

LUNCH BUFFET MENU - 7 June – 31 August 2010

ICED DISPLAY

Baby Crayfish 龍蝦仔

COLD DISHES

Marinated Calamari 醃製魷魚

Assorted Meat Cold Cuts 雜錦凍肉

Salmon Terrine 三文魚醬

Century egg, Scallions and Pickled Ginger 皮蛋、大蔥、酸薑

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

SALAD COMPOTE

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

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

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

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

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

JAPANESE COLD DISHES

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

JAPANESE SHSHI

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

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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

SOUP

Daily Chinese Soup 中式湯

Daily Western Soup 西式湯

HOT DISHES ASIAN

Sautéed Assorted Mushroom with Broccoli 雜菌炒西蘭花

Sautéed Potatoes 炒薯仔

Sauteed Mixed Vegetables 炒雜菜

Braised Spicy Minced Pork with Tofu 川辣肉碎扒豆腐

Sweet and Sour Pork with Apricot 糖醋杏仁豬肉

Roasted Fish Head 燒魚頭

Steamed Bass 鱸魚

Dan Dan Noodle 秘製担担麵

Chinese Steamed Rice 白飯

HOT DISHES WESTERN

Sautéed Mussel with Lemon Grass 香草炒青口

Meatballs with Tomato Sauce 茄汁豬肉丸

Spaghetti with Seafood 海鮮意粉

Seafood Vermicelli 海鮮幼意粉

HOT DISHES INDIAN

Beef Curry 咖喱牛肉

Nana Bread, Jeera Rice, Indian Bread 印度麵包

Papadum 印度薄餅

DEEP FRIED DISHES

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Salmon Skin with Chilli Spice 七味魚皮

Crab Spring Roll 蟹肉春卷

GRILLED SECTION

Pork Fillet 薄豬柳

Capelin 多春魚

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

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

Strawberry 士多啤梨、Vanilla 雲喱噏、Chocolate 朱古力

FRESH FRUITS STATION

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 etc 等