

2012 Wedding Buffet Dinner Menu (I)
2012 婚宴自助晚宴 (I)

Appetizers and Salads 前菜及沙律

- Victorian Prawns, Snow Crab Legs, Canadian Deep Water Whelk and Mussels on Ice
特式凍海鮮拼盤 (澳洲凍蝦、雪花蟹腳、海螺及青口)
- Assorted Sushi, Sashimi and California Rolls 壽司拼盤、加州卷及日式刺身
Served with Wasabi, Soya Sauce and Condiments 配山葵醬、豆醬及配料
- Shrimps Salad with Tangerine, Dill, Iceberg Lettuce 鮮蝦、橘子菜沙律
- Tuna Fish Salad with Spring Onion, Haricots Vert, Cherry Tomato 吞拿魚沙律配青葱、邊豆及車厘茄
- Tomato and Buffalo Mozzarella Salad 意大利芝士伴鮮茄
- Smoked Fish Platter with Horseradish Mousse 煙燻魚柳配辣根蓉
- Mesclun Salad and Green Herbs 香草田園沙律
- Cold Marinated Vegetables 凍醃雜菜
- Green Papaya Salad with Dried Shrimps and Chili 青木瓜蝦沙律
- Classic Caesar Salad 凱撒沙律
- Pasta Salad with Smoked Duck Breast 煙鴨胸意粉沙律
- International Cheese Selection 芝士拼盤
- Served with Assorted Vegetables Stick and Crackers 配雜菜條及餅乾
- International Cold Cut Platter 雜錦凍肉拼盤

Dressings 沙律醬

- Italian, Thousand Island, French, Yoghurt, Herb's Vinaigrette
意大利汁、千島汁、法汁、乳酪汁及香草油醋

Dips 醬汁

- Cocktail, Wasabi, Horseradish, Guacamole, Tomato Salsa
咯嗲汁、山葵醬、辣根醬、牛油梨醬及蕃茄沙沙

Condiments 佐料

- Croutons, Bacon, Parmesan Cheese, Crispy Shallot, Toasted Almond
麵包粒、煙肉、巴馬芝士、香脆乾蔥、烤杏仁

Soups 湯

- Lobster Bisque 干邑龍蝦湯

Hot Dishes 熱葷

- Confit Duck, Sautéed Zucchini, Leek with Seafood Sauce 燒鴨脯肉伴意大利青瓜配海鮮醬
- Roasted Lamb, Rosemary Jus, Grilled Eggplant 香草燒羊鞍
- Crispy Roasted Chicken 脆皮燒雞
- Butter Tossed Seasonal Vegetables 牛油炒時蔬
- Veal Fricassee with Wild Mushrooms 野菌蘑菇牛仔柳
- Sautéed Fresh Crabs with Garlic and Chili 蒜蓉辣椒炒蟹
- Deep-Fried Prawn Dumplings with Sweet and Chili Sauce 酥炸蝦球配酸辣汁
- Steamed Fresh Garoupa 清蒸海石斑
- Yeung Chow Fried Rice 揚州炒飯
- Beef Lasagna 肉醬千層麵

Roasted Carving 烤肉

Beef Sirloin, Glazed Ham 燒西冷牛肉拼蜜汁燒火腿

Served with Horseradish, English Mustard, Roasted Apple Puree, Mint Jelly 配辣根醬、英式芥末醬、燒蘋果汁及薄荷果凍

