



THE LUXE MANOR

Established 2006

BUFFET MENU 2023

CHILLED SEAFOOD 海鮮

- Canadian Jade Whelk 加拿大翡翠螺
Australian Organic Blue Mussels 澳州有機藍青口
New Zealand Baby Clams 紐西蘭甜蜆
Poached Fresh Shrimp 熟鮮蝦
with Dill Sauce 配刁草醬
Dill Salmon Gravd Lax 刁草三文魚
with Avocado Crème 配牛油果忌廉



COLD CUTS 冷盤

- Mortadella 意式肉腸
Smoked Ham 煙燻火腿
Salami 莎樂美腸

APPETIZERS & SPECIAL SALADS 前菜及特色沙律

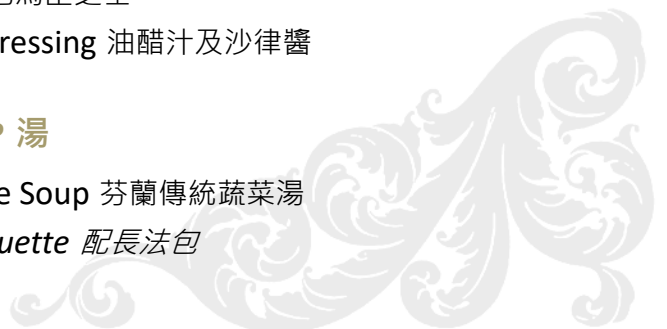
- Nordic Potato Salad 北歐薯仔沙律
Beetroot & Apple Salad 紅菜頭蘋果沙律
Mozzarella & Grilled Vegetable Salad 水牛芝士燒雜菜沙律
Tuna Niçoise Salad 吞拿魚尼斯沙律

SALAD STATION 沙律吧

- Mixed Prime Salad Leaves 優質沙律菜
Cucumbers 青瓜
French Beans 法邊豆
Baby Tomatoes 小蕃茄
Croutons 麵包脆粒
Parmesan 巴馬臣芝士
Vinaigrettes and Salad Dressing 油醋汁及沙律醬

SOUP 湯

- Classic Finnish Vegetable Soup 芬蘭傳統蔬菜湯
served with Baguette 配長法包





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HOT SELECTIONS 熱盤

Roast Rib-Eye with Root Vegetable Ragout and Chef's Mustard

香烤肉眼牛肉配根菜粒及廚師芥末

House-Smoked Salmon with Morel Mushroom Sauce

自家煙燻挪威三文魚配羊肚菌醬

Slow-cooked Chicken Breast with Lemon-Thyme Sauce

慢煮雞胸肉配百里香檸檬醬

Grilled Vegetables Penne with Bell Peppers-Tomato Sauce

香燒雜菜長通粉配甜椒蕃茄醬

Rosemary-Roasted Fingerling Potatoes

迷迭香烤手指薯仔

Herb-glazed Seasonal Vegetables

香草燴時蔬

DESSERTS 甜品

Blueberry Cheesecake 藍莓芝士餅

Pear Bourdaloue Tart 啤梨撻

New York Cheesecake 紐約芝士餅

Chocolate Brownies 朱古力布朗尼蛋糕

Sliced Fresh Fruits 新鮮生果片

DRINKS 飲品

Gourmet Coffee or Tea

咖啡或紅茶

one cup per person 每位乙杯

每位 \$680 per person

for 3 hours unlimited serving of food 自助餐供應時間為 3小時

Menu is subject to change due to seasonality of ingredients 因應食材供應，菜式及價格或會略有改動

Tailor made menu is also available upon request 菜單亦可根據你的需求客製設計

All prices are in Hong Kong dollars & subject to 10% service charge 所有價格均以港幣計算，並設加一服務費