

# 婚宴自助晚餐 Wedding Dinner Buffet Menu A



## 冷盤 COLD STATION

- 凍波士頓龍蝦  
Chilled Boston Lobster
- 煙燻三文魚  
Smoked Salmon
- 凍肉及芝士拼盤  
Continental Cold Cut & Cheese Platter
- 卡布里沙律  
Caprese Salad
- 吞拿魚薯仔雞蛋沙律  
Tuna, Potato & Egg Salad
- 珍珠帶子木瓜柚子沙律  
Baby Scallop & Papaya Salad with Yuzu Dressing
- 慢煮雞肉芒果菠蘿沙律  
Slow Cooked Chicken Breast with Mango & Pineapple Salad
- 紫薯粟米沙律  
Purple Sweet Potato, Baby Corn & Sweet Corn Salad
- 南瓜芥蘭頭沙律配紅火龍果乳酪汁  
Roasted Pumpkin & Kohlrabi Salad & Red Dragon Dressing
- 廚師精選壽司  
Chef Choices of Assorted Sushi
- 配子薑, 日式芥末醬及醬油  
Served with Marinated Ginger, Wasabi & Soya Sauce

## 中式燒味 CHINESE BBQ STATION

- 叉燒  
BBQ Pork
- 燒鴨  
Roasted Duck

## 湯 SOUP

- 胡蘿蔔蕃薯忌廉濃湯  
Carrot & Sweet Potato Cream Soup
- 配精選麵包及牛油  
Served with Bread Rolls & Butter

## 烤肉 CARVING STATION

- 烤香草肉眼  
Roasted Beef Ribeye with Herbs

## 熱盤 HOT STATION

- 燒汁和牛粒  
Sauteed Wagyu Beef Cubes with Gravy Sauce
- 香煎鯛魚伴柚子醬油汁  
Pan-fried Snapper with Yuzu Soy Dressing
- 烤雞扒伴照燒汁  
Grilled Chicken with Teriyaki Sauce
- 美極炒蝦  
Wok-fried Shrimps with Maggi Soy Sauce
- 白酒煮蜆  
Sauteed Clams with White Wine
- 青咖喱青口  
Sauteed Green Curry Mussels
- 燒烤醬豬肋骨  
Roasted Pork Ribs with BBQ Sauce
- 桂花蜜雲腿娃娃菜  
Braised Baby Cabbage with Preserved Ham & Osmanthus Honey
- 雅格炒飯  
Arca Fried Rice
- 雜菌炒意大利粉  
Stir-fried Spaghetti with Assorted Mushrooms

## 甜品 DESSERTS

- 百香果芝士蛋糕  
Passion Fruit Cheese Cake
- 北海道紅豆芝士蛋糕  
Hokkaido Red Bean Cheese Cake
- 朱古力布朗尼  
Chocolate Brownies
- 瑪德蓮貝殼小蛋糕  
Mini Madeleine
- 迷你椰撻  
Mini Coconut Tart
- 迷你蘋果撻  
Mini Apple Tart
- 鮮果盤 Fresh Fruit Platter
- 精選雪糕  
Ice Cream Station

- 咖啡及茶  
Coffee & Tea

每位港幣 \$808 另加一服務費  
HK\$808 plus 10% service charge per person

# 婚宴自助晚餐 Wedding Dinner Buffet Menu B



## 冷盤 COLD STATION

- 凍波士頓龍蝦  
Chilled Boston Lobster
- 煙燻三文魚  
Smoked Salmon
- 凍肉及芝士拼盤  
Continental Cold Cut & Cheese Platter
- 巴馬火腿薯仔雞蛋沙律  
Parma Ham, Potato & Egg Salad
- 卡布里沙律  
Caprese Salad
- 烤豬頸肉芒果菠蘿沙律  
Roasted Pork Neck Meat with Mango & Pineapple Salad
- 大蝦珍珠帶子柑橘木瓜沙律柚子汁  
Prawns & Baby Scallop, Citrus & Papaya Salad with Yuzu Dressing
- 慢煮雞肉芋頭紫薯沙律配紅火龍果乳酪汁  
Slow-cooked Chicken, Taro & Purple Potato Salad, Red Dragon Dressing
- 南瓜鷹嘴豆紅腰豆藜麥沙律配油醋汁  
Pumpkin, Mixed Beans & Quinoa Salad with Honey Balsamic Dressing
- 烤芥蘭頭蘆筍沙律配甜紅椒醬  
Roasted Kohlrabi & Asparagus Salad with Pimento Yogurt
- 廚師精選壽司  
Chef Choices of Assorted Sushi
- 配子薑, 日式芥末醬及醬油  
Served with Marinated Ginger, Wasabi & Soya Sauce

