

DINNER MENU BUFFET

ICED DISPLAY

Crabs Zuwaigant 松葉蟹

Chilled Prawns with Chinese Mustard Sauce 凍海蝦配中式芥菜汁

Baby Lobsters Boiled with Chilli and Wine 辣酒龍蝦仔

Australian Mussels Soak with Basil 紫鬚葉浸澳洲青口

Sea Whelks with Sake with Young Ginger 子薑清酒浸海螺

COLD DISHES

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

Assorted Cold Cut 雜錦凍肉腸

Roasted Duck Breast with Chef's Secret Sauce 怪味鴨

Chilled Noodle Sichuan Style 涼拌四川担担麵

SALAD COMPOTE

Shrimps and Enoki Mushroom Salad 金菇菜蝦沙律

Imitation Abalone and Papaya Salad 素鮑魚芒果木瓜沙律

Mediterranean Sea Anchovy Fish Salad 地中海堤魚沙律

Mongolian Beef Salad 蒙古牛肉沙律

Sweet Potato and Celery Salad 甜薯西芹沙律

SASHIMI BAR

Assorted Japanese Sashimi 日式雜錦刺身

Assorted Japanese Sushi 雜錦壽司

SALAD

Romaine lettuce 羅馬生菜、Frisée 卷曲生菜、Ice-burg Lettuce 美國生菜、Radicchio紅菊苣、

Arugula 火箭菜、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

SOUP

Freshly Prepared Shredded Abalone with Assorted Ingredient 鮑魚四寶羹

Daily Western Soup 精選西湯

Served with Assorted Bread 麵包

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HOT DISHES ASIAN

Sea Bass Soaked with Ginseng and Red Dates 參鬚紅棗浸鱸魚
Sautéed Baby Squid with Chilli and Tamarind 蟹頭油炒墨魚仔
Sautéed Sliced Veal with Sambal Sauce 參巴爆爆牛仔肉
Roasted Pork Cheek with Lemon Grass and Honey 蜜糖香茅豬頸肉
Fried Rice with Mango, Shrimps and Dried Conpoy 香芒鮮蝦瑤柱炒飯
Sautéed New Pudding Malaysian Style 馬拉炒年糕
Sautéed Assorted Vegetables with Garlic 金銀蒜蘑菇炒三蔬
Braised Cabbage with Egg White and Crab Meat Sauce 蛋清蟹肉蟹籽扒津白
Chinese Steamed Rice 白飯

HOT DISHES WESTERN

Clam with Pancetta 意式煮蜆
Roasted Leg of Lamb with Cumin 孜然烤羊牯
Baked Spare Ribs with Rum 蘇酒焗排骨
Baked Fagiolini Pasta with Salmon and Cheese 芝士三文魚焗通粉
Sautéed Potato with Coriander and Butter 莞茜牛油炒薯

DEEP FRIED DISHES

Chicken Cubes with Chilli Spices 七味香酥雞
Deep Fried Marinated ToFu 鹵水炸豆腐

HOT DISHES INDIAN

Tandoori Oven Baked Chicken Tikka with Masala 天多利爐焗瑪沙那燒雞
Curry with Condiment 咖喱
Peshawari Naan 果仁提子烤餅
Papadum 印度薄餅

CHEF ACTION STATION

Green Crab in Hot Pot Taiwan Style 台式黑芝麻油醉雞蟹鍋

GRILLED SECTION

Lobster and Wagyu Beef Teppanyaki 特級鐵板燒
Lobster 龍蝦件、Scallops 帶子、Prawns 蝦、Fillet of Salmon 三文魚柳、Sardine Fish 沙甸魚、
Wagyu Beef Sliced 和牛薄切、US Beef Ribs Finger 美國牛肋骨肉、Lamb Steaks 羊扒、
German Pork Sausages 德國豬肉腸

CARVING

Peking Roast Duck Wrapped with Strawberry and Tortillas 京式片皮鴨配鮮士多啤梨墨西哥烤餅

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CHEESE STATION

Emmental Cheese 大隆芝士
Brie Cheese 比芝士
Edam Cheese 紅波芝士
Blue Cheese 藍芝士
Cracker Biscuit 克力架

LIVE COOKING DESSERT

Baked Chocolate Pudding with Almond Flavour Ice-Cream 即焗軟心朱古力布甸伴杏仁味雪糕

PASTRY DISPLAY

Blueberry Cheesecake 藍啤梨芝士餅
Crème Brulee 法式焗蛋
Tiramisu 意大利芝士餅
Madarin Cheesecake 蜜柑芝士餅
Rose Panna Cotta 玫瑰奶凍
Black Forest Cake 黑森林蛋糕
Chocolate and Jasmine Tea Mousse 茉莉花朱古力慕斯
Caramel Walnut Tart 焦糖合桃撻
Jelly Cubes 啫喱糖
Osmanthus and Qizi Pudding 杞子桂花糕
Smiling Carbonadoed Pie 笑口叉燒酥
Bird's Nest Portuguese Tartlet 燕窩酥皮蛋撻
Mango Mille-Feuille 芒果拿破侖
Mixed Berries Champagne Sabayon 雜啤梨沙巴翁
Black currant and Lychee Gateau 黑加侖子荔枝蛋糕
Five Grain Banana Bread 五穀香蕉麩
Mango Pudding 芒果布甸
Assorted Cookies 雜錦曲奇餅
Chocolate Puffs 朱古力芭芙
Green Apple Cake 青蘋果蛋糕
Dark Cherry Clafoutis 焗黑車厘子布甸
Lotus Seeds and Dried Longan Syrup Soup 桂圓蓮子茶

HAAGEN DAZS ICE CREAM

Strawberry 士多啤梨、Vanilla 雲喱啞、Chocolate 朱古力、Cookies & Cream 奶油曲奇

FRUIT COUNTER

Pineapple 菠蘿、Watermelon 西瓜、Dragon Fruit 火龍果、Honeydew Melon 蜜瓜、
Red Grapes 紅提子、Green Apples 青蘋果