



Dinner Buffet Menu

DINNER BUFFET

Soup

Daily soup based on rotation 跟湯牌
Caldo verde, Portuguese vegetable broth 葡式薯茸青菜湯
Home-made Portuguese bread (Broa), bread rolls and sliced breads served with butter 麵包檔

1st Ice Bin

Octopus salad with potatoes 八爪魚薯仔沙律
Penne pasta salad with smoked chicken, radish, bell peppers and herb dressing
煙雞長通粉沙律配櫻桃蘿蔔, 波椒及香草汁
Rice salad with dried fruits and cashew nuts 干果飯沙律
Vegetable salad with cucumber, pineapple and corn in honey vinaigrette 五彩蜂蜜油醋汁蔬菜沙律

2nd Ice Bin

Seafood salad with bell peppers, artichokes, peas and tomatoes 波椒亞芝竹海鮮沙律配豆及蕃茄
Vitello tonnato, thinly sliced roasted beef with zesty tuna sauce 燒牛肉薄片配吞拿魚醬
Purple potato salad with maple glaze 紫薯茸楓葉糖沙律
Chickpea salad with bacalao, coriander and vinaigrette 雞心豆沙律配馬介休, 芫茜及油醋汁
Smoked salmon and smoked mackerel served with condiments 煙三文魚及煙鮫魚

Cheese:

Portuguese Cheeses 葡國芝士
Goat cheese, brie cheese, soft pepper cheese, soft garlic herb cheese, Emmenthal cheese, blue cheese
羊芝士, 法國布里芝士, 軟胡椒芝士, 蒜頭香草軟芝士, 大孔芝士, 藍芝士

Condiments:

Pumpernickel bread, Apricot dried, Figs dried, Walnut halves, Pistachios
黑麥麵包, 黃梅乾, 無花果乾, 開邊合桃, 開心果

3rd Ice Bin

Fresh tuna salad with green beans, potatoes, olives and boiled egg 鮮吞拿沙律配青豆, 薯仔, 橄欖及焗蛋
Five-spice tofu salad with barley and kale 五香豆腐沙律薏仁及芥蘭
Chicken and cured meat salad 意式雞肉及風腿沙律
Pork salad with mushrooms, snow peas and red onions 豬肉沙律配什菌, 荷蘭豆及紫洋葱



Dinner Buffet Menu

Fresh Green Salad Bar

Romaine lettuce, Tower Mesclun mixed greens and lollo rosa 羅文生菜，鮮什菜及紅葉菜
Thousand Island dressing, Caesar dressing, balsamic vinaigrette and honey mustard dressing
千島汁，凱撒汁，油醋汁及蜜糖芥末籽汁

Cucumber stick, cherry tomato, roasted beet root, corn kernel, shredded carrot and alfalfa sprout
青瓜條，車厘茄，燒紅菜頭，粟米粒，甘荀絲及苜蓿芽

Sun-dried tomato, chopped crispy bacon, chopped egg, rosemary mixed nuts, bread crouton and roasted pear
油干蕃茄，煙肉碎，蛋碎，迷迭香雜果仁，麵包粒及燒啤梨

Live jumping prawn 新鮮活羅氏蝦

Noodle & Vegetables station

Flat rice noodle, oily noodle, rice vermicelli and ramen noodle 湯河粉、油麵、米粉及拉麵
Laksa broth, chicken stock, Japanese pork bone broth and miso broth 啦沙湯, 雞湯, 日式豬骨湯及味噌湯
Local lettuce, choy sum, bean sprout, shiitake mushroom, bean curd, fish curd, mussel meat and omasum
本地生菜、菜心、芽菜、磨菇、豆腐、魚腐、紐西蘭青口肉及牛栢葉

Fish ball curry 咖哩魚蛋

Pork ball 豬肉丸

Chopped spring onion, chopped coriander leaf, crispy fried shallot and chili soy dip
蔥花、芫茜碎、炸干葱及辣椒豉油

Live jumping prawn 新鮮活羅氏蝦

Chinese BBQ Station

Roasted duck 燒鴨

Poached chicken 白切雞

Char Siew pork 叉燒

Served with condiments: plum sauce and ginger relish 梅醬及薑茸

Carving Station

Oven roasted herb crusted beef prime rib 燒香草有骨牛肉眼

Roasted rack of lamb with herbs 香草燒羊鞍

Sautéed sliced potato with onion and bacon 洋蔥煙肉炒薯片

Braised Savoy cabbage with beans and chili 香辣法國椰菜及豆



Dinner Buffet Menu

Seafood platter served individually with:

French oyster, jumbo prawns, crag leg, mussels, Boston lobster, sea whelk and seafood cocktail
新鮮生蠔，珍寶蝦，蟹腳，青口，波士頓龍蝦，海螺和海鮮雞尾酒

