

Wedding Lunch Menu A

APPETIZERS 前菜

Seafood Mountain with Cocktail Sauce 海鮮塔配咯嗲汁
(Shrimp, Whelks and Mussel 鮮蝦，海螺及青口)

Smoked Salmon with Lemon, Capers and Red Onion
煙三文魚配檸檬，水瓜及洋蔥

Cold Cut Platter with Pickles of Onion and Gherkins
意大利凍肉拼盤配酸青瓜及酸洋蔥粒

Japanese Sashimi (Salmon and Octopus) 日式刺身 (三文魚及八爪魚)

Assorted Sushi (California Roll, Eel, Cooked Shrimp, Salmon and Tamagoyaki)
日式什錦壽司 (加州卷、鰻魚、熟蝦、三文魚及甜蛋)

SALAD 沙律

Buffalo Cheese and Cherry Tomato Salad 水牛芝士櫻桃番茄沙律

Mesclun Salad 田園沙律

Red Kidney Bean and Sweet Kernel Corn 紅腰豆及粟米粒

Romaine Heart, Beetroot, Lollo Rosso 羅曼菜心、紅菜頭、紅邊菜

Condiments and Dressing: Caesar Dressing, Thousand Island Dressing, Yuzu Vinegar,
Bacon, Parmesan and Croutons

配料及醬汁：凱撒汁、千島汁、和風柚子醋、煙肉、巴馬臣芝士、麵包粒

SOUP 湯

Cream of Wild Mushroom

野菌忌廉湯配新鮮麵包及牛油

CARVING 烤肉車

Roasted Gammon Ham with Honey Sauce

煙燻火腿配蜜糖汁

HOT DISH 熱盤

- Pan-roasted Sole Fillet with Honey Citrus 香烤龍脷柳配蜂蜜柑橘
Teriyaki Chicken Fillet 日式照燒雞扒
Sweet and Sour Pork with Pineapple 菠蘿咕嚕肉
New Zealand Mussels in White Wine 白酒煮紐西蘭青口
Roasted U.S. Pork Loin with Apricot Gravy 烤美國豬柳配黃梅燒汁
Sautéed Shrimps with Broccoli 西蘭花蝦仁
Braised E-fu Noodles in Abalone Sauce 鮑汁炆伊麵
Sautéed Pasta with Tuna Fish and Onion in Cream Sauce 西班牙吞拿魚忌廉意粉
Indian Korma Beef with Raisin Yellow Rice 印度科爾瑪牛肉伴提子黃飯
Fried Rice with Assorted Vegetables 錦繡炒飯

DESSERT 甜品

- Seasonal Fruit Platter 鮮果拼盤
American Cheese Cake 美國芝士蛋糕
Chestnut Cream Cake 栗子蛋糕
Vanilla Panna Cotta 香草奶凍
Caramel Custard 焦糖布丁
Mango Napoleon 芒果拿破崙
Apple Strudel with Vanilla Sauce 蘋果卷配雲尼拿汁
Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs 百年好合

HK\$528 per person 每位港幣 528 元

Subject to 10% service charge 另加一服務費

Price inclusive of unlimited serving of soft drink,
chilled orange juice and house beer for 2 hours
價目已包括無限供應汽水、橙汁及指定啤酒 2 小時
Buffet food serving for 2 hours 食物供應 2 小時
(Minimum 80 persons 最少 80 人)

Wedding Lunch Menu B

APPETIZER 前菜

- Seafood Mountain with Cocktail Sauce 海鮮塔配咯嗲汁
(Shrimp, Whelks and Mussel 鮮蝦, 海螺及青口)
Prosciutto Ham with Rock Melon 風乾火腿伴哈密瓜
Smoked Salmon Platter 煙三文魚拼盆
Grilled Zucchini and Bell Peppers with Pesto 烤意大利青瓜甜椒配香蒜醬
Japanese Sashimi (Salmon and Octopus) 日式刺身 (三文魚及八爪魚)
Assorted Sushi (California Roll, Eel, Cooked Shrimp, Salmon and Tamagoyaki)
日式什錦壽司 (加州卷, 鰻魚, 熟蝦, 三文魚及甜蛋)
Japanese Soba Noodles 日式冷麵

SALAD 沙律

- Pencil Asparagus and Rocket Salad 鉛筆露筍火箭菜沙律
Thai Seafood and Pomelo Salad 泰式海鮮柚子沙律
French Potato Salad 法式薯仔沙律
Tomato and Red Onion 蕃茄及紅洋蔥
Red Kidney Bean and Sweet Kernel Corn 紅腰豆及粟米粒
Lollo Rosso, Butter Lettuce 紅邊菜, 牛油生菜
Cucumber and Plain Yogurt Salad 青瓜乳酪沙律
Caesar Salad 凱撒沙律
Condiments and Dressing: Caesar Dressing, Thousand Island Dressing, Yuzu Vinegar,
Bacon, Parmesan and Croutons
配料及醬汁：凱撒汁、千島汁、和風柚子醋、煙肉、巴馬臣芝士、麵包粒

SOUP 湯

- French Lobster Bisque with Homemade Bread and Butter
法式龍蝦湯配麵包及牛油

CARVING 烤肉車

Roasted U.S. Rib Eye of Beef with Truffle Red Wine Jus

燒美國肉眼扒配松露紅酒汁

or 或

Slow Cook BBQ Spanish Baby Pork Rib 美式慢燒西班牙豬仔骨

HOT DISH 熱盤

Chinese BBQ Meat Platter 鴻運乳豬燒味拼盤

Grilled Lamb Rack with Roasted Garlic and Rosemary 燒羊架配燒蒜及露絲瑪利

Steamed Fresh Grouper 清蒸大海斑

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

Stir-fried Sliced Cuttlefish and Chicken with XO Sauce XO 醬炒花姿雞柳

Fried Garden Vegetables 雜錦田園蔬菜

Steamed Chinese Zucchini Stuffed with Minced Shrimp 百花釀瓜甫

Spaghetti Aglio e Olio with Shrimps 蒜香大蝦意粉

Fried Rice with Diced Seafood and Yunnan Ham 金華海鮮炒飯

DESSERT 甜品

Sea Salt Chocolate Tart 海鹽朱古力撻

Charcoal Mango Cake Roll 竹炭芒果卷

Green Tea Bean Roll 紅豆綠茶卷

Japanese Cheese Cake 日式芝士蛋糕

Lychee and Aloe Vera Jelly 荔枝蘆薈啫喱

Vanilla Crème Brule 香草法式焗蛋

Seasonal Fruit Platter 鮮果拼盆

Apple Strudel with Vanilla Sauce 蘋果卷配雲利拿汁

Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs 百年好合

HK\$628 per person 每位港幣 628 元

Subject to 10% service charge 另加一服務費

Price inclusive of unlimited serving of soft drink,
chilled orange juice and house beer for 2 hours

價目已包括無限供應汽水、橙汁及指定啤酒 2 小時

Buffet food serving for 2 hours 食物供應 2 小時

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