



Chinese New Year Lunch 2019
2019 農曆新年午餐

Buffet Lunch Menu

Soup

Pork meat soup with black chicken and cordyceps flowers 蟲草花烏雞瘦肉湯
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
Shanghaies style wheat bread salad with soy dressing 烤夫沙律
Roasted duck and mandarin orange salad 火鴨蘆柑沙律
Poached prawn and melon salad with mayonnaise 沙汁蝦仁蜜瓜沙律

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 涼拌百葉齊菜目耳
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 醬萵笋千層峰

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



Chinese New Year Lunch 2019

2019 農曆新年午餐

Soy braised lotus root with sesame seed 芝麻豉油蓮藕

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，甘荀絲

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, choy sum, bean sprout, shiitake mushroom, bok choy, Chinese cabbage,

bean curd, sliced squid

本地生菜、菜心、芽菜、蘑菇、小棠菜、津白、豆腐及魷魚片

Fish ball curry 咖哩魚蛋

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

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

Carving Station

Roasted rack of lamb with herb and mustard crust 香草芥末燒羊鞍

Chinese New Year Pudding

Sweetened rice pudding with coconut milk 椰汁年糕

Radish cake with preserved meat 臘味蘿蔔糕

Pan-seared taro cake 香煎芋頭糕

Chinese Hot Pot

Boiled chicken feet with white peppercorn 白胡椒粒燴鳳爪

Shanghainese New Year pudding in soup 上海湯年糕

Stewed pork knuckle with peanut and fermented red bean curd 花生南乳炆豬手

Braised baby cabbage with Yunan ham in supreme soup 金華火腿上湯娃娃菜



Chinese New Year Lunch 2019
2019 農曆新年午餐

Dim Sum Corner

- BBQ pork bun 叉燒包
Mini glutinous rice dumpling 迷你珍珠雞
Steamed pork dumplings in cage Shanghai style 小籠包
Beef Siew Mai 牛肉燒賣
Custard rolls with shredded coconut 椰絲奶皇水晶角

Hot Chaffing Dish

- Steamed sole fillet with Chinese ham and dried mandarin skin 陳皮金腿蒸龍脷柳(魚躍喜龍門)
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)
Stewed E-fu noodles with enoki mushrooms and dried scallops in oyster sauce 蠔皇瑤柱金菇炆伊麵(如意吉祥麵)
Chicken steamed with cordyceps flowers with Chinese white wine 花雕蟲草花蒸滑雞(喜鵲迎春)
Fried glutinous rice with preserved meat diced and Japanese shrimps 櫻花蝦炒臘味糯米飯 (年年慶豐收)
Fresh mushroom stuffed with salmon mousse 三文魚慕士釀鮮冬菇 (年年有盈餘)
Braised black fungus, mushrooms, carrot and sugar peas with bamboo shoot 竹筍羅漢上素(百事如意)
Stuffed duck with chestnut and beans 將釀八寶鴨 (吉祥富貴鴨)

Congee Station

Plain congee 白粥

Condiments: Salted egg, century egg, deep fried Chinese dough, chopped spring onion
咸蛋、皮蛋、炸麵、蔥花

Japanese Counter

Indian Corner



Chinese New Year Lunch 2019
2019 農曆新年午餐

DESSERT BUFFET

Sweetened papaya soup with white fungus and lotus seeds 木瓜燉雪耳

Green tea cheese cake with red bean paste 紅豆綠茶芝士餅

Lemon and blueberry macaroon tart 檸檬藍莓馬卡龍撻

Red velvet cake with pecan nuts 火紅朱古力蛋糕配山核桃

Chocolate and walnut brownies 朱古力核桃布朗尼

Walnut and pecan pie 核桃山核桃批

Portuguese almond pudding 葡式杏仁布甸

Serradura with coffee biscotti 木糠布甸配咖啡餅

Mandarin and orange mousse 柑橘香橙慕士

Sweet potato and almond cake 甜薯杏仁蛋糕

Strawberry Lamington 士多啤梨拉明頓蛋糕

Osmanthus jelly with wolfberries 杞子桂花啫喱

Chinese New Year cup cakes 新年紙杯蛋糕

Mango and sago pudding 芒果西米布甸

Almond bean curd with fruit cocktail 杏仁豆腐配水果雞尾酒

Red fruit flummery with vanilla sauce 紅水果布甸配雲呢拿汁

Assorted fruit jellies 什果啫喱

Fortune cookies 幸運曲奇

Pineapple tarts 菠蘿撻

Chinese almond cookies 中式杏仁曲奇

Chinese New Year candies 新年糖果