

2024

Dinner Buffet Menu B

COLD DISHES 冷盤

Salmon Sashimi and Yellow Herring Fish 三文魚刺身及希靈魚
Sea Whelk 翡翠螺
Assorted Sushi and Rice Rolls 雜錦壽司
Assorted Cold Cut 雜錦凍肉
Salami Milano 米蘭沙樂美腸
Assorted Vegetarian Platter 中式素拼盆

SALADS 沙律

Frisee 法國生菜
Butter Lettuce 牛油生菜
Red Leaf 紅葉生菜
Potato Salad 薯仔沙律
Romaine Lettuce 羅文生菜
Greek Salad 希臘沙律
Tomato, Carrot 蕃茄、甘筍
Cucumber and Red Onion 青瓜、紅洋蔥
Cabbage and Capsicum 椰菜、辣椒
Gammon Ham with Pineapple Salad 菠蘿火腿沙律
Thai Octopus Salad 泰式八爪魚沙律
Russian Egg Salad 俄羅斯蛋沙律

DRESSINGS 沙律醬汁

French, Italian, Vinaigrette, Herbs, Thousand Islands 各式沙律醬汁

CONDIMENTS 配料

Bacon, Grated Parmesan Cheese 煙肉碎、芝士粉
Toasted Pine Nuts, Spring Onions and Bread Croutons 烘松子、洋蔥碎、麵包碎

SOUP 湯

Cream of Black Truffle Soup 黑松露忌廉湯
served with Bread Roll and Butter 配麵包及牛油

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HOT DISHES 熱盤

- Stewed Ox Tail with Red Wine Sauce 紅酒燴牛尾
Steamed Garoupa 清蒸石斑魚
Pan-fried Beef Cubes with Honey Pepper 蜜椒牛柳粒
Roasted Lamb with Black Pepper Sauce 燒羊腩配黑椒汁
Green Chicken Curry in Thai Style 泰式青咖喱雞
Wok-Fried Seasonal Vegetables 中式清炒時蔬
Roasted Chicken with Herbs 香草燒雞
Sautéed Broccoli with Shrimps 西蘭花炒蝦仁
Deep-fried Shrimp 吉列炸蝦
Vegetable Mornay 芝士白汁焗雜菜
Fried Rice with Shrimps and Crab-roe 蟹籽蝦仁炒飯

FROM THE CARVING TROLLEY 肉車

- Roast Beef Rib-eye with Gravy Sauce 烤牛肉眼

DESSERTS 甜品

- Marble Cheese Cake 雲石芝士蛋糕
Black Forest Cake 黑森林蛋糕
Chocolate Brownies 朱古力班尼士
Mango Pudding 芒果布甸
Mango Mousse Cake 芒果慕絲蛋糕
Wolfberry and Osmanthus Pudding Cake 杞子桂花糕
Japanese Sweet Dumpling 日式和果子
Chocolate Truffle Tart 軟心朱古力撻
Chocolate Puffs 朱古力泡夫
Black Sesame Sweetened Soup 芝麻糊
(Movenpick) Ice-cream Cup (Movenpick)雪糕杯
Fresh Fruit Platter 新鮮果盆

Coffee or Tea 咖啡或茶

HK\$468.00 +10% service charge per person

(Minimum 50 persons)

(Serving for 2 hours)

Remarks: Addition **\$20 & up** per person for any request of food item substitution from the menu. Final price mark up will be based on the food item substitution.