



2023 Buffet Menu 自助餐菜譜 (A)

Appetizers and Salads

Chilled Shrimp, Brown Crab and Mussel on Ice (for Dinner only)
Tuna Salad Nicoise
Smoked Salmon with Condiments
Assorted Sushi with Condiment
Chinese Cold Meat Combination
Waldorf Salad
Grilled Pineapple with Balsamic
Frisee, Romaine Lettuce
Lolla Rossa, Beetroot
Cucumber, Sweet Corn, Carrot
Tomato, Red Kidney Bean

Dressings and Condiments

French, Thousand Island, Italian and Caesar Dressing
Bacon, Croutons and Cheese

Soup

West Lake Beef Broth

Hot Dishes

Pan-fried Sole Fillet with Lemon Butter Sauce
Provençal Rack of Lamb
Chicken Piccata with Tomato Salsa
Sweet and Sour Chicken
Stir Fried Beef Stripe with Mushroom and Bell Pepper
Sautéed Seasonal Vegetable with Oyster Sauce
Braised E-fu Noodles with Straw Mushroom
Fried Rice with Egg White and Vegetable

Carving Station

Roasted Australian Beef Sirloin with Mushroom and Gravy Sauce
(for Dinner only)

Desserts

Freshly Sliced Tropical Fruits
Green Tea and Red Bean Roll
Mango Mousse Cake
Chocolate Cake
Tiramisu
Bread and Butter Pudding
Coffee or Tea

頭盤及沙律

凍蝦, 凍蟹及青口 (只適用於晚宴)
吞拿魚沙律
煙三文魚
雜錦壽司
中式凍肉拼盤
華都夫沙律
扒菠蘿意大利醋
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, 麵包粒及芝士

湯

西湖牛肉羹

熱盤

香煎龍利魚柳配檸檬牛油汁
寶雲蘇羊架
香煎比吉打雞胸伴蕃茄莎莎
咕嚕雞球
雙菇彩椒牛柳條
蠔油時蔬
乾燒伊府麵
蛋白菜粒炒飯

燒烤車

燒澳洲西冷牛扒配白菌及燒汁
(只適用於晚宴)

甜品

鮮果拼盤
綠茶紅豆卷
芒果慕絲蛋糕
朱古力蛋糕
意大利芝士蛋糕
牛油麵包布甸
咖啡或茶

HK\$688 per person (for Lunch)

HK\$838 per person (for Dinner)

包括 2 小時(午宴)/3 小時(晚宴)席間無限量供應汽水、凍橙汁及指定啤酒

Including unlimited serving of soft drinks, chilled orange juice, selected beer for 2 hours (for Lunch) / 3 hours (for Dinner)

另加 \$60 升級至餐酒無限供應

Additional \$60 of unlimited serving of house wines

(For minimum guarantee of 50 persons 最少 50 位起)

(Menu is subject to change without prior notice 菜式或略有改動, 恕不另行通知)

Price is subject to 10% service charge 所有價目均另加一服務費



2023 Buffet Menu 自助餐菜譜 (B)

Appetizers and Salads

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

Dressings and Condiments

French, Thousand Island, Italian and Caesar Dressing
Bacon, Croutons and Cheese

Soup

Boston Clam Chowder (Served with Selection of Bread)

Hot Dishes

German Pork Knuckles and Assorted Sausage with Cabbage and Potatoes
Pan fried Salmon with Lobster Sauce
Grilled Spring Chicken Flavoured with Rosemary
Tandoori Chicken with Roti
Sweet and Sour Pork
Chinese Stir-fried Vegetables
Dried Scallop Egg White Fried Rice with Crispy Rice
Fried Noodle with Shredded Pork in Soy Sauce

Carving Station

Roasted Australian Beef Rib Eye with
Black Pepper Sauce and Gravy Sauce
(for Dinner only)

Desserts

Freshly Sliced Tropical Fruit
Selection of French Pastries
Apple Strudel with Vanilla Sauce
Crème Caramel
Chocolate Mousse
Tiramisu
Sweetened Red Bean Cream with Lily Bulb and Lotus Seed
Coffee or Tea

頭盤及沙律

凍蝦, 凍蟹及青口
煙三文魚
雜錦壽司
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, 麵包粒及芝士

