



2025 GRADUATION BUFFET MENU A

謝師宴自助餐 A



SALAD CORNER 自助沙律吧

Iceberg Lettuce, Mesclun, Green Coral
西生菜、雜沙律菜、綠珊瑚

Sweet Corn, Cherry Tomato, Peach, Cucumber
粟米粒、車厘茄、蜜桃、青瓜

Garlic Crouton, Parmesan Cheese
蒜茸包粒、芝士粉

Raisin, Crispy Bacon
提子乾、脆煙肉

SALAD DRESSING 醬汁

Thousand Island
千島汁

French
法式醬汁

Italian
意大利汁

READY TO EAT SALAD 精選沙律

Tuna and Pasta Salad
吞拿魚意粉沙律

Creamy Potato Salad with Bacon
薯仔煙肉沙律

Tomato and Mozzarella Cheese with Basil
番茄水牛芝士沙律

Sweet Corn Salad with Ham and Mix Bell Pepper
粟米火腿彩椒沙律

APPETIZER 頭盤

Assorted Sushi and Rice Roll with Condiments
特色雜錦壽司卷

European Curd Meat Platter with Olives
歐陸雜錦凍肉盤配橄欖

Smoked Duck Breast with Citrus Honey Dressing
煙鴨胸配蜜柑汁

SEAFOOD ON ICE 海鮮凍盤

Chilled Shrimps, New Zealand Green Mussel, Clam
凍蝦、紐西蘭青口、凍蜆

Lemon Wedge, Cocktail Sauce
檸檬角、雞尾醬

SOUP 湯

Cream of Pumpkin Soup
南瓜忌廉湯

Bread Basket
麵包籃

CARVING 銀爐燒烤

Honey Glazed Ham with Pineapple Gravy
蜜糖火腿配菠蘿汁

HOT DISHES 熱盤

Steamed Korea Kim Chin Pork Dumpling
韓式泡菜豬肉餃

Deep-fried Fish Fillet with Tartar Sauce
炸魚柳配他他醬

Roasted Pork Loin with Glazed Apple Gravy
烤豬柳配蘋果燒汁

Sweet and Sour Pork
菠蘿咕嚕肉

India Chicken Curry with Steamed Rice
印度咖喱雞配白飯

Braised E-fu Noodles with Straw Mushroom
草菇炆伊麵

Roasted Potatoes with Herbs
香草燒薯

DESSERT 甜品

Truffle Chocolate Cake
特濃朱古力蛋糕

Earl Grey Crème Brulee
伯爵茶法式燉蛋

Mango Mousse Cake
芒果慕斯蛋糕

Fresh Fruit Cream Cake
鮮果忌廉蛋糕

Mini Oreo Cheese Cake
迷你曲奇芝士蛋糕

Mini Chocolate Pudding
迷你朱古力布甸

Seasonal Fresh Fruit
時令鮮果

Honey Almond Cake
蜜糖杏仁蛋糕

1 cup of Ice Cream per person
每位雪糕一杯

Coffee & Tea
咖啡或茶

Vegetarian 素食

3-hour service of soft drinks and chilled orange juice
3小時無限量供應汽水及橙汁

HK\$488 / person位
(Minimum 50 persons 最少50位起)





2025 GRADUATION BUFFET MENU B 謝師宴自助餐 B



SALAD CORNER 自助沙律吧

Iceberg Lettuce, Mesclun, Green Coral
西生菜、雜沙律菜、綠珊瑚

Sweet Corn, Cherry Tomato, Peach, Cucumber
粟米粒、車厘茄、蜜桃、青瓜

Garlic Crouton, Parmesan Cheese
蒜茸包粒、芝士粉

Raisin, Crispy Bacon
提子乾、脆煙肉

SALAD DRESSING 醬汁

Thousand Island
千島汁

French
法式醬汁

Italian
意大利汁

READY TO EAT SALAD 精選沙律

Smoked Duck Breast Salad with Apple and Peach
煙鴨胸沙律配蘋果及桃

Seafood and Pomelo Salad in Thai Style
泰式海鮮柚子沙律

Creamy Potato Salad with Bacon
薯仔煙肉沙律

Honey Glazed Roasted Pumpkin Salad
蜜燒南瓜沙律

APPETIZER 頭盤

Assorted Sushi and Rice Roll with Condiments
特色雜錦壽司卷

Pepper Tuna Tataki with Matsuhisa Dressing
黑椒吞拿魚配日式芥末豉油汁

European Curd Meat Platter with Olives
歐陸雜錦凍肉盤配橄欖

Mediterranean Grilled Vegetables
with Semi-dried Tomato
地中海烤雜菜沙律配半乾蕃茄

SEAFOOD ON ICE 海鮮凍盤

Chilled Shrimps, New Zealand Green Mussel, Clam
凍蝦、紐西蘭青口、凍蜆

Lemon Wedge, Cocktail Sauce
檸檬角、雞尾醬

SOUP 湯

Cream of Mushroom Soup
忌廉磨菇湯

Bread Basket
麵包籃

CARVING 銀爐燒烤

Roasted Beef Rib Eye with Red Wine Gravy
烤肉眼牛扒配紅酒汁

HOT DISHES 熱盤

Steamed Pork Siu Mai & Beef Siu Mai
蒸豬肉燒賣及牛肉燒賣

Steamed Seabass, Ginger, Spring Onion and Soy Sauce
薑蔥蒸鱸魚配豉油

Roasted Boneless Chicken with Honey Sesame Sauce
烤無骨雞配蜜糖芝麻醬

Indian Lamb Curry with Steamed Rice
印度羊咖喱配白飯

Stir-fried Garlic Pepper Spare Ribs
蒜香骨

Braised E-Fu Noodles with Straw Mushroom
草菇炆伊麵

Sautéed Seasonal Vegetables
四季時蔬

Baked Pasta with Ham and Mushroom Cream Sauce
忌廉蘑菇火腿焗意大利粉

DESSERT 甜品

Chestnut Mousse Cake
栗子慕絲餅

Coffee Crème Brulee
咖啡法式燉蛋

Raspberry Panna Cotta
紅莓奶凍

Strawberry White Chocolate Cake
士多啤梨白朱古力蛋糕

Dark Chocolate Truffle Cake
黑朱古力松露蛋糕

Mini Apple Crumble Tart
迷你蘋果金寶蛋撻

Mini Opera Cake
迷你歌劇院蛋糕

Green Tea Red Bean Roll
綠茶紅豆卷

Honey Almond Cake
蜜糖杏仁蛋糕

1 cup of Ice Cream per person
每位雪糕一杯

Coffee & Tea
咖啡或茶

Vegetarian 素食

3-hour service of soft drinks and chilled orange juice
3小時無限量供應汽水及橙汁

HK\$538 / person位
(Minimum 50 persons 最少50位起)

