

2025

## Dinner Buffet Menu A

### COLD DISHES 冷盤

Salmon Sashimi 三文魚刺身  
Cold Shrimps and Mussels 凍熟蝦、青口  
Assorted Sushi and Rice Rolls 雜錦壽司  
Assorted Cold Cut 雜錦凍肉  
Salami Milano 米蘭沙樂美腸  
Marinated Chicken with Sesame and Garlic 蒜泥麻香雞

### 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  
Potato Salad 薯仔沙律  
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  
Prawn and Garden Salad 田園蝦沙律  
Thai Octopus Salad 泰式八爪魚沙律

### 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 Mixed Mushroom Soup 雜菌忌廉湯  
served with Bread Roll and Butter 配麵包及牛油

2025

## Dinner Buffet Menu A

### HOT DISHES 熱盤

- Stewed Beef with Black Pepper Sauce 黑椒燴牛肉  
Roasted Pork Loin with Peach 蜜桃燒豬柳  
Roasted Lamb with Herbs 香草燒羊腩  
Steamed Seabass 清蒸海鱸魚  
Japanese Chicken Curry 日式咖喱雞  
Baked Mashed Potato with Cheese 芝士焗薯蓉  
Broccoli with Crabmeat and Enoki Mushroom 蟹肉金菇扒西蘭花  
Baked Mixed Vegetables with Cheese Sauce 芝士焗雜菜  
Braised E-fu Noodles with Enoki Mushroom 干燒伊麵  
Fried Rice with Assorted Seafood and Pineapple 菠蘿海鮮炒飯

### FROM THE CARVING TROLLEY 肉車

Roasted Gammon Ham with Bone accompanied with Cloves Honey Sauce 蜜汁燒原隻火腿

### DESSERTS 甜品

- Marble Cheese Cake 雲石芝士蛋糕  
Strawberry Mousse Cake 士多啤梨慕絲蛋糕  
Black Forest Cake 黑森林蛋糕  
German Cheese Cake 德國芝士餅  
Mango Pudding 芒果布甸  
Assorted Fruit Jelly 雜果啫喱  
Fresh Fruit Tartlets 鮮果撻  
(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.