

Celebration Package 2023

Western Dinner Buffet Menu A

C O L D S T A T I O N 冷盤

Chilled Shrimps, Mussels & Clams 凍蝦, 青口及蜆
Smoked Salmon 煙燻三文魚
Continental Cold Cut Platter 凍肉拼盤
Roasted Pork Neck Meat with Pineapple Salad 烤豬頸肉菠蘿沙律
Slow-cooked Chicken with Roasted Pumpkin Salad, Honey Mustard Dressing
慢煮雞肉烤南瓜沙律配蜂蜜芥末醬
Tuna Chunk, Apple & Potato Salad with Walnut 吞拿魚蘋果薯仔合桃沙律
Selections of Green Salad with Condiments & Dressings 精選蔬菜沙律

S O U P 湯

Pumpkin Soup 南瓜湯
Served with Assorted Bread Rolls & Butter 配精選麵包及牛油

C A R V I N G S T A T I O N 烤肉

Roasted Beef Sirloin with Herbs 烤香草西冷

H O T S T A T I O N 熱盤

Braised Beef Fingers with Port Wine Sauce 砵酒燴燒牛坑腩
Pan-fried Barramundi with Truffle Cream Sauce 香煎盲曹魚柳伴黑松露忌廉汁
Coconut Curry Chicken 椰汁咖喱雞
Roasted New Potato with Bolognese & Cheese 芝士肉醬焗新薯
Roasted Pork Ribs with Sweet & Sour Sauce 酸甜豬肋骨
Braised Baby Cabbage 上湯娃娃菜
Yeung Chow Fried Rice 揚州炒飯
Braised E-fu Noodles with Mushrooms 干燒伊麵

D E S S E R T S 甜品

Strawberry Cheese Cake 士多啤梨芝士蛋糕
New York Cheese Cake 紐約芝士蛋糕
Chocolate Brownies 朱古力布朗尼
Mini Madeleine 迷你瑪德蓮貝殼蛋糕
Assorted Macaron 精選馬卡龍
Fresh Fruit Platter 新鮮果盤

Coffee & Tea
咖啡及茶

HK\$688/person
每位港幣 \$688

Celebration Package 2023

Western Dinner Buffet Menu B

C O L D S T A T I O N 冷盤

Chilled Shrimps, Mussels & Clams 凍蝦, 青口及蜆
Smoked Salmon 煙燻三文魚
Continental Cold Cut Platter 凍肉拼盤
Prawn Salad with Mango & Papaya 大蝦芒果木瓜沙律
Slow-cooked Chicken with Roasted Pumpkin Salad & Yogurt Dressing
慢煮雞肉配烤南瓜沙律及乳酪醬
Roasted Pork Neck Meat with Apple & Pineapple Salad 烤豬頸肉配蘋果菠蘿沙律
Selections of Green Salad with Condiments & Dressings 精選蔬菜沙律
Chef Choices of Sushi & Maki Roll 廚師精選壽司及壽司卷
Served with Marinated Ginger, Wasabi & Soya Sauce 配子薑, 日式芥末醬及醬油

S O U P 湯

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

C A R V I N G S T A T I O N 烤肉

Roasted Beef Ribeye with Herbs 烤香草肉眼

H O T S T A T I O N 熱盤

Braised Beef Fingers with Port Wine Sauce 砵酒燴牛坑腩
Pan-Fried Halibut with Pumpkin & Crab Meat Cream Sauce
香煎比目魚柳配南瓜蟹肉忌廉汁
Green Curry Chicken 班蘭椰香青咖喱雞
Baked Cauliflower & Broccoli with Cheese 芝士焗雙花
Roasted Pork Ribs with Berries Glaze 野莓酸甜豬肋骨
Braised Baby Cabbage with Sakura Shrimps in Chicken Broth 櫻花蝦上湯娃娃菜
Yeung Chow Fried Rice 揚州炒飯
Stir-Fried Spaghetti with Sliced Beef in Black Pepper Sauce 黑椒牛柳絲炒意粉

