

2023 High Table Dinner Menu A

Salad Corner

Iceberg Lettuce, Mesclun, Green Coral
Sweet Corn, Cherry Tomato, Peach, Cucumber
Condiments:
Garlic Crouton, Parmesan Cheese
Raisin, Crispy Bacon

Salad Dressing

Thousand Island
French
Italian

Salad

Tuna and Pasta Salad
Creamy Potato Salad with Bacon
Tomato and Mozzarella Cheese with Basil
Sweet Corn Salad with Ham and Mix Bell Pepper

Appetizer

Assorted Sushi and Rice Roll with Condiments
Smoked Salmon with Onion and Capers
European Curd Meat Platter with Olives
Smoked Duck Breast with Citrus Honey Dressing

Seafood on Ice

Chilled Shrimps, New Zealand Green Mussel
Jade Sea Whelk
Condiments: Lemon Wedge, Cocktail Sauce

Soup

Cream of Pumpkin Soup
Served with selection Bread Basket

自助沙律吧

西生菜, 雜沙律菜, 綠珊瑚
粟米粒, 車厘茄, 蜜桃, 青瓜

蒜茸包粒, 芝士粉
葡萄乾, 脆煙肉

醬汁

千島汁
法式醬汁
意大利汁

精選沙律

吞拿魚意粉沙律
薯仔煙肉沙律
蕃茄水牛芝士沙律
粟米火腿彩椒沙律

頭盤

特色雜錦壽司卷
煙三文魚配洋蔥及酸豆
歐陸雜肉盤配橄欖
煙鴨胸配蜜柑汁

海鮮凍盤

凍蝦, 紐西蘭青口
翡翠螺
檸檬角, 雞尾醬

湯

南瓜忌廉湯
精選麵包籃

Carving

Honey Glazed Ham with Pineapple Gravy

Hot Dishes

Steamed Assorted Dim Sum
Braised Red Wine Beef with Vegetable
Deep-fried Fish Fillet with Tartar Sauce
Roasted Pork Loin with Glazed Apple Gravy
Sweet and Sour Pork
India Chicken Curry with Steamed Rice
Braised E-fu Noodles with Straw Mushroom
Sautéed Seasonal Vegetables

Dessert

Truffle Chocolate Cake
Earl Grey Crème Brulee
Low Sugar Coconut Mango Cake
Mango Mousse Cake
Fresh Fruit Cream Cake
Mini Oreo Cheese Cake
Mini Chocolate Pudding
Mini Cheese Tart
Honey Almond Cake
1 cup of Ice-cream per person

銀爐燒烤

蜜糖火腿配菠蘿汁

熱盤

雜錦點心拼盤
紅酒燴牛肉
炸魚柳配他他醬
烤豬柳配蘋果燒汁
菠蘿咕嚕肉
印度咖喱雞配白飯
草菇炆伊麵
四季時蔬

甜品

特濃朱古力蛋糕
伯爵茶法式燉蛋
低糖椰子芒果蛋糕
芒果慕思蛋糕
鮮果忌廉蛋糕
迷你曲奇芝士蛋糕
迷你朱古力布甸
迷你芝士撻
蜜糖杏仁蛋糕
每位雪糕一杯

Coffee & Tea
咖啡或茶

HK\$498 / person 位
included 2 glasses of soft drinks or chilled orange juice
包括2杯汽水或橙汁

*subject to 10% service charge 加一服務費

2023 High Table Dinner Menu B

Salad Corner

Iceberg Lettuce, Mesclun, Green Coral
Sweet Corn, Cherry Tomato, Peach, Cucumber
Condiments:
Garlic Crouton, Parmesan Cheese
Raisin, Crispy Bacon

Salad Dressing

Thousand Island
French
Italian

Salad

Smoked Duck Breast Salad with Apple and Peach
Seafood and Pomelo Salad in Thai Style
Creamy Potato Salad with Bacon
Honey Glazed Roasted Pumpkin Salad

Appetizer

Assorted Sushi and Rice Roll with Condiments
Pepper Tuna Tataki with Matsuhisa Dressing
European Curd Meat Platter with Olives
Mediterranean Grilled Vegetables with Semi-dried Tomato

Seafood on Ice

Chilled Shrimps, New Zealand Green Mussel, Jade Sea Whelk
Condiments: Lemon Wedge, Cocktail Sauce

Soup

Cream of Mushroom Soup
Served with selection Bread Basket

自助沙律吧

西生菜, 雜沙律菜, 綠珊瑚
粟米粒, 車厘茄, 蜜桃, 青瓜
蒜茸包粒, 芝士粉
葡萄乾, 脆煙肉

醬汁

千島汁
法式醬汁
意大利汁

精選沙律

煙鴨胸沙律配蘋果及桃
泰式海鮮柚子沙律
薯仔煙肉沙律
蜜燒南瓜沙律

頭盤

特色雜錦壽司卷
黑椒吞拿魚配日式芥末豉油汁
歐陸雜肉盤配橄欖
地中海烤雜菜沙律配半乾蕃茄

海鮮凍盤

凍蝦, 紐西蘭青口, 翡翠螺
檸檬角, 雞尾醬

湯

忌廉磨菇湯
精選麵包籃

Carving

Roasted Beef Rib Eye with Red Wine Gravy

銀爐燒烤

烤肉眼牛扒配紅酒汁

Hot Dishes

Steamed Assorted Dim Sum
Braised Ox-tail with Red Wine Sauce
Steamed Seabass with Ginger, Spring Onion and Soy Sauce
Roasted Boneless Chicken with Honey Sesame Sauce
Indian Lamb Curry with Steamed Rice
Stir-fried Garlic Pepper Spare Ribs
Braised E-Fu Noodles with Straw Mushroom
Sautéed Seasonal Vegetables

熱葷

雜錦點心拼盤
紅酒燴牛尾
薑蔥蒸鱸魚配豉油
烤無骨雞配蜜糖芝麻醬
印度羊咖喱配白飯
蒜香骨*
草菇炆伊麵*
四季時蔬

Dessert

Blueberry Cheesecake
Coffee Crème Brulee
Raspberry Panna Cotta
Strawberry White Chocolate Cake
Dark Chocolate Truffle Cake
Mini Apple Crumble Tart
Mini Opera Cake
Green Tea Red Bean Roll
Low Sugar Coconut Mango Cake
Honey Almond Cake
1 cup of Ice-cream per person

甜品

藍莓芝士餅
咖啡法式燉蛋
紅莓奶凍
士多啤梨白朱古力蛋糕
黑朱古力松露蛋糕
迷你蘋果金寶蛋撻
迷你歌劇院蛋糕
綠茶紅豆卷
低糖椰子芒果蛋糕
蜜糖杏仁蛋糕
每位雪糕一杯

Coffee & Tea 咖啡或茶

HK\$558 / person 位
included 2 glasses of soft drinks or chilled orange juice
包括2杯汽水或橙汁

*subject to 10% service charge 加一服務費