



# 2022 Graduation Package 謝師宴優惠



HKD588 up per person  
每位港幣 **\$588** 起



Two glasses of soft drinks or chilled orange juice per person

每位賓客可享用汽水或橙汁兩杯

Complimentary use of AV and sound system

免費使用場內影音設備及音響設備

Complimentary 5 lbs fresh cream cake for a minimum of 80 persons

可享免費鮮忌廉蛋糕五磅

Complimentary one-way shuttle bus service from Shatin or Hang Hau to WM Hotel

免費單程穿梭巴士服務（沙田或坑口至WM酒店）

Café@WM afternoon tea set dining coupon (for two)

WM咖啡廳免費雙人下午茶餐飲禮券（兩位用）

- ◆ Price at HK\$538+10% per pax excluding one-way shuttle bus service  
每位港幣\$538（不包括穿梭巴士服務）
- ◆ The offer is valid from 1 June to 31 August 2022  
此優惠只適用於2022年6月1日至8月31日
- ◆ Subject to 10% service charge  
另收加一服務費
- ◆ Supplement HKD 100 per pax applies for booking from Friday - Sunday  
星期五至日需另收取每位港幣\$100附加費
- ◆ Minimum at 80 persons  
此優惠適用80位賓客或以上

# GRADUATION *Buffet*

## *Seafood*

海鮮

Australia Green Mussels

澳洲青口

Chilled Sea Prawns

凍海蝦

*Served with Cocktail Sauce, Lemon*

Smoked Salmon with Caper & Dill

煙三文魚配水瓜柳及蒔蘿

Sesame Crust Tuna with Mango Salsa

白芝麻吞拿魚配香芒汁

## *Salads Bar*

沙律吧

Assorted Salad Leaves Selection of

Romaine Heart 羅馬生菜 |

Baby Spinach 菠菜苗

Losso Rosso 紅毛菜 | Frisee 九芽菜

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Ingredient 配料

Quinoa 藜麥 | Purple Potatoes 紫薯

Sweet Corn 甜粟米 | Cucumber 青瓜

Red kidney Beans 紅腰豆 |

Cherry Tomato 車厘茄

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4 Kind of Salad Dressing

Thousand Island Dressing 千島汁

Japanese Sesame Dressing 胡麻醬汁

Japanese Yuzu Dressing 日本柚子沙律汁

Honey Mustard Dressing 蜜糖芥末

## *Appetizers & Salad*

頭盤及沙律

Caesar Salad with Chicken

凱撒沙律

Japanese Crab Meat and

Salmon Roe Salad

日式三文魚子蟹肉沙律

German Potato Salad

德國薯仔沙律

Italian Grilled Vegetables

with Balsamic Vinaigrette

意式扒雜菜 配油醋汁

Selection of Italian Cold Cuts Platter

精選意大利凍肉

Selection of Assorted Sushi Roll

雜錦壽司卷

*Served with Pickle Ginger, Soya Sauce, Wasabi*



GRADUATION  
*Buffet*

*Soup of the day* 是日餐湯

*Served with Baked assorted bread and Butter*

*Hot Dish* 熱葷

Char-grilled Australia Beef Fillet  
with Red Wine Glazed  
炭燒澳洲特級牛柳 配紅酒汁

Honey Roasted Baby Pork Ribs  
with Barbecue Sauce  
美式燒豬肋骨

Pan-fried Sole Fillet  
with Dill Butter Sauce  
香煎龍脷魚柳 配香草牛油汁

Fried Rice with Seafood Diced Conpoy  
白芝麻吞拿魚配香芒汁

Spaghetti Carbonara with Black Truffle  
黑松露卡邦尼意粉

Stir-fried Broccoli with Prawns  
蒜蓉西蘭花炒蝦球

Margherita Pizza  
蕃茄水牛芝士薄餅

Deep-fried Spring Roll  
炸素菜春捲

Crispy-fried Prawn Toast  
脆炸蝦多士

Satay Chicken Meat Skewer  
炭燒沙嗲雞肉串燒

*Dessert* 甜品

Blueberry Cheesecake  
藍莓芝士蛋糕

Chocolate Brownie  
朱古力布朗尼

Strawberry Mousse Cake  
草莓慕絲蛋糕

The Three Chocolate Cake  
三層朱古力蛋糕

Lemon Meringue Tart  
檸檬意大利馬令撻

Tiramisu Cake  
意大利芝士蛋糕

Mixed berries Panna Cotta  
雜莓奶凍

Yangzhi Ganlu Pudding  
楊枝甘露布甸

Haagen-Dazs Ice Cream  
哈根達斯雪糕

Seasonal Fresh Fruit  
季節性新鮮生果