



HARBOUR
PLAZA
Resort City
TIN SHUI WAI • HONG KONG
嘉湖海逸酒店

2024 WESTERN WEDDING LUNCH BUFFET

MENU B

COLD DISHES 冷盤

- Salmon and Yellow Herring Fish Sashimi 三文魚及希靈魚刺身
Cold Shrimps and Mussels 凍蝦、青口
Assorted Sushi and Rice Rolls 日式雜錦壽司
Smoked Norwegian Salmon with Trimmings and Condiments 煙挪威三文魚
Salami Milano 米蘭沙樂美腸
Parma Ham with Cantaloupe Melon 風乾火腿伴香瓜
Japanese Soba with Condiments 日式蕎麥冷麵
BBQ Pork Knuckle with Jellyfish 海蜇燻蹄



SALADS 沙律

- Frisee 法國生菜
Butter Lettuce 牛油生菜
Red Leaf 紅葉生菜
Romaine Lettuce 羅文生菜
Greek Salad 希臘沙律
Potato Salad 薯仔沙律
Thai Octopus Salad 泰式八爪魚沙律
Russian Egg Salad 俄羅斯蛋沙律



DRESSINGS 沙律醬汁

- Caesar, Thousand Islands and Herbs Vinaigrette
凱撒汁、千島汁及香草油醋汁



CONDIMENTS 配料

- Croutons, Roasted Pine Nuts, Crispy Bacon,
Grated Parmesan Cheese and Spring Onions
烘麵包粒、松子仁、脆煙肉碎、芝士粉及青蔥

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SOUPS 湯

Cream of Black Truffle Soup 黑松露忌廉湯
served with Selection Bread Rolls and Butter 配各式麵包及牛油



HOT DISHES 熱盤

Roast Beef Fillet with Onion Black Pepper Sauce 洋蔥黑椒燒牛柳
Roasted Salmon with Japanese Miso 日式三文魚西京燒
Roasted Lamb Leg with Herb 香草燒羊髀
Fried Pork Spare Ribs with Chili & Garlic 椒鹽焗肉排
Indian Chicken Curry with Papadum & Steamed Rice 印式咖喱雞配薄餅及白飯
Sautéed Scallops with Broccoli 西蘭花炒帶子
Vegetable Mornay 芝士白汁焗雜菜
Braised E-fu Noodles with Enoki Mushroom in XO sauce XO醬金菇炆伊麵
Fried Rice with Assorted Seafood, Conpoy & Egg White 瑤柱海鮮蛋白炒飯



DESSERTS 甜品

Chocolate Brownies 特濃朱古力班尼斯蛋糕
Chestnut Cream Cake 栗子忌廉蛋糕
Marble Cheese Cake 大理石紋芝士蛋糕
Chinese Wolfberry and Osmanthus Pudding 杞子桂花糕
Chocolate Puffs 朱古力泡芙
Strawberry Tartlets 士多啤梨果撻
Tiramisu 意大利芝士蛋糕
Assorted Jelly 雜錦啫喱
Movenpick Ice-cream Movenpick雪糕
Fresh Fruit Platter 新鮮果盤

Coffee or Tea 咖啡或茶

每位港幣 HK\$528

+10% service charge per person

(Minimum 50 persons) (Serving for 1.5 hours)