

DINNER BUFFET 2018

THE DINNER BUFFET #1

HK\$880 + 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 duck with cucumber sesame dressing

煙鴨青瓜沙律, 芝麻汁

Grilled zucchini, eggplant, red bell pepper, red onion, garlic, thyme (v)

扒意大利青瓜, 茄子, 甜紅椒, 紅洋蔥, 蒜, 百里香

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

SOUP

Pumpkin soup with crouton (v) 南瓜湯, 麵包丁

ACT

Risotto station with mixed seafood & wild mushroom, parmesan

海鮮野菌意大利飯, 巴馬芝士

(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

DINNER BUFFET 2018

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MAIN

Braised beef stew with red wine, baby carrot (A)

紅酒燉牛肉, 甘筍

Miso black cod fish, zucchini

味噌黑鱈魚, 意大利青瓜

Pork fried rice, vegetables, eggs (P)

豚肉炒飯, 素菜, 雞蛋

Seafood curry

海鮮咖喱

Roasted marinated chicken, asparagus, foie gras sauce

焗雞 伴蘆筍, 鰵肝汁

Roasted veal loin, baby potato, truffle sauce

烤小牛肉 配馬鈴薯, 松露汁

Penne with creamy mushroom sauce (v)

忌廉蘑菇長通粉

Roasted baby potato and wild mushroom (V)

焗野菌馬鈴薯

Steamed rice

白飯

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SWEET

Raspberry -chocolate cake (n)

紅莓朱古力蛋糕

Apricot - almond tart (n)

黃梅杏仁撻

Caramel custard pudding

焦糖吉士布甸

Mango -coconut cake

芒果椰子蛋糕

Blue berries cheese cake

藍莓芝士餅

Coffee crème brulee

法式焦糖咖啡布甸

Sesame pudding (N)

芝麻糕

Vanilla mille feuille

雲呢噶層餅

Lemon tart bar

檸檬撻

Strawberry- vanilla cake (n)

草莓雲呢噶蛋糕

Sliced fresh fruit plate

新鮮水果

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(v) vegetarian option

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DINNER BUFFET 2018

THE DINNER BUFFET #2

HK\$1,000 + 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, 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

Smoked salmon, caper, lemon

煙三文魚 伴水欖, 檸檬

Ahi tuna with soba noodle with sesame dressing

烤吞拿魚蕎麥麵, 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

Boston lobster, crab leg, prawn, blue mussels with cocktail sauce, lemon wedge, red and green tabasco

波士頓龍蝦, 蟹腳, 熟蝦, 藍青口

雞尾酒醬, 檸角, 辣椒仔

Salmon and tuna sashimi on ice

三文魚, 吞拿魚刺身

SOUP

Porcini mushroom soup, black truffle (v)

牛肝菌湯, 黑松露

ACT

Risotto with lobster, prawn, squid and sundried tomato

龍蝦意大利飯, 大蝦, 魷魚, 風乾番茄

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MAIN

Roasted beef sirloin with mushroom

燒西冷配蘑菇

Roasted salmon teriyaki, bock choy

照燒三文魚, 白菜

Duck breast, asparagus, black pepper orange sauce

鴨胸 伴蘆筍, 香橙黑椒汁

Lobster fried rice and eggs

龍蝦蛋炒飯

Baked black cod fish, broccolis, butter sauce

焗黑鱈魚, 西蘭花, 牛油汁

Roasted marinated chicken with potato, onion, scented truffle

烤雞伴馬鈴薯, 洋蔥, 松露香氣

Rigatoni pasta with asparagus, cherry tomato sauce, parmesan (v)

蘆筍櫻桃茄醬通粉, 巴馬芝士

Roasted potato & cauliflowers, thyme, garlic (v)

百里香蒜焗馬鈴薯, 西蘭花

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SWEET

Chocolate & praline cake (n)

果仁朱古力蛋糕

Passion fruit -milk chocolate cake

熱情果牛奶朱古力蛋糕

Tiramisu

意大利芝士餅

Guava & strawberry cake

草莓石榴蛋糕

Lemon -white chocolate cheese cake

檸檬白朱古力芝士蛋糕

Earl grey with orange cake

伯爵茶香橙蛋糕

Mango and yuzu cake

柚子香芒蛋糕

Caramel brownie cake

焦糖布朗尼

Chestnut and red currant cake (n)

栗子和紅醋栗蛋糕 (n)

Vanilla crème brûlée

法式雲呢噠焦糖布甸

Strawberry vanilla custard tart (n)

草莓吉士撻

Fresh fruit plate

新鮮水果

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