

BUFFET DINNER 2016

THE BUFFET DINNER #1

HK\$820 plus 10% service charge per person
(minimum 50 persons)

START

Baby mozzarella, cherry tomato salad (n)

水牛芝士, 櫻茄沙律

Smoked duck breast & baby Beetroot salad with
jalapeno-citrus vinaigrette

煙鴨胸甜菜沙律, 配柑橘油醋汁

Baby artichoke salad, asparagus piquillo pepper,
chili -orange vinaigrette (v)

洋薊蘆筍沙律, 配香橙辣椒油醋汁

Grilled portobello mushroom, zucchini, cherry tomato confit,
parmesan, arugula, balsamic-truffle dressing (v)

扒大蘑菇青瓜沙律, 漬櫻桃茄, 巴馬芝士, 芝麻菜配松露陳醋醬

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

煙三文魚茴香沙律, 生姜配甜橙油醋汁

Parma ham, asparagus, cherry tomato confit, parmesan,
organic leave, pesto (p)

有機沙律菜伴帕爾馬火腿, 蘆筍及漬櫻桃茄

Ahi tuna with quinoa salad

吞拿魚藜麥沙律

Mixed greens with cucumber, cherry tomato, garlic crouton,
enoki mushroom with sesame dressing (v)

雜錦沙律菜, 伴青瓜, 櫻桃茄, 香蒜麵包丁, 金菇伴芝麻醬

Caesar salad with white anchovy dressing, crouton and
shaved parmesan

凱撒沙律, 伴白鯷魚醬, 巴馬芝士及麵包丁

SOUP

Pumpkin soup with focaccia crouton (v)

南瓜湯伴意式香草包

(n) contain 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

BUFFET DINNER 2016

THE BUFFET DINNER #1

HK\$820 plus 10% service charge per person
(minimum 50 persons)

ACT

Risotto station with mixed seafood, wild mushroom and sun-dried tomato

雜錦海鮮燴飯, 配野菌及風乾番茄

MAIN

Wagyu beef, baby potato, asparagus with mushroom sauce
燒和牛, 伴薯仔配蘆筍蘑菇汁

Teriyaki sole filet, zucchini and shitake mushroom
照燒龍脷魚柳, 配香菇及意大利青瓜

Shrimp & chicken fried rice, vegetables, eggs
蝦, 雞肉炒飯, 伴蔬菜及雞蛋

Seafood vermicelli noodle, pak choy, sweet soya
海鮮炒米粉, 伴白菜及甜醬油

Roasted chicken roll leg, white bean ragout, chorizo and chicken juice (p)

辣肉腸白豆, 配烤雞卷

Roasted pork loin with root vegetables, apple-mustard sauce (p)
烤豬柳, 伴甜菜及蘋果芥末醬

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

洋薊, 櫻桃茄長通粉, 羅勒, 羊奶芝士

Sautéed cauliflower, broccoli, choi sum, carrot (v)
炒椰菜花, 西蘭花, 菜心, 甘筍

SWEET

Crunchy chocolate caramel cake (n)
朱古力焦糖脆蛋糕

Fresh berry vanilla tartlet
雲呢嚙鮮莓撻

(n) contain 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

BUFFET DINNER 2016

THE BUFFET DINNER #1

HK\$820 plus 10% service charge per person
(minimum 50 persons)

SWEET (CONT)

Tiramisu

意大利芝士餅

Raspberry cheese cake

紅莓芝士蛋糕

Dark chocolate coconut tart

黑朱古力椰子撻

Chilled mango and sago coconut soup

芒果椰汁西米露

Chestnut cake

栗子蛋糕

Mango-passion cake

芒果熱情果蛋糕

Strawberry pistachio cake (n)

草莓開心果蛋糕

Fresh fruit plate

新鮮水果碟

SIP

Freshly brewed illy coffee and fine tea

咖啡及茶

(n) contain 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

BUFFET DINNER 2016

THE BUFFET DINNER #2

HK\$950 plus 10% service charge per person
(MINIMUM 50 PERSONS)

