

# 自助餐菜譜 *A* Wedding Buffet Menu

HK\$ 1088  
每位 per person

All above price subject to 10% service charge  
以上價目需收加一服務費

1

## Seafood on Ice Well 海鮮冰盤

Chilled Sea Prawn  
凍海蝦

New Zealand Green Mussel  
紐西蘭青口

Canadian Sea Whelks  
加拿大海螺

## Sushi and Sashimi 壽司及刺身

Assorted Sush  
精選手握壽司

Assorted Sashimi  
新鮮刺身

Salmon, Octopus, Hamachi  
三文魚、八爪魚、油甘魚

## Soup 餐湯

Cream of Purple Cauliflower  
and Sweet Potato Soup  
紫椰菜花甜薯忌廉湯

Double-boiled Chicken with Sea Whelk  
and Cordyceps Soup  
蟲草花螺頭燉雞湯

## Cold Appetizers and Salad 冷盤及沙律

Mesclun Salad 田園雜菜沙律  
Quinoa, Purple Potatoes, Sweet Corn,  
Cherry Tomato, Red Onion  
藜麥、紫薯、甜粟米、車厘茄、紫洋葱

Selection of Dressing and condiments 沙律醬料選擇  
Thousand Island Dressing, Caesar Dressing,  
Italian Vinaigrette, Japanese Sesame Dressing  
千島汁、凱撒沙律汁、意大利油醋汁、胡麻醬汁

Strawberry and Red Dragon Fruit Salad  
紅火龍果士多啤梨沙律

Romaine Salad with Roasted Chicken  
烤雞羅馬沙律

Grilled Vegetables Salad with Feta Cheese  
希臘芝士扒菜沙律

Thai Green Papaya Salad  
泰式青木瓜沙律

Smoked Norwegian Salmon  
煙燻挪威三文魚

Black Pepper Crusted Tuna with Honey Melon Salsa  
黑胡椒吞拿魚配蜜瓜莎莎

Deluxe Cold Cuts and Salami Platter  
精選莎樂美腸及凍肉拼盤

Please advise our staff if you have any food allergies or special dietary requirements  
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### Carving Station 烤肉

Roasted U.S. Choice Sirloin with Red Wine Sauce  
烤美國特選西冷牛肉配紅酒汁

### Hot Dish 熱葷

Beef Bourguignon  
法式紅酒燴牛肉

Saikyo Yaki Halibut Fillet  
西京燒比目魚柳

Strawberry Glazed Pork Ribs  
士多啤梨醬燒骨

Roasted Australia Lamb Leg with Thyme Sauce  
烤澳洲羊腩配百里香汁

Butterfly Pasta with Fresh Salmon  
in Saffron Cream Sauce  
鮮三文魚紅花忌廉汁蝴蝶粉

Fried Rice Wrapped with Lotus Leaf  
with Diced Chicken and Abalone Sauce  
鮑汁雞粒荷葉飯

