

Buffet Menu 自助餐菜譜

Appetizer 前菜

- Gammon Ham and Turkey Cold Cut with Roasted Peach* 煙燻凍肉什錦拼盤伴燒蜜桃
Roasted Chicken Salad with Pineapple 烤雞菠蘿沙律
Sweet Corn Salad with Ham and Mix Bell Pepper 粟米火腿彩椒沙律
Fresh Fruit Salad 鮮什果沙律
French Potato Salad with Chive 法式薯仔沙律配香蔥
Romaine and Green Leaves Served with French, Thousand Island and Caesar Dressings and Condiments
什菜沙律配各式沙律醬及配料
Wild Mushroom Salad with Garlic Oil 蒜油野菌沙律
Barbecued Pork with Jellyfish 叉燒拼海蜆
Assorted Sushi 日式什錦壽司

Soup 湯

- Cream of Mushroom Soup* 忌廉磨菇湯
Homemade Bread and Butter 新鮮麵包及牛油

Carving 烤肉車 (Only For Dinner 只限晚餐)

- Roasted Gammon Bone Ham with Honey Sauce* 煙燻火腿(配蜜糖)

Hot Dish 熱盆

- Roasted Chicken Fillet with Lemongrass* 烤香茅雞扒
Sautéed Shrimps and Vegetarian Abalone with Broccoli 西蘭花蝦仁素鮑魚
Roasted Pork Loin with Apple Gravy 烤美國豬柳配果汁
Penna Pasta with Meat Bolognese 肉醬長通粉
Honey Chicken Wing 蜜糖烤雞翼
French Fries 炸薯條
Japanese Style Sautéed Vegetables 日式炒什菜
Fried Rice with Vegetables and Crab Roe with Eel Sauce 蟹子鰻魚汁雜菜炒飯
Braised E-Fu Noodles with Mushroom 香菇炆伊麵
Pan-fried Sole Fillet with Butter Cream Sauce 香煎龍脷柳配牛油忌廉汁

Dessert 甜品

- Fresh Fruit Platter* 鮮果拼盆
American Cheese Cake 美國芝士蛋糕
Chocolate Crispy Cake 朱古力脆脆蛋糕
Mango Napoleon 芒果拿破崙
Fruit Jelly 鮮果啫喱杯
Crème Brulee 法式燉蛋
Cream Puff Tower 忌廉泡芙塔

Buffet Lunch: HK\$318 +10% per adult / HK\$208 +10% per child

自助午餐：每位收費港幣 318 元(另加一服務費)/每位收費港幣 208 元(另加一服務費)

Buffet Dinner: HK\$438+10% per adult/HK\$278+10% per child

自助晚餐：每位收費港幣 438 元(另加一服務費)/每位收費港幣 278 元(另加一服務費)

Inclusive of unlimited serving of soft drinks and chilled orange juice for 2 hours during meal period
席間無限量供應汽水及橙汁 2 小時

Upgrade Options 升級選擇:

- Carving Station for Lunch Buffet at HK\$50 +10% per guest* 每位另加港幣 50 元(另加一服務費) 可於自助午餐中享精選烤肉
Assorted Sashimi at HK\$30+10% per guest 每位另加港幣 30 元(另加一服務費) 可享什錦刺身
Chinese menu can be provided upon request 如需中式菜譜，請與宴會部聯絡。