

BUFFET DINNER MENU

自助晚餐菜譜

APPETIZERS

Norwegian Smoked Salmon with Lemon, Capers and Red Onion

Pepper Tuna Tataki with Matsuhisa Dressing

Assorted Barbecued Platter

Seafood Platter with Cocktail Sauce

Shrimp, Whelks and New Zealand Mussel

Sashimi

Salmon, Tuna and Snapper

Assorted Sushi with Pickled Ginger

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

SALADS

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

Grilled Vegetable with Sun-dried Tomato

Mesclun Salad

Salad Bar

Red Kidney Bean, Sweet Kernel Corn and Pineapple
with Choices of Dressings and Condiments

SOUP

Seafood Lobster Bisque with Crabmeat

Homemade Bread and Baguette with Butter

CARVING

Roasted Gammon Bone Ham with Honey Sauce

前菜

挪威煙三文魚

配檸檬,水瓜及洋蔥

黑椒吞拿魚配日式芥末醬油汁

廣東燒味拼盆

海鮮拼盤配咯嗲汁

鮮蝦, 海螺及紐西蘭青口

刺身

三文魚, 吞拿魚, 鯛魚

日式什錦壽司

加州卷, 鰻魚, 熟蝦, 三文魚, 甜蛋,
軍艦壽司

沙律

水牛芝士蕃茄沙律配香草汁

青蘋果乾果沙律

法式香蔥薯仔沙律

凱撒沙律

哈密瓜蝦沙律

泰式青木瓜沙律

地中海烤什菜沙律配乾番茄

田園沙律

沙律吧

紅腰豆、粟米粒及菠蘿粒

配各式沙律醬及配料

湯

海鮮龍蝦湯

新鮮麵包及法包配牛油

烤肉車

煙燻火腿配蜜糖汁

BUFFET DINNER MENU (cont.)
自助晚餐菜譜 (續)

HOT DISHES

Asian Snack Platter
Vietnamese Vegetarian Spring Roll, Thai Fish Cake, Indian Samosa
Slow Cooked Sole Stuffed with Salmon Mousse with Black Olive Cream Sauce
Oven Baked Rack of Lamb with Garlic and Herb with Rosemary Gravy
Pan Fried New Zealand Tenderloin with Wild Mushroom Sauce
Roasted Chicken Steak with Red Ginger Teriyaki Sauce
Sweet and Sour Pork and Pineapple
Sautéed Shrimps and Vegetarian Abalone with Broccoli
Sautéed Vegetable Japanese Style
Braised E-Fu Noodles with Mushroom
Fried Rice with Pine Nut, Diced Chicken and Pineapple
Thai Style Red Curry Duck with Rice

DESSERTS

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+10% per person)

熱盆

亞洲小食拼盤
越南素春卷、泰式魚餅、印度咖哩角
慢煮三文魚慕絲龍脷柳卷
配橄欖忌廉汁
香草焗羊架
香煎紐西蘭牛柳配野菌汁
燒雞扒配日式子薑醬油汁
菠蘿咕嚕肉
西蘭花蝦仁素鮑魚
日式炒什菜
香菇炆伊麵
崧子菠蘿雞粒炒飯
泰式紅咖喱鴨配白飯

甜品

鮮果拼盤
美國芝士蛋糕
朱古力脆脆蛋糕
香草奶凍
焗黃梅撻
焦糖布甸
芒果拿破崙
脆皮蘋果卷

升級選擇:

烤肉車

烤肉眼牛扒配紅酒汁
(每位港幣 50 元，另加一服務費)

Please call for lunch and Chinese menu
歡迎查詢午宴及中式菜譜

For enquiry and reservation, please contact Catering Sales Department at 2837 1618 or e-mail to celebrate@hongkong.regalhotel.com

查詢及預訂, 請致電宴會營業部 2837 1618 或電郵至 celebrate@hongkong.regalhotel.com