

DINNER BUFFET MENU - 4 June – 31 August 2010

ICED DISPLAY

Crabs Zuwaigant Leg 松葉蟹腳

Marinated Calamari 醃製魷魚

Baby Crayfish 龍蝦仔

Mussels 青口

Prawn 海蝦

Dressings: Lemon wedge 檸檬角、Tabasco Sauce 辣椒油

Red Wine Vinegar with Dried Shallots 乾蔥紅酒醋、Cocktail Sauce 咯嗲汁

COLD DISHES

Buffalo Mozzarella Cheese & Tomato with Basil Pesto 水牛芝士番茄配羅勒香草

Assorted Smoked Salmon platter, Capers and Lemon wedges 煙三文魚碟

Parma Ham, Napoli Salami 意大利風乾火腿莎樂美腸

Three Colour Somei with Soya Sauce 三式冷麵 (醬油)

Assorted Meat Cold Cuts 雜錦凍肉

Salmon Terrine 三文魚他連

SALAD COMPOTE

Potatoes, Salami and Dried Tomatoes Salad 薯仔莎樂美腸乾蕃茄沙律

Rice Salad with Roasted Lamb and Mint Sauce 烤羊肉配薄荷醬飯沙律

Teriyaki Ox-tongue with Cucumber Salad 照燒牛脷黃瓜沙律

Smoked Chicken, Pancetta and Bean Salad 煙雞煙肉豆沙律

Mixed Vegetables and Mushroom Salad 三色豆蘑菇沙律

Spicy Seafood Salad 辣味海鮮沙律

SASHIMI BAR

Assorted Japanese Sashimi 日式雜錦刺身

Salmon 三文魚、Octopus 八爪魚、Snapper 鯛魚、Crab Stick 蟹柳、Tuna 吞拿魚、Japanese Mackerel 日本鯖魚

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JAPANESE COLD DISHES

Chinese Chicken Shredded and Sea Weed Salad 中華雞絲海帶沙律

ASSORTED JAPANESE SUSHI

Ark Shell 赤貝、Octopus 八爪魚、Salmon 三文魚、Tuna 吞拿魚、Snapper 鯛魚、Shrimp 蝦、Mackerel 鯖魚、Egg 蛋、California Roll 加州卷、Sea Weed Roll 海帶卷、Fried Tofu Sheet Sushi 腐皮卷、Hand-made Sushi 手卷

Soya Sauce 日本豉油, Pickled Ginger 酸薑

SALAD

Romaine Lettuce 羅馬生菜、Frisée 卷曲生菜、Ice-Berg Lettuce 美國生菜、Radicchio 紅菊苣、Leaf Spinach 菠菜葉、Butter Lettuce 牛油生菜、Red and Yellow Cherry Tomatoes 車厘茄、Sliced Cucumbers 青瓜片、Sweetcorn 粟米、Beetroot 紅菜頭、Kidney Beans 紅腰豆
Gherkins 酸青瓜、Roasted Garlic 燒蒜頭、Crispy Bread Croutons 脆麵包粒、Olives 橄欖、Peanuts 花生、Sliced Onions 洋葱片、Garlic Herb Crotons 大蒜香草、Bacon 煙肉、Black Raisins 黑葡萄乾、Boiled Eggs 焗蛋、Capers 欖

Dressings: Balsamic Vinaigrette 黑醋、Lemon Vinaigrette 檸檬香醋、Thousand Islands Dressing 千島醬、Tomato Vinaigrette 蕃茄辣醬、Olive Oil 橄欖油、Mango Yogurt Dressing 芒果乳酪醬

SOUP

Daily Chinese Soup 中式湯

Daily Western Soup 西式湯

Served with Assorted Bread 麵包

HOT DISHES ASIAN

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Dan Dan Noodle with Preserved vegetable, Chilli Sauce and Minced Pork 秘製担担麵配醃菜、免治豬肉、辣椒醬

