

2024

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

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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 芝士焗薯茸
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\$408.00+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.