



Buffet Lunch Menu

Homemade Portuguese bread (Broa), bread rolls and sliced breads served with butter 麵包檔

Soup

Daily soup based on rotation 跟湯牌

Caldo verde, Portuguese sausage, kale and potato soup 葡腸薯茸青菜湯

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

Chicken and cured meat salad 意式雞肉風腿沙律

Condiments:

Korean style chili marinated cabbage 韓式泡菜

Marinated heart of mustard plant 榨菜

Preserved radish with chili and garlic 蒜香辣椒菜甫

Sichuan chili marinated cucumber pickle 豆瓣醬醃青瓜條

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

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

Soft bean curd with century egg and spicy sesame sauce 香辣芝麻皮蛋豆腐

Condiments:

Eggplant compote 茄子醬

Roasted garlic Comfit 炆香蒜

Porcini and walnut spread 牛肝菌合桃醬

Bacon, fennel and apple chutney 煙肉芬奴蘋果節尼

3rd Ice Bin

Green and red apple salad with walnut and yogurt 青紅蘋果核桃酸奶沙律

Vegetable salad with cucumber, pineapple and corn in honey vinaigrette 五彩蜂蜜油醋汁蔬菜沙律

Low fat Ruote Tricolor pasta salad 三色低卡車輪意粉沙律

Artichoke salad with heart of palm, marinated peppers and olives 亞芝竹沙律配槐心醃波椒及水欖

Condiments:

Beetroot pickles 醃紅菜頭

Cucumber and pineapple pickles 青瓜菠蘿泡菜

Marinated mixed olives 醃什水欖

Marinated artichokes 醃亞芝竹



Buffet Lunch Menu

Fresh Garden 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，油醋汁及蜜糖芥末子汁

Cucumber stick, cherry tomato, roasted beet root, corn kernel and shredded carrots

青瓜條，車厘茄，燒紅菜頭，粟米粒及甘筍絲

Sun-dried tomato, chopped crispy bacon, chopped egg, rosemary mixed nuts and bread croutons

油干蕃茄，煙肉碎，蛋碎，迷迭香雜果仁及麵包粒

Noodle & Vegetables station

Flat rice noodle, egg noodle, rice vermicelli and ramen noodle 湯河粉、油麵、米粉及拉麵

Japanese pork bone broth with pork ball, Laksa broth with fish ball, miso broth plain and chicken stock plain

日式豬骨湯配豬肉丸、喇沙湯配魚蛋、味噌湯及雞湯

Local lettuce, choy sum, bean sprout, shiitake mushroom, bean curd and fish curd

本地生菜、菜心、芽菜、蘑菇、豆腐及魚腐

Fish ball, mussels meat and omasum 魚蛋、紐西蘭青口肉及牛栢葉

Chopped spring onion, chopped coriander leaf, crispy fried shallot and chili soy dip