Lo Han Vegetarian Congee with Spring Onion and Preserved Vegetables 羅漢齋粥配蔥、醃菜

Sautéed Pork Cubes with Cashew 腰果炒肉丁

Sautéed Chicken with Lobster Sauce 豆豉炒雞

Steamed Aconitum 蒸烏頭

Chinese Steamed Rice 白飯

HOT DISHES WESTERN

Grilled Sea Bass with Dill, Apple Ginger Sauce and Organic Herbs 蒔蘿蘋果汁烤鱸魚配有機香草

Braised Spring Chicken in Oregano Champagne Balsamico and Organic Herbs 香檳香醋燴春雞配有機香草

Smoked Pork Loin with Cabbage 煙豬柳配捲心菜

Sautéed Escargot with Vegetable 雜菜炒螺肉

Stew Lamb Shank Pesto Gravy 香草燴羊膝

Mash Potatoes with Cumin 茴香薯蓉

Seafood Vermericelli 海鮮幼意粉

Cream of Spinach 忌廉覓菜

DEEP FRIED DISHES

Salmon Skin with Chilli Spice 七味魚皮

Crab Spring Roll 蟹肉春卷

HOT DISHES INDIAN

Beef Curry 牛肉咖喱

Tandoori Spring Chicken 天多利春雞

Indian Herbs Rice 印度香草飯

Indian Bread, Nana Bread, Jeera Rice 印度麵包

Indian Rice 印度飯

Papadum 印度薄餅

CHEF ACTION STATION

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Grilled Goose Liver with Honey Gravy 蜂蜜烤鵝肝

Grilled King Prawn 烤大蝦

CARVING

Roasted US Beef Ribs 烤美國牛肋骨

CHEESE STATION

Emmentaler Cheese 瑞士芝士

Gouda Cheese 荷蘭高德芝士

Appenzeller Cheese 瑞士阿彭策爾芝士

Camembert Cheese 法國牛奶芝士

Edam Cheese 荷蘭伊丹芝士

Roquefort Cheese 法國藍莓芝士

Cracker 餅乾

PASTRY DISPLAY

Tiramisu 提拉米蘇、Blueberry Cheese Cake 藍莓芝士蛋糕、Crème Brulee 焦糖燉蛋、Mangoes

Yogurt Cake 芒果蛋糕、Passion Fruit White Chocolate Cheese Cake 百香果白朱古力芝士蛋糕、Green

Tea Lychee Cake 荔枝綠茶蛋糕、Hazelnut Chocolate Cake 榛果朱古力蛋糕、Apple Tart 蘋果撻、

Lime Chiffon Pie 酸橙雪紡批、Profiterole with Raspberry Coconut Mousse 木莓椰子慕斯泡芙、5 Grain

Almond Cake 五穀杏仁蛋糕、Peach and Cream Trifle 忌廉桃鬆糕、Pine-apple Butter Cake 菠蘿牛油蛋糕

DRINKS

Lemon Delicious

Almond Float with Fruit Cocktail 杏仁水果雞尾酒

Ice Kachang (with Seasonal Fruit) 鮮果沙冰 (配時令水果)

Four –Treasure Tea 四寶茶

COOKIES

Assorted Cookies 雜錦曲奇



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Mangoes Mille-Feuille 芒果拿破崙曲奇

DESSERTS

Osmanthus Pudding 桂花糕

Ginger Honey Pudding 薑蜂蜜布丁

Jelly Candy 啫喱糖

ICE CREAM- Häagen-Dazs

Strawberry 士多啤梨、Vanilla 雲喱噏、Chocolate 朱古力、Cream Cookies 忌廉曲奇

FRESH FRUIT COUNTER

Watermelon 西瓜、Pine-apple 菠蘿、Hami-melon 哈密瓜、Grape 葡萄、Banana 香蕉、Papaya 木瓜、Prunes 梅乾、Orange 橙、Dragon Fruit 火龍果