

APPETIZER 頭盤

- Assorted Cold Cut with Pickle 歐陸雜肉拼盤
 Gammon Ham with Pineapple Salad 菠蘿火腿沙律
 Sweet Corn Salad with Mix Bell Pepper 粟米彩椒沙律
 Mixed Fruit Salad 什果沙律
 Assorted Finger Sandwiches 手指三文治

SOUP 湯

- Cream of Mixed Mushroom Soup 雜菌忌廉湯
 served with Bread Basket 麵包籃

HOT DISHES 熱盤

- Roasted Pork Rib with Honey Sauce 蜜汁燒排骨
 Deep-fried Pork Cutlet 脆炸吉列豬扒
 Swiss Chicken Wings 瑞士雞翼
 Baked Assorted Vegetables with Cheese 芝士焗雜菜
 Curry Chicken with Coconut accompanied with Naan Bread 咖喱雞配印度烤餅
 Penne Bolognese 肉醬長通粉
 Fried Rice with Assorted Seafood and Pineapple 菠蘿海鮮炒飯

DESSERT 甜品

- Hojicha Cheese Cake 焙茶芝士蛋糕
 Green Tea Red Bean Cake 綠茶紅豆蛋糕
 Black Forest Cake 黑森林蛋糕
 New York Cheese Cake 美式芝士蛋糕
 Assorted Cupcake 雜錦紙杯蛋糕
 One Cup of Ice-cream per person 每位雪糕一杯

Coffee or Tea 咖啡或茶

HK\$298 + 10% service charge per person 每位 HK\$298 另加一服務費
 (Minimum 50 persons)



2025 Graduation Buffet

Menu B Runhotel

APPETIZER 頭盤

Assorted Cold Cut with Pickles 歐陸雜肉拼盤

Pineapple and Chicken Salad with Light Curry Mayonnaise 菠蘿雞肉沙律

Prawn and Garden 大蝦沙律

King Egg 雞蛋沙律

Mixed Fruit Salad 什果沙律

Assorted Finger Sandwiches 手指三文治

COLD DISHES 冷盤

Seafood on Ice (Shrimp & Mussel) 冰鎮海蝦青口

SOUP 湯

Cream of Mushroom Soup with Black Truffle 黑松露什菌忌廉湯

served with Bread Basket 麵包籃

HOT DISHES 熱盤

Hungarian Beef Goulash 匈牙利牛肉

Pan-fried Fillets of Sole in Orange Butter Sauce 香煎龍脷魚柳配香橙汁

Tandoori Chicken Thigh 印度烤雞腿肉

Roasted Pork Loin with Peach 蜜桃汁烤豬柳片

Curry Seafood with Coconut accompanied with Naan Bread 咖喱海鮮配印度烤餅

Roasted Potato Wedge with Herbs 香烤脆薯角

Baked Assorted Vegetables with Cheese 芝士焗雜菜

Baked Chicken a la King with Spaghetti 焗白汁雞王意大利粉

Fried Rice with Young Chow Style 楊州炒飯

DESSERT 甜品

Rich Chocolate Fudge Cake 特濃朱古力軟蛋糕

Blueberry Lemon Cream Cheese Cake 藍莓檸檬芝士蛋糕

Green Tea & Red Bean Cake 綠茶紅豆蛋糕

Mango Mousse 芒果慕絲蛋糕

Assorted Cupcake 雜錦紙杯蛋糕

One Cup of Ice-cream per person 每位雪糕一杯

Coffee or Tea 咖啡或茶

HK\$358 + 10% per person 每位 HK\$358 另加一服務費
(Minimum 50 persons)

CAMLUX
HOTEL