



Buffet Lunch Menu Nov 2021
2021 年 11 月 自助午餐菜譜

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

1st Ice Bin

Jellyfish with shredded asparagus lettuce 萵筍絲海哲沙律
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

Condiments:

Korean style chili marinated cabbage 韓式泡菜
Marinated heart of mustard plant 榨菜
Sichuan chili marinated cucumber pickle 豆瓣醬醃青瓜條

2nd 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

Condiments:

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

3rd Ice Bin

Assorted maki rolls and fresh salmon sashimi 什錦壽司卷及鮮三文魚刺身

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

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



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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 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

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

Chicken roll with savoy cabbage, bacon and mustard cream 煙肉芥末忌廉雞肉卷配法國椰菜

360 Flatbread 360 意大利餅

360 all-meat flatbread 360 什肉意大利餅

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



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Hot Food Counter

Curried beef tendon and brisket stew with potato 咖喱薯仔牛筋腩

Steamed Jasmine Rice 絲苗白飯

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

Grilled boneless chicken leg with Korean Kimchi cabbage and osmanthus 韓式泡菜桂花燒雞扒

Spaghetti with smoked salmon, asparagus in creamy cheese sauce 煙三文魚蘆筍意粉配忌廉芝士汁

Lamb with potatoes, carrots, green beans and cabbage 愛爾蘭式燴羊肉

Spinach stuffed pork roll on light mustard cream sauce 菠菜釀豬柳卷配蒜香甜豆及芥末籽忌廉汁

Oily noodles with grilled Berkshire pork belly and seaweed 照燒黑豚腩肉油麵配紫菜絲

Baked bacalao with cream and potato 忌廉焗馬介休

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

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



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Dessert

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 crumbles 蘋果雲呢拿忌廉蛋糕

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

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

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 Strawberry lamingtons 士多啤梨拉明頓蛋糕

Warm bread and butter pudding with almonds and raisins 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

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。