

## LUNCH BUFFET MENU

港飲食 · 港風味  
自助午餐餐單

### Cold Seafood 冰鎮海鮮

Cooked yabbies 凍小龍蝦

Cooked prawns 凍蝦

Cooked blue mussel 凍藍青口

Japanese crab leg 日本長腳蟹

### Appetizer 前菜

Assorted cold cut platter 雜錦凍肉拼盤

Smoked salmon 煙三文魚

Beef pastrami 黑胡椒牛肉

Smoked turkey roll 煙火雞腸

Beef pastrami 黑胡椒牛肉

Smoked turkey roll 煙火雞卷

Shredded chicken and cold noodles with sesame sauce 雞絲粉皮

Pork Belly with minced garlic 蒜泥白肉

Marinated beef shank in sweet soy sauce 滷水牛展

Marinated cucumber and black fungus with chili 麻辣雲耳拌青瓜

Marinated spinach and dried bean curd 涼拌菠菜豆乾

Marinated vermicelli and black fungus with garlic and vinegar 涼拌雲耳粉絲

Marinated board bean 涼拌蠶豆

## Salad 沙律

Pesto Cauliflower 香草醬椰菜花沙律

Thai Pomelo Salad 泰式柚子沙律

Marinated chickpea and pickled zucchini 醃青瓜拌雞心豆沙律

Smoked oyster and potato salad 煙蠔薯仔沙律

Scallop and pineapple salad 帶子菠蘿沙律

Fruit salad with crab meat and crab roe 蟹籽蟹肉雜果沙律

Thai Beef Salad 泰式牛肉沙律

Roasted asparagus and fennel salad with tomatoes,  
onion and olive in a cider vinaigrette  
烤蘆筍配番茄洋蔥沙拉配茴香橄欖伴蘋果香醋

Caprese salad 水牛芝士番茄沙律

Mushroom salad with rocket, oven dried tomatoes on grilled rosemary focaccia  
火箭菜乾番茄野菌沙律伴烤欖油香草包

Rocket 火箭菜, Endive 萵苣, Baby spinach 嫩菠菜, Butter lettuce 牛油生菜,

Asparagus 蘆筍, Cucumber 青瓜, Tomato 番茄, Pumpkin 南瓜,

Kidney bean 腰豆, Baby corn 玉米筍,

Mushroom 蘑菇, Beetroot 紅菜頭

## Condiment and dressing 配料及醬汁

Italian dressing, Thousand Island, French dressing  
意大利油醋汁、千島醬、法式沙律汁

Red onion, Diced onion, Caper, Lemon wedge, Croutons, Bacon  
紅洋蔥、洋蔥粒、酸豆、檸檬角、麵包粒、煙肉粒

## **Cheese board 芝士區**

Goat cheese 羊奶芝士, Brie 法國軟芝士, English Cheddar 英式車打芝士

Grapes, cracker, walnut, dried plum, carrot stick, cucumber stick  
提子、餅乾、合桃、西梅乾、甘筍條、青瓜條

## **Soup 湯**

Western soup 西式湯

Chinese soup 老火湯

## **Japanese food station 日式佳餚**

Assorted sashimi (salmon, snapper, sliced abalone)  
精選刺身(三文魚、鯛魚、鮑片)

Assorted 6 kinds of sushi 精選壽司(六款)

Soba noodles with crab meat 蟹肉冷麵

Edamame, Gobo, lotus root 枝豆、牛蒡、蓮藕

Japanese appetizers 日式前菜

Deep-fried oyster sushi 脆炸生蠔壽司

Deep fried oyster\* 吉列炸蠔

Vegetable tempura 雜菜天婦羅

## **Hot Dishes 熱葷美食**

Mini steak 小牛扒

Yorkshire pudding 約克郡布甸

Braised chicken with white sauce 白汁雞皇

Sole Meuniere 檸檬牛油汁煎龍脷柳

Fried chicken with fermented bean sauce 南乳脆炸雞

Vegetarian fried noodle 羅漢齋炒麵

Wok fried squid with spicy salt 椒鹽鮮魷

Braised duck web with peanut and abalone sauce 鮑汁花生鴨掌

Wok fried clams with black bean sauce 豉汁炒蜆

Sautéed bean curd with crab meat and egg white 蛋白蟹肉扒豆腐

Simmered whelk in spicy Chinese wine 辣酒煮花螺

Sautéed squid with shredded pork and chives 小炒皇

Deep fried bombay duck fish with spicy salt 椒鹽九肚魚

Braised chicken with black bean sauce in clay pot 豆豉雞煲

Braised goose in soy sauce 滷水鵝

Minced fish ball congee 鯪魚球粥

### **Noodles station 粉麵檔**

車仔麵 - Cart noodle

韭菜 Chinese chives, 豬皮 pork skin, 雞翼 chicken wing, 蘿蔔 turnip,  
冬菇 black mushroom, 魚丸 fish ball, 五香炆牛腩 braised beef brisket

### **Dim Sum Corner 點心區**

Steamed shrimp dumpling 蝦餃, Steamed pork dumpling 燒賣,

Pan-fried chive and onion cake 蔥油餅,

Pan-fried bean curd sheet roll with assorted vegetable 煎腐皮卷,

Turnip pudding 蘿蔔糕, Deep-fried wonton 炸雲吞,

Vegetarian spring roll 素春卷, Three stuffed treasures 煎釀三寶

## **Indian Hot Dishes 印度美食**

Aloo gobi 印度素菜咖喱

Fish tandoori 印度烤魚

Lamb rogan josh 印度羊肉紅咖喱

Parkora 印式炸雜菜

Naan bread 印度烤包

Papadum 印度薄脆

## **Carving Station 即製站**

Mongolian lamb leg 蒙古燒烤羊腿

Roasted bone ham 燒有骨火腿

Meat loaf 肉卷

## **Dessert Corner 甜品專區**

Portuguese egg tart 葡撻

Bean curd dessert 豆腐甜品

Bread and butter pudding 牛油麵包布丁

Warm pineapple frangipane Tart 意式菠蘿撻

Almond financier 法式杏仁小蛋糕

Vanilla layer cake 雲呢拿蛋糕

Chocolate profiteroles 朱古力忌廉泡芙

Japanese cheese cake 日式芝士蛋糕

Lemon blueberries pound cake 檸檬藍莓牛油蛋糕

Baileys cheese cake 百利甜酒芝士蛋糕

Chestnut cream cake 栗子忌廉蛋糕

Peanut butter chocolate cake 花生醬朱古力蛋糕

Egg tart with bird nest 燕窩蛋撻

Sweetened red bean soup 紅豆沙

Black sesame roll 芝麻卷

Split pea and coconut pudding 馬豆糕

Glutinous Rice Balls 糯米糍

Mango coconut crepes 芒果班戟

Deep-fried puff 炸泡芙

Sable breton with chocolate cream 法式朱古力牛油酥餅

Mango mascarpone cake 芒果意大利芝士蛋糕

Almond puff 杏仁酥條

Passion fruit jelly 熱情果啫喱

Mango pudding 芒果布甸

Earl grey panna cotta 伯爵茶奶凍

Raspberry jelly 紅桑子啫喱

Seasonal fruit platter 時令水果

(Watermelon 西瓜, Pineapple 菠蘿, Cantaloupe melon 哈密瓜, Dragon fruit 火龍果)

Vanilla ice-cream 雲呢拿雪糕

Chocolate ice-cream 巧克力雪糕

Strawberry ice-cream 草莓雪糕