



## **Buffet Lunch Menu 2019**

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

### **Soup**

Daily soup based on rotation 精選例湯

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

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

Hot smoked salmon salad with sugar peas 煙三文魚沙律配甜豆

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

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

Marinated beef shank and radish with black vinegar 金錢牛展及涼拌蘿蔔絲

### **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

### **2<sup>nd</sup> Ice Bin**

Chicken with lemon, thyme and roasted parsnip salad 香檸雞肉燒蘿蔔沙律

Potato and seafood salad in lemon dressing 馬鈴薯海鮮沙律配檸檬汁

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

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

### **Condiments:**

Onion Beer Pickled 啤酒醃洋葱

Onion Pickled with honey and rosemary 蜜糖迷迭香醃洋葱

Red Cabbage Pickled 醃紫椰菜

Mustard Miso Pickled 味噌芥末醃什菜

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

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

Potato salad with ginger, chili and spring onions 馬鈴薯沙律配生薑及辣椒

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

Eggplant, green lentils and sun-dried tomatoes with mint oil 茄子青扁豆及蕃茄配薄荷油

### **Condiments:**

Beetroot pickles 醃紅菜頭

Pineapple Red Chili Salsa 菠蘿紅辣椒沙沙

Marinated mixed olives 醃什水欖

Quail Eggs Pickled 醃鵪鶉蛋



## **Buffet Lunch Menu 2019**

### **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

油乾蕃茄，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

Fish broth with wonton, Laksa broth with fish ball, miso broth plain and chicken stock plain

大地魚雲吞湯、喇沙湯配魚蛋、味噌湯及雞湯

Local lettuce, Choi Sum, bean sprout, shiitake mushroom, bean curd and Shanghai brassica

本地生菜、菜心、芽菜、蘑菇、豆腐及小棠菜

Shrimp dumplings, mussels meat and beef meatball 鮮蝦水餃、紐西蘭青口肉及牛肉丸

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 2019**

### **Carving Station**

Flank steak spirals with mixed mushrooms, served with Dijon mustard and mustard red wine sauce

牛脅腹卷釀什菌配法芥及芥末籽紅酒汁

Roasted pork breast stuffed with pork sausage and fennel

烤豬肉卷釀芬奴豬肉腸

### **Chinese savory Station**

Curry puff 咖喱角

Fried potato cake 炸薯餅

Pan seared pork dumplings with gingered vinaigrette 香煎豬肉餃

Chili sauce 辣椒醬

Ketchup 茄汁

Chinese black vinegar and shredded ginger 薑絲陳醋

### **Hot Food Counter**

Steamed sole filet with shredded pork and shitake mushrooms 古法蒸龍利柳

Kale and soba noodles with chicken, ginger and chili sauce 芥蘭蕎麥麵配雞肉, 生薑及辣椒醬

Orange chicken thighs with cauliflower rice 香橙雞腿配椰菜花飯

Fried rice with salmon and Korean Kimchi cabbage 泡菜三文魚炒香苗

Beef brisket stewed in curry with potato 咖喱薯仔牛筋腩

Sautéed celeries with Chinese Yam and black fungus 山藥木耳炒西芹

Potato gratin with cream and black truffle 黑松露忌廉焗薯片

Pork loin in sweet balsamic vinegar with herbs and zucchini 意大利甜醋燒豬柳配香草及意瓜

Baked mushroom bread pudding 蘑菇布甸

Lamb, rosemary and olive casserole with cauliflower puree 迷迭香水欖羊肉配椰菜花茸

### **Dim Sum Basket**

Mini lotus paste bun 迷你蓮蓉包

Mini glutinous rice dumpling 迷你珍珠雞

Black fungus dumplings 素木耳鍋貼餃

Beef Siew Mai 牛肉燒賣

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, coriander, shredded lettuce 咸蛋、皮蛋、炸麵、蔥花、菜甫、芫茜、生菜絲



## **Buffet Lunch Menu 2019**

### **Japanese Counter**

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

Fresh salmon and cucumber maki roll 三文魚青瓜壽司卷

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 2019**

**Dessert**

Ice-cream station 雪糕

Coffee & tea 咖啡及茶

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