



Chinese New Year Dinner 2019
2019 農曆新年晚餐

Buffet Dinner Menu

Soup

Braised shark's fin soup with bamboo piths 紅燒竹筍雞絲翅 (鵬程大展翅)
Caldo Verde, Portuguese potato soup with vegetables 薯茸青菜湯
Deep fried bun served with condensed milk 炸饅頭配煉奶
Golden croissant 牛角包

1st Ice Bin

Shredded chicken seasoned with sesame and jellyfish 香麻海哲手撕雞
Shanghainese style wheat bread salad with soy dressing 烤夫沙律
Roasted duck and mandarin orange salad 火鴨蘆柑沙律

Condiments:

Roasted peanuts 花生
Candied walnut 糖合桃
Sichuan chili marinated cucumber pickle 豆瓣醬醃青瓜條

2nd Ice Bin

Shredded chicken and shredded abalone with wolfberry 杞子水晶鮑魚絲雞絲
Marinated cucumber and black fungus with vinegar sauce 香醋青瓜黑木耳
Shredded duck, chicken, hami melon and honey melon in Grapefruit sauce 柚子蜜桃玉鴛鴦
Asparagus spear with crab vinaigrette 蟹肉蘆筍沙律

Condiments:

Marinated heart of mustard plant 榨菜
Preserved radish with chili and garlic 蒜香辣椒菜甫
Preserved cabbage 雪菜

3rd Ice Bin

Huai Yang style sweet pea and surf clam salad 荷蘭豆北極貝沙律
Sichuan style bean curd skin, spinach and black fungus salad 涼拌百葉齊菜木耳
Marinated beef shank and radish with black vinegar 金錢醬牛展及涼拌蘿蔔絲
Marinated pig ear and asparagus shoot in XO sauce XO 醬萵筍千層峰

Condiments:

Luak chye, Nyonya style mustard plant, carrot and radish pickle 娘惹泡菜
Sweet and sour pineapple pickles with mustard seed 印度式菠蘿泡菜
Soy braised lotus root with sesame seed 芝麻豉油蓮藕



Chinese New Year Dinner 2019
2019 農曆新年晚餐

Seafood platter with:

French oyster, jumbo prawns, king crab leg, blue mussels, Boston lobster, sea whelk
And seafood cocktail

法國生蠔，珍寶蝦，帝王蟹腳，藍青口，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
雞尾酒，干葱紅酒醋汁，芫茜汁，青芥末美容醬，檸檬角及青檸角

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 carrot
青瓜條，車厘茄，燒紅菜頭，粟米粒，甘筍絲

Sun-dried tomato, chopped crispy bacon, chopped egg, rosemary mixed nuts and bread crouton
油干蕃茄，煙肉碎，蛋碎，迷迭香雜果仁及麵包粒

Oriental Style Noodle & Vegetable station

Flat rice noodle, oily noodle, rice vermicelli and rice noodle 湯河粉、油麵、米粉及銀針粉
Laksa broth, chicken stock, pork bone broth and miso broth 叻沙湯, 雞湯, 豬骨湯及味噌湯

Local lettuce, choi sum, bean sprout, shiitake mushroom, bok choy, Chinese cabbage,
bean curd, sliced squid, sliced beef shoulder

本地生菜、菜心、芽菜、蘑菇、小棠菜、津白、豆腐、魷魚片及肥牛片

Fish ball curry 咖哩魚蛋, Lobster ball

Fried stuffed bean curd with minced pork 免治豬肉釀豆腐

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

BBQ Station

Roasted duck 燒鴨

Poached chicken 白切雞

BBQ pork 叉燒

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



Chinese New Year Dinner 2019
2019 農曆新年晚餐

Carving

Roasted suckling pig 燒乳豬
Roasted prime rib 燒有骨肉眼
Dijon mustard and French whole grain mustard 法芥及芥末籽

Chinese New Year Cake Specialties

Sweetened rice pudding with coconut milk 椰汁年糕
Turnip cake with preserved meat 臘味蘿蔔糕
Water chestnut cake 馬蹄糕

Clay Pot Station

Braised black fungus, mushrooms, carrot and sugar peas with bamboo shoot 竹筍羅漢上素
Braised baby cabbage with Yunan ham in supreme soup 金華火腿上湯娃娃菜
Lamb brisket braised with mushroom and winter bamboo shoot 雙冬羊腩
Shanghainese New Year pudding in soup 上海湯年糕
Boiled fresh clams with diced winter melon and coriander 芫茜冬瓜粒鮮花甲
Tacho 葡式大雜燴

Hot Chaffing Dish

Stir-fried Angus beef dices with slice garlic served in black truffle sauce 黑松露蒜片安格斯牛柳粒
Deep-fried shrimp maw in sliced almond with foie gras 金甲百花鵝肝球 (財源滾滾來)
Braised pig's tongue with sea moss, dried oyster and mushrooms 髮菜蠔豉花菇燴豬脷 (發財好市大利)
Sole roll with shrimp mousse, crab roe and white wine cream sauce 蝦慕士龍利卷配蟹籽白酒忌廉汁 (魚躍喜龍門)
Fried glutinous rice with preserved meat diced and Japanese shrimps 櫻花蝦炒臘味糯米飯 (年年慶豐收)
Chicken steamed with cordyceps flowers with Chinese white wine 花雕蟲草花蒸滑雞 (喜鵲迎春)
Sautéed abalone mushrooms with asparagus, carrot and corn 粟米甘荀蘆筍炒鮑魚菇 (金銀滿屋)
Stuffed duck with chestnut and beans 將釀八寶鴨 (吉祥富貴鴨)

Japanese Counter

Assorted maki rolls and nigiri sushi served with condiments 什錦壽司卷

Indian Corner

Based on rotation 跟餐牌



Chinese New Year Dinner 2019
2019 農曆新年晚餐

DESSERT BUFFET

Sweetened papaya soup with white fungus and lotus seeds 木瓜燉雪耳
Forest berries baked with muesli crumble and almonds 森林雜莓焗杏仁麥片金寶
Chocolate fountain 朱古力噴泉
Tangerine and orange pie 蜜桔香橙批
Chocolate and raspberry tart 朱古力桑子撻
Red velvet cake with pecan nuts 火紅朱古力蛋糕配山核桃
Green tea cheese cake with red bean paste 紅豆綠茶芝士餅

Orange choux trio 香橙泡芙三重奏
Salted caramel cheese cake 海鹽焦糖芝士餅
Sweet potato and almond cake 甜薯杏仁蛋糕
Osmanthus jelly with wolfberries 杞子桂花啫喱
Chocolate cannoli 意式朱古力芝士卷
Mango pancake parcels 香芒班戟
Chocolate kumquat lollipops 朱古力柑橘棒棒糖
Chinese New Year cup cakes 新年紙杯蛋糕
Red fruit flummery with vanilla sauce 紅水果布甸配雲呢拿汁
Mandarin and orange mousse 柑橘香橙慕士
Milk chocolate and chocolate streusel 牛奶朱古力酥
Strawberry shortcakes cups 士多啤梨水果酥

Macaroon Tower 馬卡龍塔
Fortune cookies 幸運曲奇
Pineapple tarts 菠蘿撻
Chinese almond cookies 中式杏仁曲奇
Portuguese egg tarts 葡撻
Freshly baked waffles 鮮焗窩夫
Homemade Soufflés 自製梳芙厘
Chinese New Year candies 新年糖果

Haagen-Dazs ice cream: Vanilla / Strawberry / Chocolate 哈根達斯雪糕: 雲呢拿 / 士多啤梨 / 朱古力