Braised E-Fu Noodles  
with Crab Meat and Sakura Shrimp  
櫻花蝦蟹肉炆伊麵

Braised Honey Bean  
with Bamboo Pith and Mushroom  
花菇竹笙扒蜜糖豆

Stir-fried Baby Broccoli with Prawns and Garlic  
西蘭花苗炒蝦球

Deep fried Cajun Chicken Drumstick  
香辣脆雞腿

Margherita Pizza  
番茄羅勒水牛芝士薄餅

### Dessert / Wedding Theme

#### 甜品 / 婚宴主題

Rose White Peach Jelly Cake  
玫瑰白桃水晶果凍蛋糕

Strawberry Angel Cake  
士多啤梨天使蛋糕

White Peach Bird's Nest Custard Tart  
白桃燕窩吉士撻

Strawberry Red Velvet Tree Roll  
士多啤梨紅絲絨卷蛋

Strawberry Panna Cotta  
士多啤梨意大利奶凍

Rose White Chocolate Mixed Berry Mousse Cup  
玫瑰白朱古力雜莓慕絲杯

Seasonal Fruit Platter  
鮮果拼盤

Haagen-Dazs Ice Cream  
Haagen-Dazs雪糕

### Beverage 飲品

Fresh Brewed Coffee or English Tea  
咖啡或英式紅茶

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# 自助餐菜譜 *B*

## Wedding Buffet Menu

# HK\$ 1,288

每位 per person

All above price subject to 10% service charge  
以上價目需收加一服務費

Extra \$100 per person for wedding dessert theme  
另加港幣 \$100 (每位) 可升級享用婚宴甜品主題

# 1

### Seafood on Ice Well

#### 海鮮冰盤

Chilled Boston Lobster  
波士頓凍龍蝦

Canadian Snow Crab Leg  
加拿大松葉蟹腳

Chilled Sea Prawn  
凍海蝦

Canadian Sea Whelks  
加拿大海螺

### Sushi and Sashimi

#### 壽司及刺身

Assorted Sush  
精選手握壽司

Assorted Sashimi  
新鮮刺身

Salmon, Octopus, Hamachi, Argentina Red Shrimp  
三文魚、八爪魚、油甘魚、阿根廷紅蝦

### Soup

#### 餐湯

Bouillabaisse  
法式海龍皇湯

Chicken Soup with Almond and Fish Maw  
杏汁花膠雞湯

### Cold Appetizers & Salad

#### 冷盤及沙律

Mesclun Salad 田園雜菜沙律

Quinoa, Purple Potatoes, Sweet Corn,  
Cherry Tomato, Red Onion

藜麥、紫薯、甜粟米、車厘茄、紫洋葱

Selection of Dressing and condiments 沙律醬料選擇

Thousand Island Dressing, Caesar Dressing,

Italian Vinaigrette, Japanese Sesame Dressing

千島汁、凱撒沙律汁、意大利油醋汁、胡麻醬汁

Spinach Salad with Scallop and Avocado  
牛油果帶子沙律

Japanese Salmon Roe Salad  
日式三文魚籽沙律

Romaine Salad with Roasted Chicken  
烤雞羅馬沙律

Peach and Smoked Duck Breast Salad  
蜜桃煙鴨胸沙律

Serrano Ham (18 months) with Cantaloupe  
西班牙白毛豬火腿 (18個月) 伴瓣皮瓜

Smoked Norwegian Salmon  
煙燻挪威三文魚

Black Pepper Crusted Tuna with Mango Salsa  
黑胡椒吞拿魚配芒果莎莎

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2

### Hot Dish 熱葷

Roasted Barbecued Whole Suckling Pig  
紅燒脆皮乳豬

Steamed Sabah Grouper  
with Ginger and Spring Onion  
薑蔥蒸沙巴龍躉

Braised Austrian Beef Cheeks in Red Wine Sauce  
紅酒燴奧地利牛面頰肉

Slow Cook Chicken Breast  
with Honey Pomelo Sauce  
慢煮雞胸配蜜糖柚子汁

Roasted Lamb Rack with Rosemary Gravy  
烤羊鞍扒配迷迭香燒汁

Baked Escargot with Garlic Butter in Heart vol-au-vent  
法式焗田螺千層酥

Baked Penne Pasta  
with Lobster and Mozzarella Cheese Sauce  
芝士焗龍蝦長通粉

Baked Seafood Rice with Black Truffle Cream Sauce  
黑松露醬海鮮焗飯

Braised Seasonal Vegetables  
with Bamboo Pith and Mushroom  
花菇竹笙扒時蔬

Sautéed Celuce and Honey Bean with Scallops  
蜜糖豆萵筍炒帶子

Charcoal Grilled Satay Chicken Skewer  
炭燒沙爹雞肉串燒

### Carving Station 烤肉

Roasted U.S. Choice Sirloin with Red Wine Sauce  
烤美國特選西冷牛肉配紅酒汁

### Dessert 甜品

Blueberry Cheesecake  
藍莓芝士蛋糕

72% Chocolate Fondant Cake  
72% 朱古力軟心蛋糕

Chocolate Brownie  
朱古力布朗尼

Strawberry Mousse Cake  
士多啤梨慕絲蛋糕

Mango Cream Roll  
芒果忌廉卷蛋

Strawberry Panna Cotta  
士多啤梨意大利奶凍

Bread Pudding with Vanilla Sauce  
麵包布甸配雲呢拿汁

Seasonal Fruit Platter  
鮮果拼盤

Haagen-Dazs Ice Cream  
Haagen-Dazs 雪糕

### Beverage 飲品

Fresh Brewed Coffee or English Tea  
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