

DINNER BUFFET MENU

APPETIZER

Seafood Platter with Cocktail Sauce
(Shrimp, Whelk and New Zealand Mussel)
Norwegian Smoked Salmon with Lemon, Caper and Red Onion
Pepper Tuna Tataki with Matsuhisa Dressing
Assorted Barbecued Platter

SASHIMI

Salmon, Tuna and Snapper

ASSORTED SUSHI WITH PICKLED GINGER

California Roll, Eel, Shrimp, Salmon, Sweet Egg and Sushi Gunkan

SALAD

Mozzarella Cheese with Tomato Salad with Basil Sauce
Green Apple Salad with Dried Fruit
French Potato Salad with Chive
Caesar Salad
Shrimp Melon Salad
Thai Style Green Papaya Salad with Shallot, Lime and Dried Shrimp
Mesclun Salad
Salad Bar
Red Kidney Bean, Sweet Kernel Corn and Pineapple
with Choice of Dressing and Condiment

SOUP

Seafood Lobster Bisque with Crab Meat
Homemade Bread and Baguette with Butter

CARVING

Roasted Gammon Bone Ham with Honey Sauce

HOT DISH

Asian Snack Platter

(Vietnamese Vegetarian Spring Roll, Thai Fish Cake, Indian Samosa)

Slow-cooked Sole Stuffed with Salmon Mousse in Black Olive Cream Sauce

Oven Baked Rack of Lamb with Garlic and Herb in Rosemary Gravy

Pan-fried New Zealand Tenderloin with Mixed Mushroom Sauce

Roasted Chicken Steak with Red Ginger Teriyaki Sauce

Sweet and Sour Pork with Pineapple

Sautéed Shrimp and Vegetarian Abalone with Broccoli

Sautéed Vegetable in Japanese Style

Braised E-Fu Noodle with Mushroom

Fired Rice with Pine Nut, Diced Chicken and Pineapple

Thai Style Red Curry Duck with Rice

DESSERT

Seasonal Fruit Platter

American Cheese Cake

Chocolate Crispy Cake

Vanilla Panna Cotta

Baked Apricot Tart

Caramel Custard

Mango Napoleon

Warm Apple Strudel

Upgrade Options :

CARVING

Roasted Beef Rib Eye with Red Wine Sauce (Additional charge at HK\$50 per person)