



## **Buffet Lunch Menu Jul 2020**

### **Soup 湯**

Chinese and Western soup based on rotation 精選中式及西式例湯  
Homemade Portuguese bread (Broa), bread rolls and sliced breads served with butter 麵包檔

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

Chicken feet salad with chili and coriander 泰式醃雞腳  
Pasta and seafood salad in lemon dressing 海鮮意粉沙律伴檸檬汁  
Jellyfish with shredded asparagus lettuce 萵筍絲海哲沙律

#### **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

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

Chicken with lemon, thyme and roasted parsnips 香檸雞胸肉伴百里香及燒蘿蔔  
Marinated squid with cherry tomatoes, peppers and lemon dressing 醃墨魚仔配車厘茄, 波椒及香檸汁  
Fine green beans with dates and chestnut dressing 四季豆配栗子及蜜棗汁

#### **Condiments:**

Beetroot pickles 醃紅菜頭  
Pineapple Red Chili Salsa 菠蘿紅辣椒沙沙  
Marinated mixed olives 醃什水攪  
Quail Eggs Pickled 醃鵪鶉蛋

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

Assorted sushi, maki roll and salmon sashimi 什錦壽司, 壽司卷及三文魚刺身

#### **Condiments:**

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



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### **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，油醋汁及蜜糖芥末籽汁

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

### **Sichuan Noodle Station 四川湯粉拉麵檔**

Handmade noodles, flat rice noodle, rice vermicelli, oily noodles 現場拉麵、河粉、米粉、油麵

Cuttlefish ball, lobster meatball, marinated beef, marinated lamb, shredded pork with preserved vegetables,

minced pork with soy bean paste

墨魚丸、龍蝦丸、醬牛肉、醬羊肉、雪菜肉絲、炸醬

Beef bone bisque, Chicken bisque, Laksa broth 牛骨濃湯、雞濃湯、喇沙湯

Chinese black vinegar, Chili black bean sauce, Thai chili soy dip, chili paste 陳醋、老干媽、泰椒豉油、辣椒醬

Chinese lettuce, Fresh shiitake mushroom, Bean Sprout, Turnip

唐生菜、鮮冬菇、大豆芽、白蘿蔔

Lime wedged, chopped coriander, lime wedges, Sichuan preserved mustard plant, chopped shallot

青檸角、芫茜碎、涪陵榨菜、乾蔥碎

### **Chinese BBQ Station 中式燒味檔**

BBQ Pork belly 燒肉

Marinated chicken in supreme soy sauce 玫瑰豉油雞

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



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### **Carving Station 切肉檔**

Roasted strip loin with black peppers and rosemary 黑椒迷迭香燒西冷

Served with black pepper sauce, red wine sauce, mustard seeds, Dijon mustard 伴黑椒汁, 紅酒汁, 芥末籽, 法芥

### **Chinese Savory Station**

Homemade deep-fried cuttlefish ball 自製酥炸白花球

Shredded pork bean curd roll 肉絲腐皮卷

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**

Roasted sole filet with tomato and chorizo 西洋清燒龍利柳

Roasted beef chuck with walnut and fine green beans 核桃紅燒牛肩胛肉配四季豆

African chicken with carrot and cabbage 非洲雞配甘筍和椰菜絲

Baked pork loin with porcini and bacon sauce 牛肝菌煙肉汁燒豬柳

Steamed sea shrimp with garlic and mushroom 蒜茸金菇蒸海蝦

Baked bacalao with cream and potato 忌廉焗馬介休

Braised E-fu noodles with dried scallop and enoki mushrooms 鮑汁金菇瑤柱炆伊麵

Fried rice with asparagus, diced beef tenderloin and garlic 燒肉汁蒜片牛柳粒蘆筍炒飯

Poached vegetables with mushroom in broth 濃湯什菇浸菜苗

### **Dim Sum Basket**

Lua Azul shrimp Siew Mai 南湖蝦仁滑燒賣

Mini glutinous rice dumpling 迷你珍珠雞

Crystalized cake stuffed with red bean 紅豆水晶角

Chili sauce, Worcestershire sauce and Chinese red vinegar 辣椒醬、喼汁及浙醋

### **Congee Station**

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

**Condiments:** Salted egg, century egg, deep-fried spring roll skin, chopped spring onions, preserved radish,  
咸蛋、皮蛋、薄脆、蔥花、菜甫



## **Buffet Lunch Menu Jul 2020**

### **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)

Thai coconut and mango jelly 泰式椰子芒果啫喱  
Stained grass jelly 涼粉啫喱

Mexican floating island 墨西哥漂浮之島  
Glutinous rice dumpling in ginger tea 薑茶湯圓  
Strawberry choux puff 士多啤梨泡芙  
Marble swirl brownie 雲石漩渦布朗尼

Lemon-blueberry macaroon tart 檸檬藍莓馬卡龍撻  
Honey walnut and pecan pie 蜜糖核桃及山核桃批  
Japanese green tea cheese cake 綠茶芝士餅

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  
Coffee caramel panna cotta 焦糖咖啡意式奶酪

Popcorn cookies 爆谷曲奇  
Amaretti cookies 意式脆曲奇

Seasonal sliced fruits 時令水果

### **Coffee & tea 咖啡及茶**