

# Western Celebration Package Set Menu A

## 西式聯歡餐單 A

### Appetizer or Soup 頭盤或湯

Barley and Vegetable Soup

薏米雜菜湯

or

Oxtail Soup

牛尾濃湯

or

Avocado, Grapefruit and Feta Cheese Salad

牛油果西柚白芝士沙律

### Main Course 主菜

Pan-fried Chicken Supreme with Roasted Rosemary Garlic Sauce and Fondant Potatoes

煎雞胸配燒蒜香草汁及風登薯

or

Pan-fried Barramundi Fillet with Lobster Sauce and Mashed Potatoes

香煎西鱈柳配龍蝦汁及薯蓉

or

Roasted US Beef Sirloin with Mushroom Sauce and Roasted Potatoes

燒美國西冷牛肉配白菌汁及烤薯

### Dessert 甜品

Lemon Curd Tart

檸檬撻

or

Almond Crêpe with Strawberry Sauce

杏仁班戟配草莓汁

or

Crème Brûlée

法式燉蛋

Coffee or Tea 咖啡或茶

每位港幣 HK\$500 per person

unlimited serving of local beer, chilled orange juice and soft drinks for 2 hours

無限量供應啤酒、橙汁及汽水飲品共兩小時

plus a 10% service charge 另加一服務費

Please choose 1 item from each of the courses for the entire group

請於各項菜式種類挑選一款以供全體賓客享用

# Western Celebration Package Set Menu B

## 西式聯歡餐單 B

### Appetizer 頭盤

Avocado and Prawn Cocktail

鮮蝦牛油梨咯嗲

or

Roasted Garden Vegetables with Baby Mozzarella

燒蔬菜芝士沙律

or

Smoked Salmon Caesar Salad

煙三文魚凱撒沙律

### Soup 湯

Chicken Consomme

雞清湯

or

Oxtail Soup

牛尾濃湯

or

Cream of Wild Mushroom

野菌忌廉湯

### Main Course 主菜

Roasted Iberico Pork Loin with Cherry Garvy, Turmeric Rice

燒伊比利亞黑豚排配車厘子燒汁, 黃薑飯

or

Roasted Monkfish Fillet with Red Pesto and Chive Mashed Potatoes

燒高僧魚柳配紅香草醬及香蔥薯蓉

or

Roasted French Chicken with Truffle Sauce served with Fondant Potatoes

燒法國雞配黑松露汁及風登薯

### Dessert 甜品

Baked Apple Strudel with Custard

焗蘋果卷吉士汁

or

Tiramisu

意大利芝士布甸

or

Cherry Pie with Fresh Cream

櫻桃批配忌廉

Coffee or Tea 咖啡或茶

每位港幣 **HK\$580** per person

unlimited serving of local beer, chilled orange juice and soft drinks for 2 hours

無限量供應啤酒、橙汁及汽水飲品共兩小時

plus a 10% service charge 另加一服務費

Please choose 1 item from each of the courses for the entire group

請於各項菜式種類挑選一款以供全體賓客享用

# Western Celebration Package Set Menu C

## 西式聯歡套餐 C

### Appetizer 頭盤

Parma Ham with Melon

蜜瓜意大利風乾火腿

or

Greek Salad

希臘沙律

or

Home-made Smoked Salmon and Quinoa Salad

煙三文魚藜麥沙律

### Soup 湯

Lobster Bisque

龍蝦湯

or

Cream of Potato Soup with Black Truffle

黑松露薯仔忌廉湯

or

Beef Consomme with Mushroom Ravioli

牛肉清湯配磨菇意大利雲吞

### Main Course 主菜

Roasted Beef Tenderloin with Shallot Sauce served with Dauphinoise Potatoes

燒牛柳配紅葱汁及焗忌廉薯

or

Pan-fried Garoupa Filet with Curry Tomato Sauce and Turmeric Rice

香煎星斑柳配咖喱蕃茄汁, 黃薑飯

or

Crispy French Duck Confit with Port Wine Sauce served with Roasted New Potatoes

法式油封鴨腿配砵酒汁及燒新薯

### Dessert 甜品

Citrus Yoghurt Cake

香橙西柚乳酪餅

or

Almond Tart with Caramelized Pineapple

杏仁撻配焦糖菠蘿

or

Opera Cake

劇院蛋糕

Coffee or Tea 咖啡或茶

每位港幣 **HK\$660** per person

unlimited serving of local beer, chilled orange juice and soft drinks for 2 hours

無限量供應啤酒、橙汁及汽水飲品共兩小時

plus a 10% service charge 另加一服務費

Please choose 1 item from each of the courses for the entire group

請於各項菜式種類挑選一款以供全體賓客享用