

BANQUET INTERNATIONAL DINNER BUFFET C
宴会厅自助餐菜单

Appetizers

头盘

- Air Dried Beef with Melon Pearls
风干牛肉配蜜瓜丸
- Assorted Cold Cuts with Appropriate Condiments
冻肉拼盘及各式配料
- Veal with Tuna Sauce and Capers
牛仔肉配吞拿鱼及水瓜柳
- Sliced Tomato and Mozzarella Cheese and Basil
蕃茄片及意大利白干酪
- Mix Grilled Vegetables with Olive Trepanned Dressing
各式烤蔬菜配橄榄油

Salads

沙拉

- Muscled Salads and Caesar Salad
什锦蔬菜沙拉和凯撒沙拉
- Grilled Marinated Seasonal Vegetables
烤时蔬
- Skins of Steamed Potato with Bacon Cheese Crumble
烟肉芝士土豆皮
- Greeks Salads with Pasta
希腊沙拉配意大利面
- Nicoise Salad
尼斯沙拉

Dressing

调味汁

- French, Italian, Lemon Vinaigrette, Thousand Island, Caesar Dressing
法式汁、意大利汁、柠檬油醋汁、千岛酱、凯撒汁

Condiments

配料

- Kalamata Olive, Chopped Hard Boiled Egg,
Parmesan Shavings, Scallions, Bread Croutons and Anchovies,
Bacon Bits, Grated Parmesan Cheese
黑橄榄、碎鸡蛋、芝士碎、香葱、面包粒、凤尾鱼及烟肉碎
- Selections of Fine Bread and Butter
精选面包及黄油

Soup

汤

Country-style Tomato Soup with Black Eye Beans
乡村蕃茄汤配黑目豆

Hot Dishes

热菜

Pan-fried Garoupa with Lemon Butter Sauce
柠檬黄油汁煎石斑

Saut éed Chicken with Mushroom Sauce
蘑菇汁炒鸡件

Grilled Baby Lamb Chop with Provencal Herb Crust
香草烤小羊排

Horseradish Mashed Potatoes
辣根土豆泥

Asian Dishes

亚洲热菜

Deep-fried Pork Spare Rib with Garlic
蒜香骨

Chicken and Shrimps Curry with Potatoes Stew
咖喱鸡件及虾

Fried Noodles with Roasted Duck and Vegetables
烤鸭肉炒面

Fried rice with Minced Beef
生炒牛松饭

Seasonal Stir Fried Vegetables
清炒时蔬

Desserts

甜品

Cakes and Tarts
蛋糕和挞

Strawberry Short Cake
草莓蛋糕

French Pastries

法式甜饼

Lamingtons, Hazelnut Praline Butter Cream Slice

椰丝蛋糕, 榛子胡桃黄油蛋糕

Glasses and Cups

小杯甜品

Espresso Chocolate Ganache

特浓咖啡巧克力软糕

Coconut Panna Cotta

椰子冻糕

Apple Jelly

苹果啫喱

Sauce and Condiments

调味汁及配料

Raspberry, Mango, Vanilla Sauce

Crushed Assorted Toasted Nuts

Cream Chantilly

红莓, 芒果, 香草汁, 杂果仁, 忌廉

Dessert Pastry Chef Station

厨师制作台

Apple Strudel

苹果卷

Fresh Cut Fruit Platter

新鲜水果盘

Freshly Brewed Coffee or Fine English Tea

香浓咖啡或英式茗茶

RMB 350 +15% service charge per person

人民币 350.00 元/人 加收 15%服务费