## 中式燒味CHINESE BBQ STATION

- 叉燒  
BBQ Pork
- 燒鴨  
Roasted Duck

## 湯 SOUP

- 松露蘑菇湯  
Truffle & Mushroom Soup
- 配精選麵包及牛油  
Served with Bread Rolls & Butter

## 烤肉CARVING STATION

- 烤香草肉眼  
Roasted Beef Ribeye with Herbs

## 熱盤 HOT STATION

- 燒汁和牛粒  
Sauteed Wagyu Beef Cubes with Gravy Sauce
- 蒸比目魚伴薑蔥醬油汁  
Steamed Halibut with Ginger Soy Dressing
- 烤雞扒伴蕃茄忌廉汁  
Grilled Chicken with Tomato Cream Sauce
- 迷迭香烤羊排  
Roasted Lamb Rack with Rosemary
- 白酒煮蜆  
Sauteed Clams with White Wine
- 青咖喱青口  
Sauteed Green Curry Mussels
- 美極炒蝦  
Wok-fried Shrimps with Maggi Soy Sauce
- 金湯瑤柱娃娃菜  
Braised Baby Cabbage with Pumpkin Bisque & Conpoy XO
- 海鮮炒飯  
Egg Fried Rice with Assorted Seafood in XO Sauce
- 松露雜菌炒意大利粉  
Stir-fried Spaghetti with Assorted Mushrooms & Truffle

## 甜品DESSERTS

- 日本芝麻芝士蛋糕  
Japanese Sesame Cheese Cake
- 北海道紅豆芝士蛋糕  
Hokkaido Red Bean Cheese Cake
- 朱古力布朗尼  
Chocolate Brownies
- 瑪德蓮貝殼小蛋糕  
Mini Madeleine
- 迷你椰撻  
Mini Coconut Tart
- 迷你蘋果撻  
Mini Apple Tart
- 鮮果盤  
Fresh Fruit Platter
- 精選雪糕  
Ice Cream Station

- 咖啡及茶  
Coffee & Tea

每位港幣 \$908 另加一服務費  
HK\$908 plus 10% service charge per person

# 婚宴自助晚餐 Wedding Dinner Buffet Menu C



## 冷盤 COLD STATION

- 凍波士頓龍蝦, 長蟹腳  
Chilled Boston Lobster & Snow Crab Legs  
煙燻三文魚  
Smoked Salmon  
凍肉及芝士拼盤  
Continental Cold Cut & Cheese Platter  
卡布里沙律  
Caprese Salad  
明太子櫻花蝦薯仔雞蛋沙律  
Sakura Shrimp, Mentaiko, Potato & Egg Salad  
大蝦珍珠帶子紅菜頭柑橘沙律柚子汁  
Prawns & Baby Scallop, Beetroot & Citrus Salad with Yuzu Dressing  
叉燒芒果菠蘿沙律  
BBQ Char Siu with Mango & Pineapple Salad  
煙雞胸煙鴨胸青木瓜沙律  
Smoked Chicken & Duck Breast with Green Papaya Salad  
日本南瓜芥蘭頭藜麥沙律配紅火龍果乳酪汁  
Roasted Japanese Pumpkin & Kohlrabi Salad with Quinoa & Dragon Yogurt  
芋頭紫薯粟米沙律  
Taro, Purple Sweet Potato, Baby Corn & Sweet Corn Salad  
廚師精選壽司  
Chef Choices of Assorted Sushi  
配子薑, 日式芥末醬及醬油  
Served with Marinated Ginger, Wasabi & Soya Sauce

## 中式燒味 CHINESE BBQ STATION

- 燒腩仔  
BBQ Pork Belly  
燒鴨  
Roasted Duck

## 湯 SOUP

- 蕃茄忌廉濃湯  
Tomato Cream Soup  
配精選麵包及牛油  
Served with Bread Rolls & Butter

## 烤肉 CARVING STATION

- 香草烤特級肉眼  
Roasted Beef Prime Ribeye with Herbs

## 熱盤 HOT STATION

- 和風燒汁和牛粒  
Sauteed Wagyu Beef Cubes with Yakiniku Sauce  
香煎三文魚伴柚子忌廉汁  
Pan-fried Salmon with Yuzu Cream Sauce  
烤雞扒伴蜂蜜芥末醬  
Grilled Chicken with Honey-Mustard  
迷迭香烤羊架  
Grilled Lamb Rack Chop with Rosemary  
桂花蜜桃甜酸豬肋骨  
Roasted Pork Ribs with Osmanthus-Peach-Sour Sauce  
海膽醬芝士焗青口  
Baked Mussels with Cheese & Sea Urchin Sauce  
青咖喱炒蜆及大蝦  
Sauteed Green Curry Prawns & Clams  
金湯竹筴瑤柱娃娃菜  
Braised Baby Cabbage with Pumpkin Bisque, Bamboo Piths & Conpoy  
鰻魚炒飯  
Egg Fried Rice with Eel  
松露野菌炒意大利粉  
Stir-fried Spaghetti with Truffle Mushroom

## 甜品 DESSERTS

- 日本柚子芝士蛋糕  
Japanese Yuzu Cheese Cake  
北海道紅豆芝士蛋糕  
Hokkaido Red Bean Cheese Cake  
朱古力香蕉蛋糕  
Chocolate Banana Cake  
瑪德蓮貝殼小蛋糕  
Mini Madeleine  
迷你鬆餅  
Mini Muffin  
迷你椰撻  
Mini Coconut Tart  
鮮果盤  
Fresh Fruit Platter  
精選雪糕  
Ice Cream Station

