

2025 Graduation Dinner Buffet Menu A

2025 謝師宴自助晚宴 A

Appetizers & Salads 前菜及沙律

Norway Sliced Smoked Salmon with Traditional Condiments
挪威煙三文魚伴傳統配料
Assorted Cold Cut Platter with Pickle
雜錦凍肉拼盤配酸菜
Roasted Pineapple and Prawn Salad
烤菠蘿大蝦沙律
Waldorf Salad with Smoked Chicken
華都夫沙律伴煙雞肉
German Potato Salad with Crispy Bacon Chips
德國薯仔沙律
Kale and Couscous Salad
羽衣甘藍麥米沙律
Black Fungus and Lotus Root Salad with Sichuan Chili Dressing
川辣木耳蓮藕沙律
Tomato and Feta Cheese Salad
番茄希臘芝士沙律

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 & Sashimi 壽司及刺身

Assorted Maki (California Roll, Futomaki and Inari Sushi)
雜錦壽司卷 (加州卷、太卷及稻荷壽司)
Assorted Sashimi (Salmon, Tuna and Octopus)
雜錦日式刺身 (三文魚、吞拿魚及八爪魚)
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Shrimp, Sea Whelk and Mussel
凍蝦、翡翠螺及青口
Dressings: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot, Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

French Onion Soup
法式洋葱湯
Selection of Sliced Bread and Rolls, Grissini
精選麵包籃

Carving 烤肉

Honey Glazed Gammon Ham with Pineapple Gravy
蜜汁烤火腿伴菠蘿燒汁

Hot Dishes 熱盤

Deep-fried Shrimp and Potato with Salt Egg Yolk Mayo
脆炸薯絲蝦配鹹蛋黃沙律汁
Stir-fried Pork Belly and Kimchi in Korean Style
韓式泡菜炒豬腩肉
Roasted Spring Chicken with Mustard and Garlic
蒜香燒春雞
Masala Beef Curry with Basmati Rice
咖喱牛肉配印度香苗
Baked Sole Filet and Pancetta Roulade with Caper Cream Sauce
焗煙肉龍脷卷配酸豆忌廉汁
Braised Seasonal Vegetables with Enoki
金菇扒時蔬
Fried Rice with Conpoy, Crab Roe and Egg White
瑤柱蟹籽蛋白炒香苗
Penne Bolognaise
肉醬長通粉

Dessert 甜品

Bread and Butter Pudding with Vanilla Sauce
牛油麵包布甸配雲呢拿汁
Black Glutinous Rice with Coconut Milk
椰汁黑糯米
Orange Crème Brûlée
香橙焦糖燉蛋
Mango Pudding
芒果布甸
Hazelnut Parline and Milk Chocolate Cake
榛子牛奶朱古力蛋糕
Japanese Matcha Cake Roll
日式抹茶卷
White Chocolate and Green Tea Cake
白朱古力綠茶蛋糕
Banana Chocolate Cake
香蕉朱古力蛋糕
Fresh Fruit Platter
鮮果拼盤
Chocolate Fountain Station with Condiments
朱古力噴泉及配料

Coffee and Tea Station 自助咖啡及茶

每位 HK\$598 per person

Subject to 10% service charge

Inclusive of unlimited serving of soft drinks and chilled orange juice for 3 hours

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3小時

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 Dinner Buffet Menu B

2025 謝師宴自助晚宴 B

Appetizers & Salads 前菜及沙律

- Norway Sliced Smoked Salmon with Traditional Condiments
挪威煙三文魚伴傳統配料
- Parma Ham with Cantaloupe Melon and Honey Dew Melon
意大利風乾火腿伴蜜瓜
- Shredded Chicken and Greenbean Noodles with Sesame Dressing
麻醬手撕雞粉皮
- Sausage and Cheese Salad
芝士香腸沙律
- Thai Pomelo and Squid Salad
泰式柚子魷魚沙律
- Japanese Potato and Blue Crab Meat Salad
日式馬鈴薯蟹肉沙律
- Quinoa Salad with Hazelnuts, Apples and Dried Cranberries
藜麥沙律配榛子、蘋果及紅莓乾
- Marinated Mushroom Salad with Pesto Dressing
雜菌沙律配羅勒香草醬

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, Corn Kernel
青瓜片、車厘茄、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 & Sashimi 壽司及刺身

- Assorted Sushi and California Roll
雜錦壽司及加州卷
- Assorted Sashimi (Salmon, Tuna & Octopus)
雜錦日式刺身 (三文魚、吞拿魚及八爪魚)
- Served with Wasabi, Soy Sauce, Pickled Ginger
配日本芥末、醬油、子薑

Seafood on Ice 冰鎮海鮮

- Snow Crab Leg, Shrimp, Sea Whelk, Clam & Mussel
鱈場蟹腳、凍蝦、翡翠螺、蜆及青口
- Dressings: Lemon Wedge, Tabasco Sauce, Red Wine Vinegar with
Shallot, Cocktail Sauce
- 醬汁：檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

- Seafood Chowder
海鮮周打忌廉湯
- Double-boiled Chicken Soup with Snow Fungus and Coconut
雪耳椰子燉雞
- Selection of Sliced Bread and Rolls, Grissini
精選麵包籃

Carving 烤肉

- Roasted U.S. Sirloin
烤美國西冷牛扒
- Served with Gravy Sauce and Pommery Mustard
配燒汁及法國芥末

Hot Dishes 熱盤

- Roasted Duck Breast with Dark Cherry Gravy
法式烤鴨胸伴黑車厘燒汁
- Germany Pork Knuckle
德國咸豬手
- Chicken, Spinach and Cheese Roulade with Porcini Cream Sauce
芝士菠菜雞卷配牛肝菌忌廉汁
- Beef Curry with Biryani Rice
咖喱牛肉配印式香苗
- Pan-fried Sea Bass with Saffron Clam Sauce
鱸魚柳配紅花蜆汁
- Braised Bamboo Pith with Seasonal Vegetables
竹筍翡翠扒雙蔬
- Japanese Fried Rice with Eel and Crab Roe
日式蟹籽鰻魚炒飯
- Baked Vegetables with Lasagna
焗意式雜菜千層麵

Dessert 甜品

- French Cherry Clafoutis with Vanilla Sauce
法式櫻桃布甸配雲呢拿汁
- Sweetened Almond Cream with Egg White
蛋白杏仁茶
- Custard Cream Puff
忌廉泡芙
- Raspberry and Coconut Mousse
紅桑子椰子慕絲杯
- Orange Chocolate Cake
香橙朱古力蛋糕
- Purple Potato Mousse Cake
紫薯慕絲蛋糕
- Mango Napoleon
芒果拿破崙
- Sea Salt Caramel Cheese Cake
海鹽焦糖芝士餅
- Fresh Fruit Platter
鮮果拼盤
- MÖVENPICK® Ice Cream
MÖVENPICK®雪糕

Coffee and Tea Station 自助咖啡及茶

每位 **HK\$698** per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks and chilled orange juice for 3 hours
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3小時
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