

2012 Wedding Buffet Lunch Menu (I)
2012 婚宴自助午餐 (I)

Appetizers and Salads 前菜及沙律

Victorian Prawns, Snow Crab Legs, Canadian Deep Water Whelk and Mussels on Ice

特式凍海鮮拼盆 (澳洲凍蝦、雪花蟹腳、海螺及青口)

Served with Cocktail Sauce, Tabasco and Lemon 配咯嗲汁、墨西哥辣醬油及檸檬

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

Tuna Fish Salad with Spring Onion, Haricots Vert, Cherry Tomato 吞拿魚沙律配青蔥、邊豆及車厘茄

Tomato and Mozzarella Salad 意大利芝士伴鮮茄

Smoked Fish Platter, Horseradish Mousse 煙魚柳配辣蓉

Mesclun Salad and Green Herbs 香草田園沙律

Thai Pomelo Salad with Dried Shrimps 泰式柚子沙律配蝦乾

Classic Caesar Salad 凱撒沙律

Pasta Salad with Smoked Duck Breast 煙鴨胸意粉沙律

International Cheese Selection 芝士拼盆

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

Dressings 沙律醬

Italian, Thousand Island, French, Herb's Vinaigrette

意大利汁、千島汁、法汁及香草油醋

Dips 醬汁

Cocktail, Shallot Relish, Wasabi, Guacamole, Tomato Salsa

咯嗲汁、乾蔥醬、山葵醬、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

Soup 湯

Mushroom Crème Soup 野菌忌廉湯

Hot Dishes 熱葷

Pan-Fried Garoupa with Lemon and Roasted Bell Pepper 煎石班伴香檸及燒甜椒
Roasted Lamb, Rosemary Jus, Grilled Eggplant 香草燒羊鞍
Soya Chicken 中式豉油雞
Wok-Fried Seasonal Vegetables 清炒時蔬
Yeung Chow Fried Rice 揚州炒飯
Sautéed Potatoes, Thyme Butter 香草炒薯
Thai Green Curry Duck 泰式青咖喱鴨
Cauliflower Gratin 法式焗椰菜花
Wok Fried Pork Spare Rib with Chili and Garlic 中式椒鹽排骨
Braised E-Fu Noodles with Enoki Mushrooms and Crabmeat 金菇蟹肉燴伊麵
Chicken Masala 印度式烤雞
Baked Mussel with Coconut Sauce 椰汁焗青口

Roasted Carving 烤肉

Beef Sirloin 燒西冷牛肉
Served with Horseradish, English Mustard 配辣根汁及英式芥末醬

Chinese Barbecued Corner 中式燒味

Crispy Suckling Pig 鴻運乳豬全體

Desserts 甜品

Mango Mousse Cake 芒果奶凍蛋糕
American Cheese Cake 美國芝士餅
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
Bread and Butter Pudding 麵包布甸
Fresh Fruit Platter 四季鮮果拼盤
Strawberry Mountain 士多啤梨山

Coffee or Tea 咖啡或茶

每位HK\$328 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 Lunch Menu (II) 2012 婚宴自助午餐 (II)

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Assorted Sushi, Sashimi and California Rolls

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Dips 醬汁

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咯嗲汁、乾葱醬、山葵醬、牛油梨醬及蕃茄沙沙

Condiments 佐料

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Soup 湯

Celeriac Crème Soup 芹菜頭忌廉湯

Hot Dishes 熱葷

Pan-Fried Garoupa with Lemon and Roasted Bell Pepper 煎石班伴香檸及燒甜椒

Roasted Lamb, Rosemary Jus, Grilled Eggplant 香草燒羊鞍

Crispy Roast Chicken 脆皮燒雞

Wok-Fried Seasonal Vegetables 清炒時蔬

Thai Green Curry Duck 泰式青咖喱鴨

Cauliflower Gratin 法式焗椰菜花

Wok Fried Pork Spare Rib with Chili And Garlic 中式椒鹽排骨

Braised E-Fu Noodles with Enoki Mushrooms and Crabmeat 金菇蟹肉燴伊麵

Fish Masala 印度式烤魚

Fried Rice with Prawn Cream Sauce and Chicken Tomato Sauce 太極鴛鴦炒飯

Sautéed Potatoes, Thyme Butter 香草炒薯

Stir Fried Prawns with Samba Sauce 三巴醬炒蝦球

Roasted Carving 烤肉

Beef Sirloin 燒西冷牛肉

Horseradish, English Mustard 配辣根汁及英式芥末醬

Chinese Barbecued Corner 中式燒味

Crispy Suckling Pig 鴻運乳豬全體

Honey Barbecued Pork 蜜汁叉燒

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Fresh Fruit Platter 四季鮮果拼盤

Strawberry Mountain 士多啤梨山

Coffee or Tea 咖啡或茶

每位HK\$398 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\$68 Per Person 每位港幣\$68

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\$98 Per Person 每位港幣\$98

PRICES ARE STATED IN HONG KONG DOLLARS AND ARE SUBJEC TO TEN PERCENT SERVICE CHARGE
價目以港幣計算及另加一服務費