



## Dinner Buffet Menu 2019

### DINNER BUFFET

#### Soup

Daily soup based on rotation 精選例湯

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

#### 1<sup>st</sup> Ice Bin

Marinated squid with cherry tomatoes, peppers and lemon dressing 醃墨魚配車厘茄, 波椒及香檸汁

Orzo pasta salad with chicken, chorizo and peppers 通心粉沙律配雞絲, 葡腸及胡椒

Jelly fish with sesame oil and vinegar 香麻海哲

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

#### 2<sup>nd</sup> 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

Flank steak salad with potatoes, sugar snaps and arugula 牛腹扒沙律配薯仔, 甜豆及火箭菜

Mixed fruit, corn kernel and walnut salad with mayonnaise 合桃粟米什果沙律

Duck, chickpea, celery and orange salad 火鴨雞心豆西芹橙沙律

Smoked salmon and smoked mackerel served with condiments 煙三文魚及煙鮫魚

#### Cheese:

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

#### 3<sup>rd</sup> Ice Bin

Fresh salmon and potato salad with mango 鮮三文魚馬鈴薯及芒果沙律

Quinoa salad with hazelnuts, apples and dried cranberries 藜麥沙律配榛子, 蘋果及金巴利乾

Asparagus spear with crab vinaigrette 蟹肉蘆筍沙律

Pork salad with mushrooms, snow peas and red onions 豬肉沙律配什菌, 荷蘭豆及紫洋葱



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### 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, fish broth and miso broth 啦沙湯，雞湯，大地魚湯及味噌湯

Local lettuce, Choi Sum, bean sprout, shiitake mushroom, bean curd, Shanghai brassica, mussel meat and shrimp dumplings 本地生菜、菜心、芽菜、磨菇、豆腐卜、小棠菜、紐西蘭青口肉及鮮蝦水餃

Fish ball curry 咖哩魚蛋

Beef meatballs 牛肉丸

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

#### Beef Delicacies

牛肉盛宴

Beef from worldwide: Australian Wagyu beef, Canadian beef rib eye, U.S. Tri-Tip, Argentina beef tenderloin, New Zealand beef sirloin, Brazilian ox tail, Chinese beef meatballs

來自世界各地牛肉包括澳洲和牛，

加拿大有骨肉眼，美國三角肥牛，阿根廷牛柳，紐西蘭西冷，巴西牛尾，中國牛丸

Red wine sauce 紅酒汁

Black pepper sauce 黑椒汁



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### Seafood platter served individually with:

Fresh 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

Lamb rack with red wine figs and pilaf rice 無花果紅酒汁燒羊鞍配土耳其燉飯

Linguine with clams, bacon and tomato 蕃茄煙肉及蜆扁意粉

Baked oyster with herbs and spinach 香草牛油菠菜焗生蠔

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

Stewed E-fu noodles with preserved vegetables and ling chi mushrooms 攪菜靈芝菌炆伊麵

Shrimp stuffed calamari and polenta 魷魚釀蝦配布蘭打

### Hot Chaffing Dish

Pork saltimbocca with mozzarella and tomato dumplings 意式豬柳卷配水牛芝士及蕃茄餃子

Fried rice with egg white, kale and dried scallops 瑤柱芥蘭蛋白炒飯

Braised chicken with sweet potato and thyme 甜薯百里香炆雞

Braised Shanghai brassica with mushroom in oyster sauce 蠔皇厚花菇扒小棠菜

Snapper filet with mussels, celeriac, apples and chives 香蔥蘋果立魚柳配青口及西芹頭

Baked asparagus, cooked ham and boiled potatoes 露筍火腿焗薯角

Lamb meatballs with red pepper and chickpea sauce 羊肉丸配紅椒雞心豆醬

Squash polenta gratin 焗南瓜布蘭打



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### 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 and surf clam 鮮三文魚，吞拿魚，八爪魚及北寄貝

#### 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

### Lunch Menu 1

Murgh begum bahar, chicken curry in gram flour onion tomato and cream sauce 洋蔥蕃茄忌廉汁咖喱雞

Machhali aur bhindi Tamater, fish in tomato and lady finger curry 咖喱魚配蕃茄及秋葵

Aloo capsicum and Tamater masala, potato tomato peppers in curry sauce 咖喱薯仔蕃茄波椒

Dal Chana, yellow lentil stewed in cumin onion and tomato 小茴香洋蔥蕃茄燉黃蓮度豆

Saffron Rice, Basmati rice with butter 藏紅花牛油印度飯

Papadum and Naan Bread 薄脆及燒包

Condiments 配料: Spicy mint sauce 香料薄荷汁

Cucumber raita 青瓜乳酪

Homemade lemon pickle 自製檸檬泡菜

Spicy tomato chutney 蕃茄節尼



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### 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  
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
- Portuguese egg tarts 葡撻  
Freshly baked waffles 窩夫  
Homemade Soufflés 梳乎厘  
Ice cream station 雪糕

### **Coffee & tea 咖啡及茶**

Menu reference ONLY, it will subject to change without prior notice