



## Buffet Dinner Menu 自助餐菜譜

### Appetizers and Salads

Chilled Shrimp, Brown Crab and Mussel on Ice  
Smoked Salmon with Condiments  
Sushi Rolls with Condiments  
Tomato Salad  
Tuna Fish Salad  
Thai Vermicelli with Pork and Shrimp Salad  
Chinese Cold Meat Combination  
Macaroni with Crab Stick and Egg Mayonnaise  
Grilled Vegetable salad  
Frisee, Romaine Lettuce  
Lolla Rossa, Beefroot  
Cucumber, Sweet Corn, Carrot  
Tomato, Red Kidney Bean

### Dressings and Condiments

French, Thousand Island and Italian Dressings, Caesar Dressing  
Bacon, Croutons, Spring Onion and Cheese

### Soup

Boston Clam Chowder with Sweet Corn (Served with Selection of Bread)

### Hot Dishes

Poached Pork Knuckles and Assorted Sausage with cabbage and Potatoes  
Fillet of Sole Stuffed Shrimp Glue Rose with Lobster Sauce  
Grilled Spring Chicken Flavoured with Rosemary  
Tandoori Chicken with Roti  
Sweet and Sour Pork  
Stir-fried Chinese Vegetables  
Dried Scallop Egg White Fried Rice with Crispy Rice  
Fried Noodle with Pork in Soy Sauce

### Carving Station

Roasted Australian Rib Eye of Beef with  
Black Pepper Sauce and Gravy Sauce

### Desserts

Fresh Sliced Tropical Fruit  
Assorted French Pastries  
Ice Cream  
Crème Caramel  
Chocolate Mousse  
Panna Cotta  
Sweetened Red Bean Cream with Lily Bulb and Lotus Seed

### 頭盤及沙律

凍蝦, 凍蟹及青口  
煙三文魚  
雜錦壽司  
蕃茄沙律  
吞拿魚沙律  
泰式豬肉蝦沙律  
中式凍肉拼盤  
蟹柳通粉沙律  
扒什菜  
生菜、羅馬生菜  
紅葉萵苣、紅葉根  
青瓜、粟米、紅蘿蔔  
蕃茄、紅腰豆

### 醬汁及配料

法式, 千島, 意式, 凱撒沙律汁  
煙肉, 麵包粒, 蔥及芝士

### 湯

波士頓蜆肉周打湯

### 熱盤

德國豬手拼各式香腸  
龍脷柳卷釀蝦膠配龍蝦汁  
香草扒春雞  
印式烤雞配印度薄餅  
甜酸咕嚕肉  
中式炒翡翠  
瑤柱蛋白鍋巴炒飯  
豉油王肉絲炒麵

### 燒烤車

燒澳洲肉眼牛扒配黑椒及燒汁

### 甜品

鮮果拼盤  
法式甜點  
雪糕  
焦糖燉蛋  
朱古力慕絲蛋糕  
意大利奶凍  
蓮子百合紅豆沙

Coffee or Tea 咖啡或茶

每位港幣淨價 HK\$798 + 10% service charge per person

3 hours of unlimited supply of soft drinks, chilled orange juice, selected beer