



Dinner Buffet Menu Jan 2021

DINNER BUFFET

Soup

Chinese and Western soup based on rotation 精選中式及西式例湯
Homemade bread rolls and sliced breads served with butter 自製麵包配牛油

1st Ice Bin

Tuna, tomato, olive and boiled egg salad 吞拿魚蕃茄橄欖焗蛋沙律
Penne and beef tenderloin with tomato red wine vinaigrette 牛柳絲長通粉沙律配蕃茄紅酒油醋汁
Poached chicken noodle salad with toasted sesame dressing 焗雞肉麵條沙律配烤芝麻醬

2nd Ice Bin

Poached prawns, crab leg, mussels, sea whelk
凍蝦，蟹腳，青口，海螺

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

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

3rd Ice Bin

Seafood and chickpea salad 海鮮雞心豆沙律
Potato salad with boiled egg, smoked salmon and chive 馬鈴薯焗蛋沙律配煙三文魚及瑞士蔥
Mixed fruit, corn kernel and walnut salad with mayonnaise 合桃粟米什果沙律

Smoked salmon served with condiments 煙三文魚伴配料



Dinner Buffet Menu Jan 2021

Fresh Green Salad Bar

Romaine lettuce, Tower Mesclun and lollo rosa mixed 拌蘿文生菜，鮮什菜及紅葉菜

Thousand Island dressing, Caesar dressing and honey mustard dressing

千島汁，凱撒汁及蜜糖芥末籽汁

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，甘筍絲及苜蓿芽

Sun-dried tomato, chopped crispy bacon, chopped egg, rosemary mixed nuts, bread crouton

油干蕃茄，煙肉碎，蛋碎，迷迭香雜果仁，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, boiled chili oil

陳醋、老干媽、泰椒豉油、辣椒醬、油潑辣椒油

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

Roasted duck 燒鴨

Marinated chicken in supreme soy sauce 玫瑰豉油雞

Char Siew pork 叉燒

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

Carving Station

Oven roasted herb crusted beef prime rib 燒香草有骨牛肉眼

Served with black pepper sauce, red wine sauce, mustard seeds, Dijon mustard

伴黑椒汁，紅酒汁，芥末籽，法芥

Turkey roll with Italian sausage and thyme 意大利腸百里香釀火雞卷

360 Flatbread 360 意大利餅



Dinner Buffet Menu Jan 2021

Hot Chaffing Dish

Porcini and rosemary crusted beef tenderloin with port wine sauce 牛肝菌迷迭香牛柳配砵酒汁

Basmati rice with cauliflower, beans, carrots, pepper and cashew nuts 印度菜粒飯

Baked oysters with bacon, spinach and cheese 煙肉菠菜芝士焗生蠔

Chicken thighs braised with chorizo sausage, peppers, chickpeas and kale 葡腸燴雞腿伴波椒, 雞心豆及芥蘭

Fried rice noodles with shrimp, pork and dried bean curd 蝦豬肉豆腐乾炒米粉

Poached lobster with cauliflower, truffle butter sauce 椰菜花焗龍蝦尾配松露牛油汁

Hot Chaffing Dish

Lamb Leg in Vegetable Gremolata Sauce 蔬菜蕃茜汁羊腿

Cauliflower, potato and pea curry 咖喱椰菜花馬鈴薯及青豆

Meatball gratin with pasta, tomatoes and fontina cheese 意式芝士蕃茄肉丸

Seafood and crab roe fried rice 海鮮蟹籽炒飯

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

Herbed potato gratin with roasted thyme 香草焗薯配烤百里香

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



Dinner Buffet Menu Jan 2021

DESSERT BUFFET

Seasonal whole fruits

Caramel sponge cake with milk chocolate mousse 朱古力慕士焦糖蛋糕
Apple vanilla cream cake with Amaretti crumbles 蘋果雲呢拿忌廉蛋糕
Chocolate and hazelnut bavaroise 法式朱古力榛子芭芭露

Assorted homemade cookies 自製什錦曲奇:

1. Coconut Pistachio Biscotti 椰香開心果脆餅
2. Gingerbread Espresso Cookies 薑餅咖啡曲奇
3. Macadamia Cookies Choco Dipped 夏威夷果仁朱古力曲奇

Chocolate cake with dried fruits 乾果朱古力餅
Mandarin cream cheese cake 柑橘忌廉芝士餅
Glazed strawberry tart and almond cream 杏仁忌廉草莓撻

Macaroon tower 馬卡龍塔

White chocolate panna cotta with mango 白朱古力意式奶酪配芒果
Velvet chocolate mousse with orange jelly 火紅朱古力慕士配香橙啫喱
Sweet risotto with almonds and chocolate 杏仁朱古力甜玉米飯

Glutinous rice dumpling in ginger tea 薑茶湯圓

Chocolate Fountain : 朱古力噴泉

Pineapple 菠蘿

Melon 蜜瓜

Strawberries 士多啤梨

Marshmallows 棉花糖

Portuguese egg tarts 葡撻

Freshly baked waffles 窩夫

Assorted fruits in ginger and lime 蜜糖青檸鮮什果
Seasonal sliced fruits 時令水果

Ice cream station with condiments 雪糕伴配料



Dinner Buffet Menu Jan 2021

Condiment:

Whipped cream 淡忌廉
Cherry compote 車厘子醬
Blueberry compote 藍莓醬
Apple compote 蘋果醬

Condiment II:

Chocolate Vermicelli Coloured 彩色朱古力針
Marshmallows 棉花糖
M&Ms chocolate M&Ms 朱古力
Raspberry 蔓越莓
Dry raisin 提子乾
Peanut crushed 花生碎
Gummy bear 小熊軟糖
Chocolate wafer roll 朱古力威化卷

Sauces:

Chocolate 朱古力汁
Mango 芒果汁
Raspberry 紅莓汁

Coffee & tea 咖啡及茶

Menu for reference ONLY, it will subject to change without prior notice.
菜單僅供參考，如有更改，恕不另行通知。