

# LUNCH BUFFET 2018

## THE LUNCH BUFFET #1

HK\$580 + 10% SERVICE CHARGE PER PERSON  
(minimum 50 persons)

### START

Baby mozzarella, heirloom cherry tomato salad (n)

水牛芝士, 雜錦番茄沙律

Smoked salmon, caper berries, red onion, lemon

煙三文魚 伴水欖, 紅洋蔥, 檸檬

Parma ham, cornichon (p)

巴馬火腿, 酸瓜

Ahi tuna with quinoa, cucumber, cherry tomato, basil,  
citrus vinaigrette

烤吞拿魚藜麥沙律, 青瓜, 櫻桃茄, 羅勒, 柑橘油醋汁

Roasted pumpkin, pickled mushroom, lemon grass vinaigrette (v)

焗南瓜 配醃蘑菇, 香茅油醋汁

Mixed greens with cucumber, cherry tomato, pink radish,  
yuzu dressing (v)

田園沙律伴青瓜, 櫻桃茄, 粉紅蘿蔔, 柚子汁

Caesar salad with white anchovy dressing, crouton, shaved parmesan

凱撒沙律, 白鯷魚醬, 巴馬芝士, 麵包丁

### MAKI ROLL SELECTION

**salmon, tuna, crab**

三文魚, 吞拿魚, 蟹肉 細卷

### SOUP

Pumpkin soup with crouton (v)

南瓜湯, 麵包丁

(n) contains nuts

(p) pork option

(v) vegetarian option

MENU SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

菜譜如有更改, 恕不另行通知



HONG KONG

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(minimum 50 persons)

### MAIN

Prime beef filet, asparagus, black pepper sauce  
美國牛排伴蘆筍, 黑椒汁

Teriyaki salmon, zucchini, shitake mushroom  
照燒三文魚, 意大利青瓜, 日本菇

Roasted chicken roll leg, baby potato, red bell pepper  
and black olive chicken jus

烤雞卷 伴甜紅椒, 薯仔, 黑橄欖雞汁

Rigatoni, cherry tomato, zucchini, tomato sauce, pecorino, basil (v)  
茄汁通粉, 櫻桃茄, 意大利青瓜, 意大利芝士, 羅勒

Roasted baby potato, zucchini, mushroom (v)  
焗馬鈴薯, 意大利青瓜, 蘑菇

Shrimp & chicken fried rice, vegetables, eggs  
蝦仁雞丁炒飯, 素菜, 雞蛋

Seafood noodle, pok choy, sweet soya  
甜醬油海鮮炒麵, 白菜

### SWEET

Crunchy chocolate praline cake (n)  
朱古力果仁脆蛋糕

Fresh fruit- almond tart (n)  
鮮果杏仁撻

Tiramisu  
意大利芝士蛋糕

Mixed berry vanilla cheese cake  
雜莓雲呢噶芝士餅

Vanilla crème brulee  
法式雲呢噶焦糖布甸

Chilled mango and sago coconut soup  
椰汁芒果西米露

Passion fruit -mango cake  
熱情果香芒蛋糕

Strawberry- pistachio cake (n)  
草莓開心果蛋糕

Fresh fruit plate  
新鮮水果

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(p) pork option

(v) vegetarian option

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# LUNCH BUFFET 2018

## THE LUNCH BUFFET #2

HK\$670 + 10% SERVICE CHARGE PER PERSON  
(minimum 50 persons)

### START

Quinoa with pumpkin & roasted broccolis

南瓜藜麥沙律, 焗西蘭花

Green asparagus with pickled mushroom with truffle balsamic vinegar dressing (v)

青蘆筍伴醃蘑菇, 松露油醋汁

Parma ham, cornichon (P)

巴馬火腿, 酸瓜

Mozzarella & cherry tomato, basil

水牛芝士 配櫻桃茄, 羅勒

Soba noodle, chicken, sesame sauce

雞肉蕎麥麵, 芝麻汁

Caesar salad with white anchovy dressing, crouton, shaved parmesan

凱撒沙律, 白鯷魚醬, 巴馬芝士, 麵包丁

Mesclun salad, cucumber, artichoke, pink radish, sun dried tomato with balsamic vinaigrette (v)

雜錦沙律菜, 青瓜, 洋薊, 粉紅蘿蔔, 風乾番茄, 陳醋汁

### WET

Salmon and tuna sashimi on ice

三文魚, 吞拿魚刺身

wasabi, soya, pickled ginger, lemon

芥末, 醬油, 酸薑, 檸檬

### SOUP

Tomato soup, crouton (v)

番茄湯, 麵包丁

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### MAIN

Braised short rib beef, black pepper sauce  
燜牛小排, 黑椒汁

Roasted chicken leg roll, mushroom sauce  
烤雞卷, 蘑菇汁

Lamb cutlet, baby carrot, mint jelly  
羊架伴甘筍, 薄荷啫喱

Pan-fried sea bass & clams, ponzu sauce  
香煎海鱸魚 配蜆, 柑橘醬油

Tagliatella pasta, truffle creamy mushroom sauce, parmesan (v)  
忌廉松露蘑菇意大利麵

Pork loin, potato, mushroom, mustard sauce (p)  
豬柳 伴馬鈴薯, 蘑菇, 芥末醬

Roasted potato, asparagus, mushroom (v)  
蘑菇, 蘆筍焗薯

Lobster fried rice with eggs  
龍蝦蛋炒飯

### SWEET

Six layers chocolate cake (n)  
6 層朱古力蛋糕

Strawberry pistachio cake (n)  
草莓開心果蛋糕

Tiramisu

意大利芝士餅

Mango vanilla cheese cake (n)  
雲呢嚙香芒芝士蛋糕

Paris brest (n)  
巴黎圈

Lemon tart bar  
檸檬撻

Chestnut cake (n)  
栗子蛋糕

Vanilla crème brûlée  
法式雲呢嚙焦糖布甸

Apricot almond tart (n)  
黃梅杏仁撻

Fresh fruit plate  
新鮮水果

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