

Western Wedding Packages 2023 西式婚宴

Buffet Lunch 自助午餐

Menu 套餐 A

Cold Selection and Salads 冷盤及沙律類

- Seafood on Ice 凍鎮海鮮
Crab Legs, Mussel, Brawn Crab 蟹腳、青口、麵包蟹
Cocktail Sauce, Shallot Red Wine Vinaigrette, Thai Chili Sauce 咯嗲汁、乾葱紅酒醋汁、泰式辣汁
Deluxe Cold Cuts, Prosciutto, Pickles 精選凍肉腸、風乾肉、醃菜
Norwegian Smoked Salmon 煙燻挪威三文魚
Deluxe Sushi, Sashimi, California Roll 精選壽司、刺身、加州卷
Tomato, Red Onion, Feta Cheese - Salad 番茄、紅洋蔥、希臘芝士沙律
Nicoise Salad 尼哥斯沙律
Waldorf Ham Salad 蘋果合桃火腿沙律
Selection of Garden Greens 田園青菜沙律
Romaine Lettuce, Lollo Rosso, Frisée 羅馬生菜、卷生菜、細葉生菜
Carrot, Cucumber, Sweetcorn, Kidney Beans, Cherry Tomato 甘筍、青瓜、粟米、紅腰豆、車厘番茄
Selection of Condiments & Dressings 精選沙律配料、醬汁
Garlic Croutons, Crispy Bacon, Parmesan Cheese 蒜香麵包粒、香脆煙肉、巴馬臣芝士
Caesar-Thousand Island-Japanese Dressings, Balsamic Vinegar, Olive Oil
凱撒汁、千島汁、日式汁、意大利黑醋、橄欖油

Soup 湯類

- Cream of Mushroom Soup 磨菇忌廉湯
Fresh Bakery Basket, Butter 新鮮麵包、牛油

Carvery 烤肉類

- Roast Sirloin of Beef, Red Wine Jus 烤焗西冷牛肉、紅酒燒汁

Hot Entrées 熱盤類

- Braised Beef Bourguignon 布根地式燴牛肉
Japanese Baked Miso Salmon 西京燒三文魚
Roasted Duck Breast à l'Orange 橙香烤鴨胸
Barbecued Baby Pork Rib 烤焗美式豬肋骨
Indian Chicken Curry, Coconut Rice 印度咖喱雞肉、椰香飯
Braised Bean Curd, Mushrooms 紅燒北菇豆腐
Wok-fried Broccoli, Cuttlefish 西蘭花炒花枝片
Sautéed Seasonal Vegetables 清炒時蔬
Singapore Fried Rice Vermicelli 星洲炒米

Desserts 甜品類

- Fresh Sliced Fruits 新鮮生果片
Cream Caramel 焦糖嫩蛋
Marble Cheese Cake 雲石芝士蛋糕
French Pastries 法式蛋糕
Chocolate Mousse 朱古力慕絲
Honeydew Melon Sago Soup 蜜瓜西米露

Coffee or tea 咖啡或茶

每位 HKD 港幣 630 元 per person

以上價目須另加一服務費

Price is subject to 10% service charge

(40 位或以上 Minimum 40 persons)

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Menu 套餐 B

Cold Selection and Salads 冷盤及沙律類

- Seafood on Ice 凍鎮海鮮
Crab Legs, Mussel, Brawn Crab 蟹腳、青口、麵包蟹
Cocktail Sauce, Shallot Red Wine Vinaigrette, Thai Chili Sauce 咯嗲汁、乾葱紅酒醋汁、泰式辣汁
Deluxe Cold Cuts, Prosciutto, Pickles 精選凍肉腸、風乾肉、醃菜
Norwegian Smoked Salmon 煙燻挪威三文魚
Deluxe Sushi, Sashimi, California Roll 精選壽司、刺身、加州卷
Roast Chicken, Tomato, Red Onion-Salad 燒雞、番茄、紅洋蔥沙律
Japanese Potato, Ham, Ikura-Salad 日式薯茸、火腿、三文魚籽沙律
Thai Prawn, Pomelo, Cilantro- Salad 泰式鮮蝦、甘柚、芫茜沙律
Selection of Garden Greens 田園青菜沙律
Romaine Lettuce, Lollo Rosso, Frisée 羅馬生菜、卷生菜、細葉生菜
Carrot, Cucumber, Sweetcorn, Kidney Beans, Cherry Tomato 甘筍、青瓜、粟米、紅腰豆、車厘番茄
Selection of Condiments & Dressing 精選沙律配料、醬汁
Garlic Croutons, Crispy Bacon, Parmesan Cheese 蒜香麵包粒、香脆煙肉、巴馬臣芝士
Caesar-Thousand Island-Japanese Dressings, Balsamic Vinegar, Olive Oil
凱撒汁、千島汁、日式汁、意大利黑醋、橄欖油

Soup 湯類

- Minestrone 意大利雜菜湯
Fresh Bakery Basket, Butter 新鮮麵包、牛油

Carvery 烤肉類

- Roast Sirloin of Beef, Red Wine Jus 烤焗西冷牛肉、紅酒燒汁

Hot Entrées 熱盤類

- Baked Seafood, Black Truffle Cream Sauce 黑松露菌白汁焗海鮮
Pan-fried Salmon Fillet, Saffron Cream Sauce 香煎三文魚、番紅花忌廉汁
Grilled Chicken Breast, Foie Gras Jus 扒雞胸、鴨肝燒汁
Roast Rack of Lamb, Rosemary Jus 烤焗羊架、迷迭香燒汁
Indonesian Beef Rendang, Turmeric Rice 印尼巴東牛肉、黃薑飯
Fried Rice, Egg White, Conpoy 瑤柱蛋白炒絲苗
Wok-fried chicken, Cuttlefish, Vegetables 碧綠花枝鳳片
Wok-fried Prawns, Broccoli 西蘭花炒蝦球
Sautéed Seasonal Vegetables 清炒時蔬

Desserts 甜品類

- Fresh Sliced Fruits 新鮮生果片
Tiramisu 意大利芝士蛋糕
Egg White Soufflé 蛋白梳芙厘
Apple Financier 蘋果金磚蛋糕
Blueberry Cheese Cake 藍莓芝士蛋糕
Mango Sago Soup 香芒西米露
Chestnut Cream Cake 栗子忌廉蛋糕

Coffee or tea 咖啡或茶

每位 HKD 港幣 750 元 per person

以上價目須另加一服務費
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(40 位或以上 Minimum 40 persons)

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