



## **Buffet Lunch Menu Jan 2021**

### **Soup 湯**

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

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

### **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**

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

### **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

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

Assorted maki rolls with wasabi and pickled ginger 什錦壽司卷



## **Buffet Lunch Menu Jan 2021**

### **Fresh Garden 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 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, 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 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

### **Carving Station 切肉檔**

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

Red wine glaze 紅酒汁

360 Flatbread 360 意大利餅



## **Buffet Lunch Menu Jan 2021**

### **Chinese Savory Station**

Deep-fry bacalao cake 炸馬介休球

French fries 炸薯條

Pan seared pork dumplings with gingered vinaigrette 香煎豬肉餃

Tomato chutney 蕃茄節尼

Ketchup 茄汁

Chinese black vinegar and shredded ginger 薑絲陳醋

### **Hot Food Counter**

Beef roulade with spinach and Parma Ham 巴馬火腿菠菜牛肉卷

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

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

Pan-fried sole filet with mussels, celeriac, apples and chives 香煎龍利柳配青口, 西芹頭及蘋果

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

Pork meatball stew with carrots and mustard greens 芥末甘筍燉豬肉丸

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

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

### **Dim Sum Basket**

Shrimp Siew Mai 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**

Pork bone congee with peanuts 花生鹹豬骨粥

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



## Buffet Lunch Menu Jan 2021

### Dessert

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

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

Warm bread and butter pudding with almonds and raisins, vanilla sauce 暖麵包牛油布甸配杏仁及葡萄乾

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)

Mini Portuguese egg tart 迷你葡撻

Assorted fruits in ginger and lime 蜜糖青檸鮮什果

Seasonal sliced fruits 時令水果

**Coffee & tea 咖啡及茶**