

**2023 謝師宴自助午餐套餐**  
***2023 Graduation Lunch Buffet Package***

**菜譜 Menu A**

**Appetizers and Salad 頭盤及沙律**

- Cooked Prawns and Blue Mussel 熟蝦及藍青口  
Assorted Sushi and Rice Roll 雜錦壽司拼飯卷  
Italian Salami and German Cold Cut Sausage 意大利沙樂美腸拼德國凍切香腸  
Vegetarian Bean Sheet Roll and Chilled Marinate Cucumber 素鵝拼涼拌青瓜  
Low Temperature Roasted Beef, served with Pickles Relish 低溫烤香料牛肉眼扒配酸青瓜醬  
Spanish Seafood Salad 西班牙海鮮沙律  
Roasted Chicken and Fresh Pineapple Salad 燒雞菠蘿沙律  
Korean Sweet Potato Salad and Chilled Big Bean Sprouts with Sesame 韓式甜薯沙律拼芝麻大豆芽  
Garden Mixed Salad 田園雜菜沙律  
Cherry Tomatoes, Whole Kernel Corns, Cucumber, Beet Roots, Broccoli and Jade Sprouts  
車厘茄、原粒粟米、青瓜、紅菜頭、西蘭花及翡翠苗  
Thousand Island Dressing, Italian Herb Vinaigrette, Yuzu Vinaigrette and Japanese Sesame Dressing  
千島汁、意大利香草油醋汁、柚子香醋汁及和風芝麻汁  
Croutons, Bacon Bits, Parmesan Cheese, Pumpkin Seeds and Quinoa  
麵包粒、煙肉粒、巴馬臣芝士、南瓜籽及藜麥

**Soups 精美湯羹**

- Cream of Tomato Soup with Crab Meat 蟹肉番茄忌廉湯  
Selections of Bread and Rolls 各式精選餐包

**Hot Entrées 熱盤**

- Pan-fried Fish Fillets on Mashed Potato, served with Kernel Corn Cream Sauce 香煎魚柳伴薯蓉配粟米忌廉汁  
BBQ Sauce Glazed Pork Spare Ribs 燒烤醬焗排骨  
Braised Beef Brisket in Herb Tomato Sauce 香草茄汁燴牛肋條  
Roasted Boneless Chicken Leg with Lemon Grass 烤香茅雞腿  
Braised Broccoli with Mushroom in Oyster Sauce 蠔皇秀珍菇扒西蘭花  
Crispy Bean Sheet Roll with Sweet and Sour Pineapple Sauce 菠蘿咕嚕脆皮素鴨  
Linguine with Carbonara Sauce 香蒜煙肉汁意大利麵  
Fried Noodles with Shredded BBQ Pork and Bean Sprouts in Premium Soy Sauce 頭抽銀芽叉燒炒麵  
Fried Rice with Diced Taro and Baby Shrimp 荔芋蝦仁炒飯

**Desserts 精選甜品**

- Fresh Fruit Salad 鮮果沙律  
Apple Crumble Pie 蘋果金寶餡餅  
Green Tea Cream Puff 綠茶忌廉泡芙  
Jelly with Tropical Fruit Cocktail 雜果啫喱  
Blueberry Cheese Cake 藍莓芝士蛋糕  
Dark Chocolate Cake 特濃朱古力蛋糕  
Tiramisu 意大利芝士餅  
Chestnut Cream Cake 栗子忌廉蛋糕

**Beverage 飲品**

- Coffee or Tea 咖啡或茶

**每位 HK\$368 per person**

- ❖ 優惠期由 2023 年 5 月 1 日至 8 月 31 日 Valid from 1 May till 31 August 2023
- ❖ 所有價目需另設加一服務費 All prices are subject to 10% service charge

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**菜譜 Menu B**

**Appetizers and Salad 頭盤及沙律**

- Cooked Shrimps and Blue Mussel 熟蝦及藍青口  
Assorted Sushi and Rice Roll 雜錦壽司拼飯卷  
Mattonella Curd Ham with Melon 意大利風乾火腿配蜜瓜  
Smoked Duck Breast with Chilled Big Bean Sprouts with Chilli Oil 煙鴨胸拼涼拌辣大豆芽  
Shredded Chicken and Cucumber with Sesame and Peanut Sauce 麻醬雞絲拌青瓜  
Japanese Crab Stick and Cucumber 日式蟹柳青瓜沙律  
Roasted Purple Potato with Honey and Almond Flakes 杏仁蜜餞紫番薯  
Penne, Boiled Egg and Tuna Fish Salad 吞拿魚碎蛋長通粉沙律  
Garden Mixed Salad 田園雜菜沙律  
Cherry Tomatoes, Whole Kernel Corns, Cucumber, Beet Roots, Broccoli and Jade Sprouts  
車厘茄、原粒粟米、青瓜、紅菜頭、西蘭花及翡翠苗  
Thousand Island Dressing, Italian Herb Vinaigrette, Yuzu Vinaigrette and Japanese Sesame Dressing  
千島汁、意大利香草油醋汁、柚子香醋汁及和風芝麻汁  
Croutons, Bacon Bits, Parmesan Cheese, Pumpkin Seeds and Quinoa  
麵包粒、煙肉粒、巴馬臣芝士、南瓜籽及藜麥

**Soups 精美湯羹**

- Cream of Pumpkin Soup with Barley 薏米南瓜忌廉湯  
Selections of Bread and Rolls 各式精選餐包

**Hot Entrées 熱盤**

- Fillet of Fish Fritter with Tartar Sauce 酥炸魚柳配他他蛋黃醬  
Thai Style Roasted Pork Cheeks 泰式烤豬頸肉  
Teriyaki Beef Brisket 照燒汁牛肋肉  
Deep-fried Chicken Steak with Rich Lemon Sesame Sauce 芝麻西檸雞  
Braised Broccoli and Bean Sheet Roll with Enoki Mushroom Sauce 金菇扒西蘭花素鴨  
Baked Mashed Potato with Bolognese Sauce and Cheese 芝士肉醬焗薯蓉  
Penne Pasta with Forest Mushroom Sauce 意式長通粉配森林菌汁  
Crispy Fried Noodles with Shredded BBQ Pork, Bean Sprout and Pickle Vegetable 味菜叉燒銀芽扒脆麵  
Fried Rice with Minced Pork, Long Bean and Thai Basil 金不換肉鬆豆角炒飯

**Desserts 甜品**

- Fresh Fruit Salad 鮮果沙律  
White Chocolate Cheese Tart 白朱古力芝士撻  
Black Forest Cake 黑森林蛋糕  
Jelly with White Grape 白提子啫喱  
Blueberry Cheese Cake 藍莓芝士蛋糕  
Chocolate Brownies 朱古力布郎尼  
Tiramisu 意大利芝士餅  
Strawberry Cream Cake 士多啤梨忌廉蛋糕

**Beverage 飲品**

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