

## 畢業自助晚餐 Graduation dinner buffet menu

### COLD DISHES 冷盤

Salmon and Snapper Sashimi 三文魚及立魚刺身  
Shrimps & Mussels 凍熟蝦、青口  
Assorted Sushi and Rice Rolls with Ginger Pickles 什錦壽司  
Assorted Cold Cut 什錦肉腸  
Salami Milano 米蘭沙樂美腸  
Marinated Pork Knuckle with Jelly Fish 海蜇拼燻蹄

### 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 羅文生菜  
Greek Salad 希臘沙律  
Tomato, Carrot 蕃茄、甘荀  
Cucumber and Red Onion 青瓜、洋蔥  
Cabbage and Capsicum 椰菜、辣椒  
King Egg Salad 俄羅斯蛋沙律  
Pineapple and Chicken Salad with Light Curry Mayonnaise 淡咖喱菠蘿雞肉沙律  
Prawn and Garden Salad 田園蝦沙律

### 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

Minestrone 意大利雜菜湯  
served with Selection of Bread Rolls and Butter 配各式麵包及牛油

### HOT DISHES 熱盤

Stewed Beef with Black Pepper Sauce 黑椒汁燴牛肉  
Pan-fried Fillets of Sole in Orange Butter Sauce 煎龍利柳配香橙牛油汁  
Teriyaki Chicken 日式照燒雞  
Roasted Pork Loin with Peach 蜜桃燒豬柳  
Indian Chicken Curry with Steam Rice 印式咖喱雞配絲苗白飯  
Deep-fried Shrimp Cake 泰式炸蝦餅  
Roasted Potato Wedge with Herbs 香草燒薯角  
Stir-fried Mixed Vegetable 牛油炒什菜  
Baked Penne Pasta with Mushroom and Cheese 蘑菇芝士焗長通粉  
Fried Rice with Yeung Chow Style 揚州炒飯

### DESSERTS 甜品

White Chocolate Mousses Cake 白朱古力慕絲蛋糕  
Marble Cheese Cake 雲石芝士蛋糕  
Assorted Jelly with Mixed Fruit 雜果啫喱  
Assorted Ice-cream 各式雪糕(Dreyer's)  
Chocolate Truffle Cake 朱古力軟心蛋糕  
Fresh Fruit Tartlets 新鮮果撻  
Coconut Sago in Syrup 椰汁西米露  
Fresh Fruit Platter 新鮮果盆  
Coffee or Tea 咖啡或茶

HK\$338 + 10% service charge per person (Adult)  
HK\$258 + 10% service charge per person (Child aged 11 or below)

(Minimum 40 persons)

(Serving for 2 hours)