湯

波士頓蜆肉周打湯配精選麵包

熱盤

德國豬手拼各式香腸
三文魚配龍蝦汁
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
(只適用於晚宴)

甜品

鮮果拼盤
法式甜點
蘋果卷配雲呢拿汁
焦糖燉蛋
朱古力慕絲蛋糕
意大利芝士餅
蓮子百合紅豆沙
咖啡或茶

HK\$828 per person (for Lunch)

HK\$928 per person (for Dinner)

包括 2 小時(午餐)/3 小時(晚宴)席間無限量供應汽水、凍橙汁及指定啤酒

Including unlimited serving of soft drinks, chilled orange juice, selected beer for 2 hours (for Lunch) / 3 hours (for Dinner)

另加\$60 升級至餐酒無限供應

Additional \$60 of unlimited serving of house wines

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2023 Buffet Menu 自助餐菜譜 (C)

Appetizers and Salads

Edible Crab on Ice (for Dinner only)

Blue Mussels and Shrimps on Ice
Sashimi and Sushi Rolls with Wasabi and Soy Sauce
Soba Noodle with Seaweed
Parma Ham with Melon
Green Apple and Smoked Chicken Salad
Thai Minced Pork and Vermicelli Salad
Fennel Orange Salad
Cherry Tomato and Mini Buffalo Cheese Ball Salad with Balsamic
Mexican Squid Salad
Chinese Barbecue Platter
Sweet Corn with Ham and Apple Salad
Frisee, Romaine Lettuce
Lolla Rossa, Beetroot
Cucumber, Sweet Corn, Carrot
Tomato, Red Kidney Bean

Dressings and Condiments

French, Thousand Island and Italian Dressings,
Bacon, Croutons, Cheese, Egg and Capers

Soup

Seafood and Sweet Corn Soup

Hot Dishes

Braised Beef Cheek with Red Wine Sauce
Provencal Lamb Rack
Pan-fried Seabass Fillet with Champagne Cream Sauce
Deep-fried Crab Claws with Sweet and Sour Sauce
Chinese Assorted Dim Sum
Deep-fried Crispy Chicken
Stir-fried Beef with Broccoli
Braised Vegetables with Conpoy Sauce
Fried Rice with Fresh Shrimp and BBQ Pork
Braised E-fu Noddles with Mushroom

Carving Station

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

Desserts

Freshly Sliced Tropical Fruits
Blueberry Cheese Cake
Black Forest Cake
Selection of French Pastries
Mango Mousse Cake
Sweetened Red Bean Cream with Lily Bulb and Lotus Seed
Tiramisu
Ice Cream
Coffee or Tea

頭盤及沙律

麵包蟹(只適用於晚宴)

青口及凍蝦
雜錦刺身及壽司卷
日式冷麵
意式火腿蜜瓜
青蘋果煙燻雞沙律
泰式肉碎粉絲沙律
茴香橙沙律
車喱茄伴迷你水牛芝士
墨西哥魷魚沙律
燒味拼盤
蘋果粟米火腿沙律
生菜、羅馬生菜
紅葉萵苣、紅菜根
青瓜、粟米、紅蘿蔔
蕃茄、紅腰豆

醬汁及配料

法式, 千島, 意式
煙肉, 麵包粒, 芝士, 蛋及酸豆

湯

海鮮粟米羹

熱盤

紅酒燴和牛面頰肉
保雲酥羊架
香煎海鱸魚配香檳忌廉汁
炸蟹钳配酸甜汁
中式雜錦蒸炸點心
當紅炸子雞
西蘭花炒牛肉
瑤柱扒雙蔬
鮮蝦叉燒粒炒香苗
鮑汁鮮菇炆伊麵

燒烤車

燒澳洲肉眼牛扒配黑椒及燒汁

甜品

鮮果拼盤
藍莓芝士蛋糕
黑森林蛋糕
法式甜點
芒果慕絲蛋糕
百年好合
意大利芝士蛋糕
雪糕
咖啡或茶

HK\$988 per person (for Lunch) / HK\$1,088 per person (for Dinner)

包括 2 小時(午餐)/3 小時(晚宴)席間無限量供應汽水、凍橙汁及指定啤酒

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