

Annual & Spring Celebration Buffet Dinner 2024  
週年及春茗自助晚餐 2024


Menu 菜譜 A

【“Lo Hei” 風生水起】  
Smoked Salmon “Lo Hei”  
煙燻三文魚撈起


COLD STATION 冷盤

Chinese Cold Cut Platter

鹵水拼盤

Caprese Salad 

卡布里沙律

Celtuce, Zucchini & Green Apple Salad with Sesame Dressing 

胡麻醬萵筍翠玉瓜青蘋果沙律


Baby Scallop & Prawns, Papaya, Mango & Pineapple Salad with Red Dragon Yogurt Dressing

珍珠帶子大蝦芒果菠蘿木瓜沙律配紅火龍果乳酪汁

Roasted Pork Char Siu, Kimchi, Bean Sprout, Chive Flower & Potato Salad

泡菜芽菜韭菜花馬鈴薯, 蜜汁叉燒沙律

Taro, Purple Potato, Beetroot & Sweet Corn Salad with Yogurt Dressing

芋頭紫薯紅菜頭粟米沙律配乳酪汁 

Chef Choice of Sushi 廚師精選壽司

Served with Marinated Ginger, Wasabi & Soya Sauce 配子薑, 日式芥末醬及醬油

SOUP 湯

Creamy Pumpkin Soup with Crab Meat 金瓜蟹肉忌廉湯

Served with Assorted Bread Rolls & Butter 配精選麵包及牛油

CARVING STATION 烤肉

Roasted Beef Ribeye 烤肉眼牛扒

BBQ STATION 燒味拼盤

Chinese BBQ Pork Belly 燒腩仔

Roasted BBQ Duck 燒鴨

HOT STATION 熱盤

Sauteed Wagyu Beef Cube with Red Wine Sauce 紅酒燒汁和牛粒

Braised Pork Knuckle with Lotus Root 南乳蓮藕燜豬手

Roasted Pork Ribs with Rose Berries Sauce 香烤豬肋骨配玫瑰莓果醬

Sauteed Lamb Loin Meat with Cumin Sweet Potato 孜然蕃薯羊肉

Pan-fried Salmon Fillet with Tomato Cream Sauce 香煎三文魚伴蕃茄忌廉汁

Sauteed Prawns with Peach, Sweet & Sour Sauce 蜜桃酸甜蝦

Braised Chicken with Wolfberry in Chicken Broth 上湯杞子雞

Braised Baby Cabbage with Bamboo Piths & Cordyceps Flower 竹筍蟲草花娃娃菜

Fried Rice with Diced Chicken & Salty Egg 鹹蛋雞粒炒飯

Fried Noodles with Assorted Seafood in XO Sauce XO醬海鮮炒油麵

DESSERTS 甜品

Deep-fried Sesame Dumplings 芝麻煎堆仔

Sesame Cookies 笑口棗

Coconut Split Peas Pudding 馬豆糕

Osmanthus Jelly 桂花糕

Red Bean Cake 紅豆糕

Sticky Dumpling 糯米糍

Fresh Fruit Platter 鮮果盤

Assorted Ice Cream 雜錦雪糕

Coffee or Tea 咖啡或茶

HK\$688 plus 10% service charge per person

每位港幣 \$688另加一服務費

Annual & Spring Celebration Buffet Dinner 2024  
週年及春茗自助晚餐 2024

Menu 菜譜 B

【“Lo Hei” 風生水起】

Smoked Salmon & Tuna “Lo Hei”  
煙燻三文魚金槍魚撈起

COLD STATION 冷盤

Chinese Cold Cut Platter

鹵水拼盤

Caprese Salad (V)

卡布里沙律

Celtuce, Zucchini, Green Apple, Parma Ham & Chicken Salad with Sesame Dressing

胡麻醬萵筍翠玉瓜青蘋果巴馬火腿雞絲沙律

Baby Scallop & Prawns, Papaya, Mango & Pineapple Salad with Red Dragon Yogurt Dressing

珍珠帶子大蝦芒果菠蘿木瓜沙律配紅火龍果乳酪汁

Roasted Pork Char Siu Caesar

蜜汁叉燒凱撒沙律

Taro, Purple Potato, Beetroot & Sweet Corn Salad with Yogurt Dressing

芋頭紫薯紅菜頭粟米沙律配乳酪汁

Chef Choice of Sushi 廚師精選壽司

Served with Marinated Ginger, Wasabi & Soya Sauce 配子薑, 日式芥末醬及醬油

SOUP 湯

Farmer's Soup with Crab Meat 農夫蟹肉忌廉湯

Served with Assorted Bread Rolls & Butter 配精選麵包及牛油

CARVING STATION 烤肉

Roasted Prime Beef Ribeye 烤頂級肉眼牛扒

Baked Salmon 香草檸檬烤三文魚

BBQ STATION 燒味拼盤

Chinese BBQ Pork Belly 燒腩仔

Roasted BBQ Duck 燒鴨

HOT STATION 熱盤

Baked Lobster with Truffle Cheese Cream 松露芝士焗龍蝦

Sauteed Wagyu Beef Cube with Red Wine Sauce 紅酒燒汁和牛粒

Braised Pork Knuckle with Lotus Root 南乳蓮藕燜豬手

Roasted Pork Spare Ribs with Honey Korean Chili Sauce 蜜糖韓式辣醬烤豬肋骨

Roasted Lamb Racks with Mustard Gravy 香烤羊架配芥末燒汁

Braised Chicken with Wolfberry in Chicken & Cordyceps Flower Broth 蟲草花上湯杞子雞

Pan-fried Salmon Fillet with Tomato Cream Sauce 香煎比目魚伴蕃茄忌廉汁

Braised Baby Cabbage with Bamboo Piths & Conpoy 竹笙瑤柱娃娃菜

Fried Rice with Diced Chicken & Salty Egg 鹹蛋雞粒炒飯

Fried Noodles with Assorted Seafood in XO Sauce XO醬海鮮炒油麵

DESSERTS 甜品

Deep-fried Sesame Dumplings 芝麻煎堆仔

Sesame Cookies 笑口棗

Coconut Split Peas Pudding 馬豆糕

Osmanthus Jelly 桂花糕

Red Bean Cake 紅豆糕

Sticky Dumpling 糯米糍

Fresh Fruit Platter 鮮果盤

Assorted Ice Cream 雜錦雪糕

Coffee or Tea 咖啡或茶

HK\$838 plus 10% service charge per person

每位港幣 \$838另加一服務費