

2020 Dinner Buffet Menu 自助晚餐餐單

Sushi & Hand Rolls 即做手卷及壽司

California Roll 美國加州手卷

Blackened Snapper Sushi 火焰立魚壽司

Assorted Sushi 雜錦壽司/ Hand Roll 手卷

Condiment 配: Japanese Soya 日式豉油/ Wasabi 青芥辣/ Red Ginger 子姜/ Pickled Cucumber 青瓜漬/ Pickled Carrot 日式黃蘿蔔

Blackened Salmon Sushi 火焰三文魚壽司

Blackened Eel Sushi 火焰芝士鰻魚壽司

Sashimi 刺身

Salmon Sashimi 三文魚刺身

Octopus Sashimi 八爪魚刺身

Heering Sashimi 希靈魚刺身

Condiment 配: Japanese Soya 日式豉油/ Wasabi 青芥辣/ Lemon Wedge 檸檬角

Snapper Sashimi 立魚刺身

Tuna Sashimi 吞拿魚刺身

Orchid Mussels 蘭花蚌

Chilled Seafood 海鮮冰池

Blue Shell Mussels 藍殼青口

King Crab Leg 凍阿拉斯加蟹腳

Snail 花螺

New Zealand Mussels 紐西蘭青口

Sea Whelk 海螺

Scallop 扇貝

Iceland Shrimp 冰島凍蝦

Fresh Oyster 生蠔

Condiment 配: Red Wine Vinaigrette 紅酒乾蔥醋/ Thai Spicy Sauce 泰式青檸辣汁/ Cocktail Sauce 咯嗲汁/
Japanese Soya 日式豉油/ Lemon Wedge 檸檬角

Cold Dishes 凍盤

Mexican Seafood Salad 墨西哥海鮮沙律

Poached Chicken with Spicy Sichuan Chili Sauce 川式口水雞

Spanish Cured Ham with Melon 西班牙火腿配蜜瓜

Smoked Duck Breast with Orange and Orange Zest Sauce

香橙鴨胸配橙皮醬

Black Pepper Tuna 黑椒吞拿魚

Smoked Salmon 煙三文魚

Spicy Beef Shank 麻辣牛展

Assorted Cheese Platter 什錦芝士盤

Buffalo Cheese with Tomato and Pesto Sauce

水牛芝士蕃茄配香草醬

Salads 沙律

Quinoa with Mixed Pepper and Prawns Salad

藜麥什椒蝦沙律

Vietnamese Style Roasted Chicken Salad 越南燒雞沙律

Avocado and Prawns Salad in Italian Style 意式牛油果蝦沙律

Jellyfish in Spring Onion Oil 葱油海蜇頭

Spicy Beef Shank 麻辣牛展

Mixed Vegetables Salad 雜生菜 Cabbage 椰菜/ Carrot 甘筍絲 Cucumber 青瓜片 Cherry Tomato 車厘茄

Romaine Lettuce 羅馬生菜 Assorted Beans Salad 雜豆沙律

Condiment 配: Mayonnaise 蛋黃醬/ Thousand Island 千島汁/ French Dressing 法汁/ Vinaigrette 油醋汁/Balsamic Vinegar 意大利黑醋/ Olive Oil 欖油/ Caesar Dressing 凱撒汁/ Croutons 蒜茸包粒/ Parmesan Cheese 巴麻臣芝士粉/ Raisin 提子乾/ Olive 黑水欖/ Lemon Wedge 檸檬角

Turkey with Strawberries and Grapes Salad

士多啤梨提子火雞沙律

Waldorf Salad 華道夫火雞果仁沙律

Poached Chicken with Spicy Sichuan Chili Sauce 川式口水雞

Thai Style Chicken Feet 泰式鳳爪

Snacks 小食

Pizza 批薩

Spring Roll 炸春卷

Fried Oysters 酥炸生蠔

Soup 湯

Puff Pastry Soup 酥皮湯

Creamy Seafood Soup 海鮮奶油湯

Daily Soup Chinese-style 中式例湯

Condiment 配: Assorted Bread Roll 雜錦麵包

Carving Dish 烤肉車

Grill Beef Rib Eye Steak 燒帶骨牛肉眼

Condiment 配: Black Pepper Sauce 黑椒汁/ Herbs Gravy 香草汁

Hot Dishes 熱盤

Pan-fried Beef Tenderloin with Lavender Sauce

香煎牛柳薰衣草汁

Stir-fried Black Fungus with Celery and Cashew Nuts

腰果西芹炒雲耳

French Duck Breast with Fig Sauce 法式鴨胸無花果汁

Eel Fried Rice 鰻魚炒飯

Indonesian Stir-fried Vegetables 印尼四寶鮮蔬

Steamed Scallops with Minced Garlic and Glass Noodles

金銀蒜粉絲蒸扇貝

Sautéed Squid with Courgette in XO Sauce XO

醬小瓜炒花枝

Roasted Pomfret with Thai Lemon Sauce 泰汁檸香烤鯧魚

Cumin Lamb Chops 孜然羊排

Roasted Potato Chips with Cream 法式忌廉焗薯片

Desserts 甜品

Passion Fruit Floating Island 百香果飄浮島

Japanese Cheese Cake 日式芝士蛋糕

Almond Chocolate Cake 杏仁朱古力蛋糕

Caramel Egg Pudding 焦糖雞蛋布丁

Green Tea Mousse 綠茶慕絲

Chocolate Brownie 朱古力布朗尼

Double-boiled Milk with Peach Gum 桃膠燉奶

Seasonal Fruits 四季水果

Beverages 飲品

Coffee 咖啡

Tea 茶

Chilled Juice 果汁

Soft Drinks 汽水

*All menu items are subject to change according to seasonality and availability. 菜單上的食材會根據季節和供應之情況而有所變更。