Condiments:

Cocktail sauce, shallot and red wine vinegar, hog wash, wasabi mayonnaise, lemon and lime wedges
雞尾汁，干葱紅酒醋汁，芫茜汁，青芥末美容醬，檸檬角及青檸角

Hot Chaffing Dish

Roasted beef tenderloin with spinach and green peppercorn sauce 燒牛柳配菠菜及青胡椒子汁
Braised tricolored fusilli noodles with bacon, asparagus and cream cheese sauce 煙肉露筍芝士忌廉汁三色通粉
Baked scallops with herbs and butter 香草牛油焗扇貝
Slow cooked Spanish pork butt curry with potatoes and cauliflower 慢煮咖喱西班牙黑豚豬梅肉配薯仔及椰菜花
Fried rice noodles with shrimp, pork and dried bean curd 蝦豬肉豆腐乾炒米粉
Braised rabbit with white wine and herbs 白酒香草燒燴兔肉

Hot Chaffing Dish

Crispy fried cuttlefish balls 酥炸墨魚球
Baked seafood rice with fresh pineapple 鮮菠蘿海鮮焗飯
Grilled boneless chicken leg with BBQ sauce, cabbage and carrots 燒雞扒配椰菜及甘筍
Braised Shanghai brassica with mushroom in oyster sauce 蠔皇厚花菇扒小棠菜
Lamb curry in bell pepper sauce 咖喱羊配波椒醬
Carrots with Italian sausage, tomatoes and rosemary 甘筍蕃茄迷迭香意大利腸
Snapper wrapped in Serrano ham with braised cannellini beans 西班牙火腿立魚卷配釀白豆
Cauliflower gratin with chopped egg, spring onions and almonds 椰菜花配焗蛋，蔥花及杏仁



Dinner Buffet Menu

Japanese Counter

Maki roll:

Spicy tuna roll, spicy tuna and kaiware sprouts 香辣吞拿魚卷，辣吞拿魚和豆芽

Eel roll, bbq eel, cucumber and avocado 鰻魚卷，烤鰻魚，青瓜及牛油果

360 roll, smoked salmon, lump crab meat, cucumber and avocado 360 卷，煙三文魚，蟹肉，青瓜及牛油果

Mini braised mushroom and BBQ duck roll 迷你什菌火鴨絲卷

Sushi:

Salmon, tuna, cuttlefish and shrimp 三文魚, 吞拿魚, 墨魚及蝦

Sashimi selection:

Fresh salmon, tuna, octopus 鮮三文魚, 吞拿魚及八爪魚

Condiments:

Japanese soy sauce, wasabi paste and pickled ginger and chili oil 日本醬油，芥末醬，生薑和辣椒油

Indian Corner

Indian rotation menu on



Dinner Buffet Menu

DESSERT BUFFET

- Raspberry Clafoutis 桑子焗蛋
Glutinous rice dumpling in ginger tea 薑茶湯圓
Raspberry sauce 桑子汁
Vanilla sauce 雲呢拿汁
Chocolate Fountain 朱古力噴泉
Pineapple 菠蘿
Hami Melon 蜜瓜
Strawberries 士多啤梨
Marshmallows 棉花糖
Chocolate and orange marshmallow pie 朱古力香橙棉花糖批
Strawberry and white chocolate cake 白朱古力士多啤梨蛋糕
Passion fruit cheese cake 熱情果芝士蛋糕
- Walnut Brownies with raspberry glazing 合桃班妮配桑子朱古力醬
Tropical coconut and pineapple mousse 椰子菠蘿慕士撻
Lavender cheese cake with wine jelly 薰衣草芝士餅配白酒啫喱
Portuguese almond cake 葡式杏仁蛋糕
Lemon choux trio 檸檬泡芙
Mango pancake parcels 芒果班戟
Strawberry Napoleon 士多啤梨拿破崙
Baked apples with almond paste in puff pastry 蘋果酥皮配杏仁片
Chocolate & vanilla mousse with passion fruit sauce 朱古力雲呢拿慕士配熱情果汁
Tiramisu with Irish coffee jelly 提拉米蘇配愛爾蘭咖啡啫喱杯
Verrine with raspberry and strawberry cream 士多啤梨慕士杯
Mandarin jelly with citrus fruits 柑橘啫喱配什果
- Coconut cookies 椰絲曲奇
Marble cookies 黑白曲奇
Brown sugar cookies 黃糖曲奇
- Portugues egg tarts 葡撻
Freshly baked waffles 窩夫
Homemade Souffles 梳乎厘
Ice cream station 雪糕
- Coffee & tea 咖啡及茶**