Chinese Barbecued Corner 中式燒味

Crispy Suckling Pig 鴻運乳豬全體

Honey Barbecued Pork 蜜汁叉燒

Dessert 甜品

Fresh Fruit Platter 四季鮮果拼盤

Hazelnut Dacquoise 法式榛子脆餅

Strawberry Cheese Cake 士多啤梨芝士餅

Orange Chocolate Dome 香橙朱古力奶凍蛋糕

White Chocolate Green Tea Mousse 白朱古力綠茶奶凍

Tiramisu 意大利芝士餅

Vanilla Panna Cotta 意大利香草奶凍

Passion Fruit Crème Brulee 法式熱情果布甸

Mocca Cream with Jelly 咖啡西米果凍

Chocolate Mousse Trio with Crumble 朱古力奶凍

Bread and Butter Pudding 麵包布甸

Freshly Brewed Coffee or Fine English Tea

咖啡或茶

每位HK\$428 Per Person

Subject to 10% Service Charge 另加一服務費

As of 50 Persons 需50位起

Serving for 2 Hours 供應2小時

2012 Wedding Buffet Dinner Menu (II) 2012 婚宴自助晚宴 (II)

Appetizers and Salads 前菜及沙律

- Victorian Prawns, Snow Crab Legs, Canadian Deep Water Whelk and Mussels on Ice
特式凍海鮮拼盤 (澳洲凍蝦、雪花蟹腳、海螺及青口)
- Assorted Sushi, Sashimi and California Rolls 壽司拼盤、加州卷及日式刺身
Served with Wasabi, Soya Sauce and Condiments 配山葵醬、豆醬及配料
- Shrimps Salad with Tangerine, Dill, Iceberg Lettuce 鮮蝦、橘子菜沙律
- Tuna Fish Salad with Spring Onion, Haricots Vert, Cherry Tomato 吞拿魚沙律配青葱、邊豆及車厘茄
- Tomato and Buffalo Mozzarella Salad 意大利芝士伴鮮茄
- Smoked Fish Platter with Horseradish Mousse 煙燻魚柳配辣根蓉
- Mesclun Salad and Green Herbs 香草田園沙律
- Cold Marinated Vegetables 凍醃雜菜
- Green Papaya Salad with Dried Shrimps and Chili 青木瓜蝦沙律
- Crabmeat and Melon Salad with Herb Dressing 蟹肉甜瓜香草沙律
- Classic Caesar Salad 凱撒沙律
- Pasta Salad with Smoked Duck Breast 煙鴨胸意粉沙律
- International Cheese Selection 芝士拼盤
Served with Assorted Vegetable Stick and Crackers 配雜菜條及餅乾
- Parma Ham and Honey Melon 巴馬火腿配蜜瓜
- International Cold Cut Platter 雜錦凍肉拼盤

Dressings 沙律醬

- Italian, Thousand Island, French, Yoghurt, Herb's Vinaigrette
意大利汁、千島汁、法汁、乳酪汁及香草油醋

Dips 醬汁

- Cocktail, Wasabi, Horseradish, Guacamole, Tomato Salsa
咯嗲汁、山葵醬、辣根醬、牛油梨醬及蕃茄沙沙

Condiments 佐料

- Croutons, Bacon, Parmesan Cheese, Crispy Shallot, Toasted Almond
麵包粒、煙肉、巴馬芝士、香脆乾蔥、烤杏仁

Soups 湯

- Lobster Bisque 干邑龍蝦湯
- Shark's Fin With Crab Meat Bamboo Soup 鮮蟹肉竹筍魚翅羹

Hot Dishes 熱葷

- Confit Duck, Sautéed Zucchini, Leek with Seafood Sauce 燒鴨脯肉伴意大利青瓜配海鮮醬
- Roasted Lamb, Rosemary Jus, Grilled Eggplant 香草燒羊鞍
- Crispy Roast Chicken 脆皮燒雞
- Butter Tossed Seasonal Vegetables 牛油炒時蔬
- Veal Fricassee with Wild Mushrooms 野菌蘑菇牛仔柳
- Sautéed Fresh Prawns with Garlic and Chili 蒜蓉辣椒炒大蝦
- Wok-Fried Squid with Hot Basil Leaves and Chili 泰式香葉辣椒炒鮮魷
- Steamed Fresh Garoupa 清蒸海石斑
- Chicken Masala 印度式烤雞
- Eggplant Moussaka with Béchamel 千層雜菜茄子
- Crab Meat Conpoy Egg white Fried Rice 瑤柱鮮肉蛋白炒飯
- Mashed Potatoes with Thyme Butter 香草焗薯蓉

Roasted Carving 烤肉

Beef Sirloin, Glazed Ham 燒西冷牛肉拼蜜汁燒火腿

Served with Horseradish, English Mustard, Roasted Apple Puree, Mint Jelly 配辣根醬、英式芥末醬、燒蘋果汁及薄荷果凍

Chinese Barbecued Corner 中式燒味

Crispy Suckling Pig 鴻運乳豬全體

Honey Barbecued Pork 蜜汁叉燒

Dessert 甜品

Dark Chocolate Fountain 黑朱古力噴

Served with Mash Mallows, Fresh Strawberry, Profiterole, Fresh Pineapple 泉配綿花糖、士多啤梨、奶油圓酥餅、新鮮菠蘿

Fresh Fruit Platter 四季鮮果拼盆

Hazelnut Dacquoise 法式榛子脆餅

Strawberry Cheese Cake 士多啤梨芝士餅

Orange Chocolate Dome 香橙朱古力奶凍蛋糕

White Chocolate Green Tea Mousse 白朱古力綠茶奶凍

Tiramisu 意大利芝士餅

Vanilla Panna Cotta 意大利香草奶凍

Manjari Chocolate Cream with Maldon Salt and Peppered Strawberry 朱古力忌廉配黑椒士多啤梨

Passion Fruit Crème Brulee 法式熱情果布甸

Mocca Cream with Jelly 咖啡西米果凍

Chocolate Mousse Trio with Crumble 朱古力奶凍

Bread and Butter Pudding 麵包布甸

Freshly Brewed Coffee or Fine English Tea

咖啡或茶

每位HK\$538 Per Person

Subject to 10% Service Charge 另加一服務費

As of 50 Persons 需50位起

Serving for 2 Hours 供應2小時

Standard Beverage Package
標準飲品套餐

Free Flow of Soft Drinks and House Beer for 2 Hours
兩小時席內無限量供應汽水及指定啤酒

HK\$98 Per Person 每位港幣\$98

Deluxe Beverage Package
豪華飲品套餐

Free Flow of Soft Drinks, House Beer and House Wine for 2 Hours
兩小時席內無限量供應汽水、指定啤酒及紅白餐酒

HK\$128 Per Person 每位港幣\$128

PRICES ARE STATED IN HONG KONG DOLLARS AND SUBJECT TO TEN PERCENT SERVICE CHARGE

價目以港幣計算及另加一服務費