed Potato 焗香滑薯蓉

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

Celebration Buffet Lunch Menu C

Dessert 甜品

Seasonal Fresh Fruit Platter 新鮮時令果盤White
Chocolate Mousse Cake 白朱古力慕絲蛋糕
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
Sweet Corn Pudding 粟米布甸
Chocolate Peanut Mousse Terrine 朱古力花生慕絲批
Crème Brulée 焦糖燉蛋
Ice-cream 雪糕

Coffee or Tea 咖啡或茶

HK$900 plus 10% service charge per person
Including 2 glasses of soft drinks or fresh orange juice (Minimum 40 persons)