

自助餐菜譜 *A*

Wedding Buffet Menu



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

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

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、紫洋蔥

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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自助餐菜譜 *A*

Wedding Buffet Menu



2

HK\$ 1088

每位 *per person*

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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



1

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

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) 伴皺皮瓜

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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自助餐菜譜 *B*

Wedding Buffet Menu



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HK\$ 1,288
每位 per person

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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

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 Celtuce and Honey Bean with Scallops
蜜糖豆莧筍炒帶子

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

Carving Station 烤肉

Grilled Australian Angus Tomhawk
with Red Wine Sauce
澳洲安格斯斧頭扒配紅酒汁

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
咖啡或英式紅茶

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