

2025 Graduation Lunch Buffet Menu A
(for Kindergarten & Primary School)

2025 謝師宴自助午餐 A
(幼稚園及小學)

Appetizers & Salads 前菜及沙律

- Salmon Gravlex
刁草三文魚
- Paste Salad with Sausage
特式牛仔腸意大利粉沙律
- Tuna and Potato Salad
馬鈴薯沙律
- Japanese Tobiko Salad
和風蟹籽沙律
- Papaya and Fennel Salad with Yuzi Vinaigrette
茴香木瓜沙律配柚子油醋
- Quinoa, Beetroot and Apple Salad
藜麥紅菜頭蘋果沙律

Fresh Salad Greens 新鮮沙律蔬菜

- Romaine Lettuce, Mesclun Mixed Greens, Lollo Rosso
羅馬生菜、鮮雜菜、紅葉生菜
- Sliced Cucumber, Cherry Tomato and Corn Kernel
青瓜片、車厘茄及粟米粒
- Dressings: Balsamic Vinaigrette, French and Japanese Sesame
醬汁：意大利黑醋汁、法式沙律醬及日式芝麻醬
- Condiments: Croûton, Bacon and Shaved Parmesan Cheese
配料：脆麵包、煙肉及巴馬芝士片

Sushi Bar 壽司吧

- Assorted Sushi and Maki Roll
雜錦壽司及日式手卷
- Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Soup 湯

- Minestrone with Pesto
意大利雜菜湯
- Selection of Sliced Bread and Rolls
精選麵包籃

Hot Dishes 熱盤

- Mini Beef Burger with Pickle
迷你牛肉漢堡
- Braised Chicken Wing with Swiss Soy Sauce
瑞士雞翼
- Deep-fried Fish and Chips with Tartar Sauce
炸魚薯條配他他汁
- Deep-fried Vegetable Spring Roll
炸素菜春卷
- Mini Pizza
迷你薄餅
- Baked Vegetables with Cheese
芝士焗時蔬
- Fried Rice with Salmon and Sakura Shrimp
櫻花蝦三文魚炒香苗
- Cheese with Macaroni
芝士通粉

Dessert 甜品

- Bread and Butter Pudding with Vanilla Sauce
牛油麵包布甸配雲呢拿汁
- Chilled Melon and Sago with Coconut Milk
椰汁蜜瓜西米露
- Roselle Chocolate Cake
洛神花朱古力蛋糕
- Assorted Cream Puff
雜錦忌廉泡芙
- Mango Pudding
香芒布甸
- Rainbow Fruit Jelly
彩虹水果啫喱
- MÖVENPICK® Ice Cream
MÖVENPICK®雪糕
- Seasonal Fruit
鮮果粒

Coffee and Tea Station 自助咖啡及茶

成人Adult / 每位 **HK\$428** per person
小童Child / 每位 **HK\$328** per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks and chilled orange juice for 2 hours
Child price applies to guests aged 4 - 11
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另收加一服務費
包括無限量供應汽水及橙汁2小時
小童收費適用於4-11歲
餐單上提供的食材供應有可能受季節影響, 歷山酒店保留最終決定權
以更換同等價值的食材

**2025 Graduation Lunch Buffet Menu B
(for Kindergarten & Primary School)**

**2025 謝師宴自助午餐 B
(幼稚園及小學)**

Appetizers 前菜及沙律

- Smoked Atlantic Salmon Slices with Traditional Condiments
煙三文魚伴傳統配料
- Smoked Turkey with Peach Salad
煙火雞蜜桃沙律
- Japanese Potato and Imitation Crab Finger Salad
日式馬鈴薯蟹柳沙律
- Fresh Fruit and Shrimp Salad
鮮果大蝦沙律
- Cervelat and Cheese Salad
瑞士芝士香腸沙律
- Roasted Wild Mushroom with Pesto
香草烤野菌

Fresh Salad Greens 新鮮沙律蔬菜

- Romaine Lettuce, Mesclun Mixed Greens, Lollo Rosso
羅馬生菜、鮮雜菜、紅葉生菜
- Sliced Cucumber, Cherry Tomato and Corn Kernel
青瓜片、車厘茄及粟米粒
- Dressings: Balsamic Vinaigrette, French and Japanese Sesame
醬汁：意大利黑醋汁、法式沙律醬及日式芝麻醬
- Condiments: Croûton, Bacon and Shaved Parmesan Cheese
配料：脆麵包、煙肉及巴馬芝士片

Sushi Bar 壽司

- Assorted Sushi and California Roll
雜錦壽司及加州卷
- Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Soup 湯

- Seafood Chowder
海鮮周打忌廉湯
- Selection of Slice Breads and Rolls
精選麵包籃

Hot Dishes 熱盤

- Mini Beef Burger with Pickle
迷你牛肉漢堡
- Deep-fried Chicken Nugget with Honey Mustard
脆炸雞塊配蜜糖芥辣醬
- Baked Shrimp Toast
香脆蝦多士
- Mini Chicken Quesadilla
迷你墨西哥雞肉餡餅
- Truffle Mashed Potato
黑松露薯蓉
- Assorted Veggie Tempura
野菜天婦羅
- Japanese Fried Rice with Eel and Crab Roe
日式蟹籽鰻魚炒飯
- Cheese Baked Penne Bolognaise
芝士焗肉醬長通粉

Dessert 甜品

- French Cherry Clafoutis with Vanilla Sauce
法式櫻桃布甸配雲呢拿汁
- Mango Sago Cream with Pomelo
楊枝甘露
- Black Forest Cake
黑森林蛋糕
- Strawberry Cheese Cake
士多啤梨芝士蛋糕
- Mango Napoleon
芒果拿破崙
- Chocolate Fountain Station with Condiments
朱古力噴泉及配料
- MÖVENPICK® Ice Cream
MÖVENPICK®雪糕
- Seasonal Fruit
鮮果粒

Coffee and Tea Station 自助咖啡及茶

成人Adult / 每位 **HK\$488** per person
小童Child / 每位 **HK\$388** per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks and chilled orange juice for 2 hours
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包括無限量供應汽水及橙汁2小時
小童收費適用於4-11歲
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權
以更換同等價值的食材