D E S S E R T S 甜品

Passion Fruit & Mango Cheese Cake 百香果芒果芝士蛋糕
New York Cheese Cake 紐約芝士蛋糕
Chocolate Feuilletine 朱古力蛋糕
Mini Apple Tart 迷你蘋果撻
Mini Madeleine 迷你瑪德蓮貝殼蛋糕
Assorted Macaron 精選馬卡龍
Fresh Fruit Platter 新鮮果盤
Chef's Selection of Ice Cream 精選雪糕

Coffee & Tea
咖啡及茶

HK\$888/person
每位港幣 \$888

Celebration Package 2023

Western Dinner Buffet Menu C

C O L D S T A T I O N 冷盤

- Chilled Boston Lobster, Shrimps & Snow Crab Legs 波士頓龍蝦, 蝦及長蟹腳
Smoked Salmon 煙燻三文魚
Continental Cold Cut Platter 凍肉拼盤
Tuna, Potato & Egg Salad 吞拿魚薯仔雞蛋沙律
Prawn Salad with Mango & Papaya 大蝦芒果木瓜沙律
Roasted Pumpkin & Figs Salad with Quinoa & Lemon-Honey-Vinaigrette
南瓜無花果藜麥沙律配檸檬蜂蜜油醋汁
Roasted Cauliflower, Purple Sweet Potato & Pomegranate Salad with Yoghurt Dressing
椰菜花紫心蕃薯石榴沙律配乳酪汁
Roasted Pork Neck Meat with Apple & Pineapple Salad 烤豬頸肉配蘋果菠蘿沙律
Selections of Green Salad with Condiments & Dressings 精選蔬菜沙律
Chef Choices of Sushi & Maki Roll 廚師精選壽司及壽司卷
Served with Marinated Ginger, Wasabi & Soya Sauce 配子薑, 日式芥末醬及醬油

S O U P 湯

- Tomato Bisque with Crab Meat 蟹肉蕃茄濃湯
Served with Assorted Bread Rolls & Butter 配精選麵包及牛油

C A R V I N G S T A T I O N 烤肉

- Roasted Beef Ribeye with Herbs 烤香草肉眼

H O T S T A T I O N 熱盤

- Braised Beef Cheek with Port Wine Sauce 砵酒燴牛頰肉
Pan-Fried Grouper with Saffron Cream Sauce 香煎石斑魚柳伴藏紅花忌廉汁
Grilled Chicken with Truffle Mushroom Gravy 烤雞伴松露野菌燒汁
Grilled Lamb Rack Chop with Rosemary Gravy 迷迭香烤羊架配燒汁
Roasted New Potato with Chorizo, Onion & Cheese 西班牙腸伴洋蔥芝士焗新薯
Sauteed Clams & Mussels with Spicy Tomato Sauce 辣蕃茄醬炒蜆及青口
Roasted Pork Ribs with Pandan-Coconut Sauce 班蘭椰香豬肋骨
Braised Baby Cabbage with Bamboo Piths, Conpoy & Parma Ham 巴馬火腿竹笙瑤柱金湯娃娃菜
Fried Rice with Assorted Seafood, Crab Paste & Salty Egg Yolk 雜錦海鮮鹹蛋黃蟹黃炒飯
Stir-Fried Spaghetti with Sliced Beef in Black Pepper Sauce 黑椒牛柳絲炒意粉

D E S S E R T S 甜品

- Passion Fruit & Mango Cheese Cake 百香果芒果芝士蛋糕
New York Cheese Cake 紐約芝士蛋糕
Chocolate Feuilletine 朱古力蛋糕
Mini Apple Tart 迷你蘋果撻
Mini Egg Tart 迷你蛋撻
Banana Cake 香蕉蛋糕
Mini Madeleine 迷你瑪德蓮貝殼蛋糕
Assorted Macaron 精選馬卡龍
Fresh Fruit Platter 新鮮果盤
Chef's Selection of Ice Cream 精選雪糕

Coffee & Tea
咖啡及茶

HK\$1,188/person
每位港幣 \$1,188