

## Buffet Dinner Menu 2020 A

### Cold Dishes 冷盤

Smoked Salmon with Condiments 煙三文魚  
Assorted Sashimi with Wasabi & Soya Sauce 雜錦刺身  
Assorted cold cut 雜錦凍肉盤  
Pastrami Beef 黑椒牛肉  
Mussels in Half Shell 凍半壳青口  
Fresh Prawn in Shell 凍鮮中蝦

### Salad 沙律

Chicken and Pineapple Salad 夏威夷菠蘿雞肉沙律  
German Potato Salad 德國芥末薯仔沙律  
Tomato and Mozzarella Salad with Pesto 香草蕃茄軟芝士沙律  
Ham and Pasta Salad 意大利粉火腿沙律  
Beetroot and Apple Salad 紅菜頭蘋果沙律  
Banana and Peach Salad 香蕉蜜桃沙律  
Crab Meat and Sweet Corn Salad 蟹肉粟米沙律  
Garden Lettuce Leave Salad 雜菜沙律  
Salad Dressing: French, Thousand Island and Vinaigrette  
沙律醬汁：法式醬汁、千島汁 及 油醋汁

### Soup 湯

Cream of Wild Mushroom 野菌忌廉湯  
Assorted Bread Basket and Butter 各式麵包配牛油

### Carving 燒肉車

Maple Glazed Smoked Pork loin with Port Wine Sauce 蜜餞煙豬排配芥末砵酒汁

## Buffet Dinner Menu 2020 A

### Hot Dishes 熱盤

Pan-fried N.Z Beef with Olive Oil 欖油煎新西蘭西冷牛扒  
Roasted Rack of Lamb with Rosemary Honey Glaze 蜜汁燒香草羊扒  
Roasted Spring Chicken with Rosemary Gravy 燒春雞勞斯瑪利汁  
Pan-fried Sole Fillet Meuniere with Herbs and Lemon 文也香煎龍脷魚柳  
Roasted Potatoes with Herbs 香草燒薯仔  
Baked Cauliflower with Cheese 芝士焗椰菜花  
Stir-fried Seasonal Vegetables 清炒時蔬  
Spaghetti with Fresh Tomato Basil Sauce 鮮茄醬意大利粉  
Nasi Goreng 印尼炒飯

### Desserts 甜品

New York Cheese Cake 紐約芝士餅  
Assorted French Pastries 法式雜餅  
Truffle Cake 特濃朱古力蛋糕  
Mango Mousse Cake 芒果毛士餅  
Seasonal Fresh Fruit Platter 時令生果盤  
Home Made Annie Cookies 自家制安妮曲奇

Coffee or Tea 咖啡或茶

每位 **HK\$520** per person

(Minimum 80 Persons 適用於 80 人或以上)

### Beverage Packages 特惠飲品套餐

Unlimited Supply of Soft Drinks, Chilled Juice & Local Beer for 3 Hours

可享三小時席間無限量供應汽水、橙汁及精選啤酒

每位 **\$60** per person

Plus 10% service charge 加一服務費

## Buffet Dinner Menu 2020 B

### Cold Dishes 冷盤

- Smoked Salmon with Condiments 煙三文魚  
Assorted Sashimi with Wasabi & Soya Sauce 雜錦刺身  
Soda Noodle with Chuka Ika 日式冷麵配墨魚  
Assorted Cold Cuts 雜錦凍肉盤  
Roasted Beef 燒牛肉  
Smoked Turkey Roll 煙火雞  
Mussels in Half Shell 凍半壳青口  
Fresh Prawn in Shell 凍鮮中蝦

### Salad 沙律

- Tuna Salad 吞拿魚沙律  
Fresh Mushroom and Herb Salad with Balsemico Vinaigrette 黑醋鮮菌香草沙律  
Greece Salad 希臘沙律  
Spicy Thai Beef Salad with Crispy Greens 泰式牛肉沙律  
Baby Octopus Salad 日式八爪魚  
Russian Shrimps Salad 俄式蝦沙律  
Mix Bean & Crabment Salad 什豆蟹肉沙律  
Marinated Mushroom Salad with Pinenuts and Smoked Duck 煙鴨片伴蘑菇沙律  
Garden Lettuce Leave Salad 雜菜沙律  
Salad Dressing: French, Thousand Island and Vinaigrette  
沙律醬汁：法式醬汁、千島汁 及 油醋汁

### Soup 湯

- Boston Seafood Chowder 波士頓周打海鮮湯  
Assorted Bread Basket and Butter 各式麵包配牛油

### Carving 燒肉車

- Roasted NZ Rib eye steak with Black Truffle Sauce 燒紐西蘭肉眼配黑菌汁

## Buffet Dinner Menu 2020 B

### Hot Dishes 熱盤

- Roasted Rack of Lamb with Mint Gravy 燒羊鞍扒薄荷燒汁  
Baked Salmon Fillet with White Wine Sauce 焗三文魚配葡萄酒汁  
Braised Chicken in Burgundy Red Wine Sauce 法國式紅酒燴雞  
Roasted Pork Loin with Pepper Sauce 燒豬柳黑椒汁  
Sautéed Fresh Shrimp with Celery 西芹炒蝦仁  
Sautéed Beef Filet with Leek Onion 京蔥牛柳條  
Sautéed Mixed Mushroom 炒雜菌  
Lyonnais Potatoes 洋蔥炒薯仔  
Spaghetti with Tomato Sauce 鮮茄醬意大利粉  
Fried Rice "Yangzhou" Style 揚州炒飯

### Desserts 甜品

- Black Forest Cake 黑森林蛋糕  
Truffle Cake 特濃朱古力蛋糕  
Blueberry Cheese Cake 藍莓芝士餅  
Mini Puff 迷你泡芙  
Chocolate Mousse Cake 朱古力毛士  
Tiramisu 義大利芝士餅  
Seasonal Fresh Fruit Platter 鮮水果盤  
Home Made Annie Cookies 自家制安妮曲奇

每位 **HK\$580** per person

(Minimum 80 Persons 適用於 80 人或以上)

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