蔥花、芫茜碎、炸干蔥及辣椒豉油

Chinese BBQ Station

BBQ Pork belly 燒肉

Poached chicken 白切雞

Served with condiments: mustard, fine sugar and ginger relish 配料: 芥末, 砂糖及薑茸



Buffet Lunch Menu

Carving Station

Roasted beef tenderloin with mustard and red wine jus 燒牛柳配芥辣及紅酒汁

Hot Food Counter

Boiled baby cabbage with dried shrimp and wild mushrooms 津白蝦乾野菌煲

Chicken stewed with mushroom, shallot and wine 紅酒乾蔥粒蘑菇燴雞

Chinese savory Station

Crisp prawn dumplings with green tea salt 酥炸蝦餃配綠茶鹽

BBQ pork puff 笑口叉燒酥

Pan seared pork dumplings with gingered vinaigrette 香煎豬肉餃

Chili sauce 辣椒醬

Chinese black vinegar and shredded ginger 薑絲陳醋

Hot Food Counter

Grilled chicken leg boneless with Korean Kimchi cabbage and osmanthus 韓式泡菜桂花燒雞扒

Pork saltimbocca with polenta mousseline 意式豬柳卷配布蘭打忌廉

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

Steamed sole filet with scallions and soy sauce 蔥油蒸龍利柳

Fried rice with salmon, eel sauce and diced vegetables 三文魚鰻魚汁蔬菜粒炒飯

Braised U.S. beef wrapped in Konnyaku noodles with leek and shiitake mushroom

魔芋美國三角肥牛配京蔥及鮮冬菇

Braised E-fu noodles with yellow chive, BBQ duck and straw mushroom 韭黃火鴨草菇炆伊麵

Braised lamb with potatoes, carrots, green beans and cabbage 愛爾蘭式燴羊肉

Sautéed assorted vegetables Japanese style 日式炒雜菜

Baked mushroom bread pudding 蘑菇布甸

Dim Sum Basket

Steamed pork dumplings in bamboo cage 小籠包

Mini glutinous rice dumpling 迷你珍珠雞

Steamed crystalized dumplings with milk 奶皇水晶角

Chicken Siew Mai with mushroom 冬菇雞肉燒賣

Chili sauce, Worcestershire sauce and Hoisin sauce 辣椒醬、喼汁及海鮮甜醬

Congee Station

Congee with dried scallops and bean curd skin 瑤柱腐皮白粥

Condiments: Salted egg, century egg, deep fried Chinese dough, chopped spring onions, preserved radish, shredded lettuce 咸蛋、皮蛋、炸麵、蔥花、菜甫、芫茜、生菜絲



Buffet Lunch Menu

Japanese Counter

Fresh tuna and cabbage slaw maki roll 鮮吞拿魚椰菜絲沙律壽司卷

BBQ pork, cucumber and sauce maki roll 叉燒青瓜壽司卷

Vegetarian maki roll 素壽司卷

Mini tuna-wasabi roll 迷你青芥末吞拿卷

Mini crab stick maki roll 迷你蟹柳壽司卷

Mini Kappa roll (cucumber roll) 迷你青瓜壽司卷

Shoyu (soy sauce), wasabi and pickled ginger 豉油、青芥菜及壽司薑

Indian Counter

See Indian menu rotation



Buffet Lunch Menu

Dessert

Ice Kacang, shaved ice served with condiments
(Red beans, sliced almonds, sweet corn, fruit cocktail, grass jelly, cendo cendo)
刨冰(紅豆, 杏仁片, 粟米, 什果, 涼粉, 珍多)

Almond coconut bean curd with fruit salsa 杏仁豆腐
Assorted fruit jellies 什錦啫喱
Seasonal sliced fruits 時令水果

Roasted apricots with vanilla crème and streusel 朱古力金寶配黃梅醬吉仕
Praline crème brulee 榛子焗蛋

Lemon-blueberry macaroon tart 檸檬藍莓馬卡龍撻
Honey walnut and pecan pie 蜜糖合桃批
Green tea cheese cake with red bean paste 綠茶紅豆芝士餅

Brownies with chocolate glazing 朱古力斑妮
Strawberry lamingtons 士多啤梨拉明頓蛋糕
Chocolate custard puff 朱古力吉士泡芙

Sweetened mango broth with pomelo and sago 楊枝甘露
Bread and butter pudding 麵包布甸
Vanilla sauce 雲呢拿汁
Raspberry sauce 桑子汁

Red fruit flummery with vanilla sauce 紅水果布甸
Chocolate mousse with cherries 朱古力慕士配車厘子
Mango pudding with sago pearls 芒果布甸配西米珍珠
Serra Durra mousse with coffee biscotti 木糠布甸配咖啡曲奇

Coconut cookies 椰絲曲奇
Popcorn cookies 爆谷曲奇
Chocolate chip cookies 碎朱古力曲奇

Coffee & tea 咖啡及茶