START

Smoked duck salad, artichoke, cherry tomato,
sherry-orange vinaigrette

洋蔥煙鴨沙律, 伴櫻桃茄, 雪利酒及橙醋汁

Grilled Portobello mushroom and asparagus, arugula, parmesan
with truffle balsamic vinegar dressing (v)

扒大蘑菇蘆筍沙律, 芝麻菜, 巴馬臣芝士配松露陳醋汁

Prosciutto, melon, baby mozzarella, rocket leaf with
lemon dressing (p)

風乾火腿配蜜瓜, 水牛芝士, 火箭菜及檸檬汁

Asparagus, roasted beet salad, aged comte' cheese with
truffle vinaigrette

烤甜菜蘆筍沙律, 芝士配松露油醋汁

Salmon, wasabi, soba noodle with sesame dressing

三文魚蕎麥麵, 芥末配芝麻汁

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

大蝦凱撒沙拉, 配白鯷魚醬, 巴馬臣芝士及麵包丁

Mesclun salad, grilled zucchini and, bell pepper and
cherry tomato confit with balsamic vinaigrette (v)

扒意大利青瓜甜椒沙律, 伴漬櫻桃茄及油醋汁

WET

Boston lobster, crab leg and prawn

波士頓龍蝦, 蟹腳, 大蝦

with cocktail sauce, lemon wedge, red and green tabasco

配雞尾酒汁, 檸角, 紅綠辣汁

Salmon and tuna sashimi on ice

三文魚, 吞拿魚刺身

(n) contain 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

BUFFET DINNER 2016

THE BUFFET DINNER #2

HK\$950 plus 10% service charge per person
(MINIMUM 50 PERSONS)

SOUP

Roasted pumpkin and ginger soup, focaccia (v)
烤南瓜湯, 伴意式香草包

ACT

Risotto with lobster, prawn, squid and sundried tomato
龍蝦, 大蝦意大利飯, 伴魷魚及風乾番茄

MAIN

Wagyu beef, celery puree, baby carrot with black pepper sauce
燒和牛, 伴芹菜, 甘筍配黑胡椒汁

Roasted black codfish, artichoke and zucchini, basil-beurre blanc
烤黑鱈魚, 伴洋薊, 意大利青瓜配羅勒牛油汁

French duck breast, braised apple, sweet potato puree with
green pepper sauce

法國鴨胸, 伴紅燒蘋果, 甜薯蓉配青辣椒醬

Seafood fried rice, asparagus and eggs
海鮮炒飯, 配蘆筍及雞蛋

Pan-fried sea bass & clams, apple soy sauce wasabi
香煎鱸魚, 伴蜆肉及蘋果芥末醬油

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

烤豬柳, 伴牛肝菌, 意式麵糰配黑胡椒汁

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

意大利青瓜番茄闊麵, 巴馬臣芝士配羅勒香蒜醬

Roasted baby carrot, asparagus and king oyster mushroom (v)
烤甘筍, 蘆筍, 杏鮑菇

(n) contain 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

BUFFET DINNER 2016

THE BUFFET DINNER #2

HK\$950 plus 10% service charge per person
(minimum 50 persons)

SWEET

Blueberry cheese cake

藍莓芝士蛋糕

Tiramisu

意大利芝士蛋糕

Black sesame pudding

芝麻布甸

Green tea -chocolate dome

綠茶-朱古力圓餅

Lemon tart

檸檬撻

Chocolate-praline bar (n)

朱古力果仁條

Coffee Tonka crème brûlée

咖啡焦糖布甸

Pear almond tart (n)

杏仁香梨撻

Banana caramel mousse cake

香蕉焦糖慕斯蛋糕

Fresh fruit plate

新鮮果碟

SIP

Freshly brewed illy coffee and fine tea

咖啡及茶

(n) contain 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