



Dinner Buffet Menu Nov 2021
2021 年 11 月 自助晚餐菜譜

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

Marinated squid with cherry tomatoes, peppers and lemon dressing 醃墨魚仔配車厘茄, 波椒及香檸汁
Thai beef salad with cucumbers and tomatoes 泰式牛肉沙律配青瓜及蕃茄
Shredded chicken seasoned with sesame and jellyfish 香麻海哲手撕雞

2nd Ice Bin

Fresh salmon and cucumber salad with mango 芒果鮮三文魚青瓜沙律
Chicken feet salad with chili and coriander 泰式醃雞腳
Okra salad with bean curd and sesame 芝麻豆腐秋葵沙律

3rd Ice Bin

Chickpea salad with bacalao, coriander and vinaigrette 雞心豆沙律配馬介休, 芫茜及油醋汁
Seafood salad with apple, carrot, raisins, walnuts and honey lemon mayonnaise
海鮮沙律配蘋果及蜜糖檸檬美容醬
Cucumber salad with black fungus in black vinegar 黑醋木耳青瓜沙律
Smoked salmon served with condiments 煙三文魚伴配料

Seafood platter served individually with:

Fresh oyster, jumbo prawns, crag leg, mussels, Boston lobster, surf clam, sea whelk and seafood cocktail
新鮮生蠔, 珍寶蝦, 蟹腳, 青口, 波士頓龍蝦, 北寄貝, 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

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



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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

Roasted rack of lamb with herb and mustard crust 香草芥末燒羊鞍

360 Flatbread 360 意大利餅

360 all-meat flatbread 360 什肉意大利餅

Hot Chaffing Dish

Roast beef tenderloin in Douro wine, horseradish mashed potatoes and fine green beans

紅酒燒牛柳配辣根薯

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

Grilled sole fillet with ratatouille, pine nuts and basil 烤龍利魚配法式蔬菜雜燴

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

Steamed Jasmine Rice 絲苗白飯

Tacho, Traditional Macanese stew with pork meats and vegetables 葡式大雜燴

Baked bacalao with cream and potato 忌廉焗馬介休

Berkshire pig stewed with chestnuts, honey, thyme and potatoes 蜂蜜栗子燴黑豚肉配百里香薯粒

Pan roasted cauliflower with dried tomatoes and garlic 烤椰菜花配蕃茄乾及蒜茸

Sautéed chicken leg with goose liver in barbecue sauce 燒烤醬鵝肝炒雞腿



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Lamb with potatoes, carrots, green beans and cabbage 愛爾蘭式燴羊肉
Pork saltimbocca with mozzarella and tomato dumplings 意式豬柳卷配水牛芝士及蕃茄餃子
Sautéed celeries with Chinese yam and black fungus 山藥木耳炒西芹
Grilled sea bass fillet with BQ sauce 日式沙律醬燒海鱸魚柳
Braised E-fu noodles with enoki and minced pork in XO sauce XO 醬金菇肉碎炆伊麵

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 and octopus 鮮三文魚，吞拿魚，八爪魚

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



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DESSERT BUFFET

Seasonal whole fruits

Raspberry pistachio tart 桑子開心果撻
Strawberry and white chocolate cake 白朱古力士多啤梨蛋糕
Apple vanilla cream cake with Amaretti crumbs 蘋果雲呢拿忌廉蛋糕

Assorted homemade cookies 自製什錦曲奇:

1. Pistachio Biscotti 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

Coffee cheese cake with caramel and toffee 焦糖拖肥咖啡芝士蛋糕
Truffle cake with candied orange peel 松露蛋糕配蜜餞橙皮
Black forest cake 黑森林蛋糕
Osmanthus jelly with wolfberries 杞子桂花啫喱

Macaroon tower 馬卡龍塔

Vanilla salted caramel profiteroles 雲呢拿焦糖泡芙
Pistachio crème brulee 開心果法式焗蛋
Chocolate Marble Cheese Cake 朱古力雲彩蛋糕
Tiramisu cake with cherries 意式芝士蛋糕配車厘子

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



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Ice cream station with condiments 雪糕伴配料

Condiment I:

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。