

# DINNER BUFFET 2017

## THE DINNER BUFFET #1

HK\$850 plus 10% service charge per person  
(minimum 50 persons)

### START

Baby mozzarella, heirloom cherry tomato salad (n)  
水牛芝士-櫻桃茄沙律

Beetroot salad with jalapeno-citrus vinaigrette  
甜菜沙律, 墨西哥辣椒-柑橘油醋汁

Smoked duck with cucumber, carrot & bean sprout salad,  
sesame vinaigrette

煙鴨胸青瓜沙律, 甘筍, 豆苗, 芝麻油醋汁

Roasted pumpkin, broccolis, lemon grass vinaigrette (v)  
烤南瓜, 西蘭花, 香茅油醋汁

Grilled Portobello mushroom, eggplant, artichoke,  
balsamic-truffle dressing (v)

扒啡菇, 茄子, 洋薊, 松露油醋汁

Smoked salmon salad, fennel & asparagus with  
orange-ginger vinaigrette

煙三文魚沙律, 茴香, 蘆筍, 生薑-香橙油醋汁

Parma ham & fresh melon (p)

巴馬火腿伴蜜瓜

Ahi tuna with quinoa and zucchini, basil, citrus vinaigrette  
吞拿魚藜麥沙律, 意大利青瓜, 羅勒, 柑橘油醋汁

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

雜錦沙律菜 伴青瓜, 櫻桃茄, 粉紅蘿蔔, 芝麻汁

Caesar salad with white anchovy dressing, crouton and  
shaved parmesan

凱撒沙律, 白鯧魚醬, 巴馬芝士, 麵包丁

### 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

# DINNER BUFFET 2017

## THE DINNER BUFFET #1

HK\$850 plus 10% service charge per person  
(minimum 50 persons)

### ACT

Risotto station with mixed seafood, wild mushroom and asparagus

海鮮意大利燴飯, 野菌蘆筍

### MAIN

Prime beef filet, asparagus with black pepper sauce  
燒上等牛肉, 伴蘆筍, 黑胡椒汁

Teriyaki salmon, zucchini and shitake mushroom  
照燒三文魚, 意大利青瓜, 香菇

Shrimp & chicken fried rice, vegetables eggs  
鮮蝦雞粒炒飯

Seafood noodle, pak choy, sweet soya  
海鮮白菜炒麵

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

烤雞腿 伴馬鈴薯, 甜紅椒, 黑橄欖雞汁

Roasted pork loin with, broccolis, apple-mustard sauce (p)  
烤豬柳配西蘭花, 蘋果芥末醬

Rigatoni, cherry tomato, zucchini, tomato sauce, pecorino, basil (v)

番茄芝士長通粉, 意大利青瓜, 羅勒

Sautéed cauliflower, broccolis, choy sum, carrot (v)  
炒椰菜花, 西蘭花, 菜芯, 甘筍

(n) contains nuts

(p) pork option

(v) vegetarian option

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# DINNER BUFFET 2017

## THE DINNER BUFFET #1

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### SWEET

Crunchy dark chocolate & milk chocolate cake (n)

黑白朱古力脆蛋糕

Fresh fruit -almond tart

雜果杏仁撻

Tiramisu

意大利芝士蛋糕

Chestnut mille feuille cake

栗子層餅

Coco-mango cheese cake

芒果椰子芝士蛋糕

Caramel -pear cake

焦糖香梨蛋糕

Vanilla crème brulee

雲呢噶焦糖布甸

Chilled mango and sago coconut soup

楊枝甘露

Opera cake

劇院蛋糕

Passion fruit -banana cake

熱情果香蕉蛋糕

Strawberry pistachio cake (n)

草果心果蛋糕

Fresh fruit plate

新鮮水果

(n) contains nuts

(p) pork option

(v) vegetarian option

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HONG KONG

# DINNER BUFFET 2017

## THE DINNER BUFFET #2

HK\$980 plus 10% service charge per person  
(minimum 50 persons)