每位港幣 \$1,288 另加一服務費  
HK\$1,288 plus 10% service charge per person

\*註Remarks: 菜單上提供的食材供應可能受季節性的影響, 菜式或會略有改動, 並於宴會一個月內前確定。  
Due to the seasonality of some food items, menu items will be confirmed one month prior to the function date

# 婚宴晚餐 Wedding Dinner Set Menu A



## 頭盤 APPETIZER

巴馬火腿蜜瓜 配 香桃乳酪醬

Parma Ham & Melon with Peach Yogurt Dressing

北海道帶子大蝦柑橘沙律

魚子醬及柚子汁

Seared Hokkaido Scallop, Prawns  
& Citrus Salad Caviar, Yuzu & Citrus Dressing

## 湯 SOUP

農夫湯

Farmer's Bisque

## 主菜 MAIN COURSE

烤肉眼 伴 紫薯蓉,

紅菜頭及日本南瓜, 玫瑰紅酒汁

Grilled Prime Ribeye with Mashed Purple Potato

Roasted Beetroot & Japanese Pumpkin

Rose & Red Wine Reduction

或 OR

香煎比目魚柳 伴 吉列廣島蠔及時令蔬菜

藏紅花乾蔥忌廉汁, 香草開心果碎

Pan-fried Halibut Fillet with Cutlet Hiroshima Oyster Seasonal Vegetables &

Saffron Shallot Cream Sauce Pistachio & Herbs Crushed

## 甜品 DESSERTS

日本芒果芝士蛋糕

Japanese Mango Cheese Cake with Mango Coulis

咖啡或茶

Coffee or Tea

每位港幣 \$828 另加一服務費

HK\$ 828 plus 10% service charge per person

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# 婚宴晚餐 Wedding Dinner Set Menu B



## 頭盤 APPETIZER

伊比利亞黑毛豬乾火腿 拼 蜜瓜,香桃乳酪醬  
Iberico Ham & Melon with Peach Yogurt Dressing

北海道帶子大蝦柑橘沙律  
三文魚子, 明太子凱撒汁  
Seared Hokkaido Scallop, Prawns & Citrus Romaine Salad  
Salmon Roe, Mentaiko Caesar Dressing

## 湯 SOUP

龍蝦湯  
Lobster Bisque

## 主菜 MAIN COURSE

烤牛柳 伴 松露醬焗日本南瓜  
及西蘭花苗, 無花果紅酒汁  
Roasted Beef Tenderloin, Baked Japanese Pumpkin  
& Broccoli with Truffle Figs & Red Wine Reduction  
或 OR  
香煎鱈魚柳 伴 魚湯燴娃娃菜西蘭花苗  
南瓜蟹肉汁, 松露脆米  
Pan-fried Cod Fillet with Braised Baby Cabbage & Broccoli in Fish Stock Crab  
Meat-Pumpkin Sauce & Truffle Crispy Rice

## 甜品 DESSERTS

日本柚子芝士蛋糕 伴 焦糖柚子碎  
Japanese Yuzu Cheese Cake with Caramelized Yuzu

咖啡或茶 Coffee or Tea

每位港幣 \$908 另加一服務費  
HK\$ 908 plus 10% service charge per person

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# 婚宴晚餐 Wedding Dinner Set Menu C



## 頭盤 APPETIZER

伊比利亞黑毛豬風乾火腿, 脆意大利煙肉,  
迷你水牛芝士及無花果芒果沙律 芒果黑醋醬

Iberico Ham, Crispy Pancetta,  
Figs-Mango-Mozzarella Salad Mango Balsamic Dressing

龍蝦帶子 拼 冷蕎麥麵

三文魚子, 柚子柑橘汁

Poached Lobster Meat & Seared Hokkaido Scallop  
with Soba Noodle Salmon Roe, Yuzu & Citrus Dressing

## 湯 SOUP

日本南瓜栗子濃湯 配 松露油

Japanese Pumpkin & Chestnut Soup with White Truffle Oil

## 主菜 MAIN COURSE

烤美國牛柳 伴 焗新薯及蘆筍,

帕爾馬芝士, 牛肝菌汁

Grilled US Prime Beef Tenderloin  
Roasted New Potatoes & Asparagus  
with Parmigiano-Reggiano Porcini Gravy

或 OR

香煎智利鱸魚柳 伴 烤椰菜花及黃菜頭

海膽紅花白酒汁, 海膽鹹蛋黃碎

Pan-fried Chilean Seabass with Yellow Beetroot Confit & Roasted Cauliflower Sea  
Urchin-Saffron Chardonnay Reduction, Sea Urchin & Crushed Salty Egg

## 甜品 DESSERTS

靜岡焙茶芝士餅 伴 焦糖士多啤梨

Shizuoka Hojicha Cheese Cake with Caramelized Strawberries

咖啡或茶

Coffee or Tea

每位港幣 \$1,088 另加一服務費

HK\$ 1,088 plus 10% service charge per person

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