### START

Smoked duck salad, artichoke, baby carrot,  
sherry vinegar -orange vinaigrette

煙鴨胸沙律, 洋薊, 甘筍, 雪莉醋-香橙油醋汁

Grilled portobello mushroom and asparagus,  
with truffle balsamic vinegar dressing (v)

扒咖啡菇, 蘆筍, 松露油醋汁

Prosciutto, fresh melon (P)

意大利火腿伴蜜瓜

Smoked salmon, heirloom tomato, baby mozzarella, basil

煙三文魚伴 雜錦番茄, 水牛芝士, 羅勒

Asparagus, roasted beet salad with truffle vinaigrette (v) 烤甜菜-蘆筍沙律, 松  
露油醋汁

Ahi tuna soba noodle with sesame dressing

吞拿魚蕎麥涼麵, 芝麻汁

Caesar salad with white anchovy dressing, crouton,  
shaved parmesan and prawn

凱撒沙律配大蝦, 白鯧魚醬, 巴馬芝士, 麵包丁

Mesclun salad, grilled zucchini, bell pepper and  
eggplant, sun dried tomato with balsamic vinaigrette (v)

雜錦沙律菜, 配扒意大利青瓜, 甜椒, 茄子, 風乾番茄, 油醋汁

### WET

Boston lobster 波士頓龍蝦

Crab leg 蟹腳

Prawn 熟蝦

Blue mussels 藍青口

with cocktail sauce, lemon wedge, red and green Tabasco

雞尾酒汁, 檸檬, 青紅辣椒仔

Salmon and tuna sashimi on ice

三文魚, 吞拿魚刺身

### SOUP

Porcini mushroom soup, black truffle (v)

松露牛肝菌湯

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# DINNER BUFFET 2017

## THE DINNER BUFFET #2

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### ACT

Risotto with lobster, prawn, squid and sundried tomato  
龍蝦, 大蝦意大利燴飯, 魷魚, 風乾番茄

### MAIN

Short rib beef, baby carrot with mushroom sauce

燴牛小排 配甘筍, 蘑菇汁

Roasted black codfish, artichoke and zucchini, basil-beurre blanc

焗黑鱈魚, 洋薊, 意大利青瓜, 羅勒奶油汁

French duck breast, braised apple, green pepper sauce

法國鴨胸, 燴蘋果, 青胡椒汁

Seafood fried rice, asparagus and eggs

蘆筍海鮮蛋炒飯

Pan-fried sea bass & clams, ponzu sauce

香煎海鱸魚, 伴蜆, 柚子醬油

Roasted pork loin, porcini mushroom, gnocchi with  
black pepper sauce (p)

烤豬柳, 牛肝菌, 小薯粉, 黑胡椒汁

Tagliatella pasta, zucchini, baby tomato,  
parmesan and basil pesto (v)

羅勒香菜意大利闊麵, 意大利青瓜, 小番茄, 巴馬臣芝士

Roasted baby carrot, baby potato, asparagus and  
oyster mushroom (v)

焗甘筍, 小馬鈴薯, 蘆筍, 杏鮑菇

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### SWEET

Dark chocolate-raspberry

紅莓黑朱古力

Strawberry pistachio cake (n)

草莓開心果蛋糕

Tiramisu

意大利芝士蛋糕

Opera cake

劇院蛋糕

Raspberry coco mango cheese cake (n)

香芒-椰子紅莓芝士餅

Paris Brest (N)

巴黎 - 布雷斯特圈

Mango banana cake

芒果香蕉蛋糕

Lemon tart bar

檸檬撻

Crunchy Chocolate & caramel cake (n)

朱古力脆焦糖蛋糕

Vanilla crème brûlée

雲呢噶焦糖布甸

Apricot almond tart (n)

黃梅杏仁批

Caramel passion fruit mousse cake

熱情果焦糖慕絲

Fresh fruit plate

新鮮水果

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(v) vegetarian option

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